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# Holly Tree

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## STARTERS



### CHIPS & SALSA

Fresh made Salsa with bottomless Tortilla Chips. **6**

### CHIPS & QUESO

Fresh made Salsa and Queso Cheese Dip with bottomless Tortilla Chips. **8**

### MOZZARELLA

Deep Fried Mozzarella served with warm Marinara sauce. **10**

### ADOBO CHICKEN QUESADILLA

Flour Tortilla with Grilled Adobo Chicken, diced tomatoes and Monterey Jack cheese blend; Served with Chips and Salsa. **10**

### TUNA TARTARE

Marinated Ahi Tuna served Napoleon style layered with Cucumber, Tomato, Avocado and Arugula. **15.**

### SCAMPI

Sauteed Prawns finished in a Lemon Cream Sauce with Garlic Toast for Dipping. **14**

## SALADS

### CAESAR

Crisp Leaves of Romaine with Shaved Pecorino and Creamy Caesar Dressing. **9**

### HOUSE

Organic Mixed Greens with Tomato, Toasted Almonds, Apple Chips and Light Balsamic Dressing. **8**

### ORCHARD HARVEST

Mixed Greens with Apples, Candied Pecans, Craisins, Blue Cheese Crumbles and Apple Cider Vinaigrette. **9**

### WEDGE

Crisp Iceberg Lettuce with Blue Cheese Crumbles, Bacon Bits and Blue Cheese Dressing. **9**

### COBB

Chopped Lettuce tossed with Blue Cheese Dressing served with Ham, Fried Chicken, Blue Cheese Crumbles, Boiled Egg and Diced Tomato. **10**

### WINGS

(8)Wings Grilled or Fried, then tossed with a choice of Buffalo, Hot, BBQ Teriyaki, Cajun Buttermilk or Lemon Pepper. **11**

### LOW COUNTRY EGG ROLLS

(2) Hand rolled and stuffed with Fried Chicken, Andouille Sausage, Corn, Collard Greens and Okra; served with Siracha Ranch dipping sauce. **13**

### BLACK EYED PEAS

Deep Fried Black Eyed Peas seasoned with Ham. **6**

### TOMATOES AND BEEF MEDALLIONS

Goat Cheese stuffed Tomatoes and Grilled Beef Tenderloin served over Crispy Spinach with Roasted Red Pepper Coulis **14**

## SANDWICHES (Served with Chippers)

### CHICKEN SALAD

*\*Chefs Award-Winning Recipe\**

Diced Chicken, Celery, Red Onion, Apples, toasted Walnuts Grapes and Broccoli Sprouts and Avocado served on a Fresh Croissant. **11**

### TRADITIONAL CLUB

Lettuce, Tomato, Bacon, Ham, Turkey, Swiss Cheese on bread of your choice. **11**

### PASTRAMI

Peppered Pastrami, Swiss Cheese, Sauerkraut and Russian Dressing on toasted Rye Bread. **12**

### CLASSIC BURGER

Ketchup, Mustard, Mayonnaise, Pickles, Sliced Red Onion, Crisp Lettuce and Tomato. **11**



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## ENTREES



### FILET MIGNON

Hand Cut 8oz Tenderloin with Mashed Potatoes and Asparagus. **32**

### PORK CHOP

14oz Grilled Dry Aged center cut and Bone-in Pork Chop with Sweet Potato Souffle, Haricot Verts and Apple Cider Jus. **25**

### NEW YORK STRIP

\*MKT Cut\* Blackened NY Strip with Smoked Corn and Tomato Butter on a Crisp Potato nest. **32**

### SALMON

8oz Salmon Grilled and served on a Bacon and Celery Gratin with Crispy Spinach and Citrus Butter Sauce. **21**

### MIXED GRILL

Market Cuts of Beef Tenderloin, Prawns and Chicken with Potato Mélange, Zucchini and Squash. **26**

### MEATLOAF

Traditional Meatloaf with Mashed Potatoes, Haricot Verts and Brown Gravy. **21**

### FRIED CHICKEN

Sweet Tea Marinated Airline Chicken Breast with Mashed Potatoes, Haricot Verts and Brown Gravy. **18**

### HERB ENCRUSTED TUNA

Searred Ahi Tuna on Sushi Rice, Sliced Mango, Balsamic Glaze, Pickled Ginger and Wasabi Leaf. **18**

### SHORT RIB PASTA

Braised Short Ribs with Cremini Mushrooms, Red Wine Demi-Glace and tossed in Pappardelle Pasta. **16**

## DESSERT

### WHITE CHOCOLATE ESPRESSO PARFAIT

**9**

### CRÈME BRULÉE'

Chocolate or Vanilla **8**

### KRISPY KREME BREAD PUDDING

Craisins, Raisins, Apple, Jamaican Rum Sauce. **9**

### DEATH BY CHOCOLATE

Chocolate Sheet Cake, Chocolate Gelato, White Chocolate Sauce with Dark Chocolate Shavings. **8**

