



Starters

- Fried Green Tomato Napoleon- Local green tomatoes fried and layered with herb goat cheese and a roasted Basil Coulis 9
- Parise's Bistro Salad Antipasto- cheeses and Salami with Local and fresh from the garden greens tossed in an Balsamic vinaigrette with olives and Giardinere 9
- Stuffed Mushrooms Oreganato with roasted garlic, fresh herbs and toasted Parmesan 9
- Lobster Bisque served with a grilled Prawn & herb rustic baguette 9
- Shrimp and Grits- Herbed grilled shrimp with country ham tossed in Cajun gravy over cheese grits 12
- Parise Roll- Grilled Angus Rib-eye, roasted red peppers and goat cheese rolled in roasted garlic risotto and prosciutto,... sliced drizzled with a sweet balsamic molasses 13
- Macaroni and Cheese Egg Rolls- served with warm rosemary honey 9

Pastas

- Shrimp Scampi over Linguine- Sautéed shrimp tossed with lemon, butter and white wine over fresh linguine garnished with our own fresh herb mélange 19
- Grilled in season Vegetable Primavera with fresh pesto tossed with fresh penne pasta 16
- Pasta Jambalaya with local shrimp, chicken and Chef Parise's smoked sausage 19
- Pasta Vino Bolognese with a touch of cream! 16
- Spicy Shrimp Sautee- served with in season vegetable medley with a Mediterranean twist 19 **Gluten Free** ♥
- Grilled Chicken Alfredo Pasta 17
- Shrimp Fradiavolo with Spaghetti Parise's Style! (Spicy Red Sauce)18
- Cavetelli Filetto Pomodoro- Fresh Cavetelli pasta tossed Parises' marinara, pancetta , peas, carrots, roasted garlic and a touch of cream and a dollop of ricotta cheese. 17

Main Course

- Roasted Herb Mountain Trout over, Roasted Garlic Smashed Potato 23
- Parise's Famous Southern Fried Chicken and Waffle with a maple butter and a cheese egg! 20
- Wild Caught Basa Mojo served over a creamed lemon herb cavetelli Pasta 23 *can be made* ♥
- Classic Chicken Mushroom Marsala- over pasta 22
- Parise's Prime Cut!** Grilled Prime Angus Rib Eye - over roasted Garlic Artisan Potatoes 28
- Parise's Prime Cut!** Prime Angus Filet Mignon - over roasted Garlic Artisan Potatoes 30
- Herbed Grilled Chicken and Cumin Rubbed Shrimp served with Bacon Potato Hash 23
- Pan Blackened Pork Mignon- served over Cheesy Grit Cakes and red eye gravy 24
- Grilled Chicken Parmesan- over pasta with fresh mozzarella and Parise's Marinara 20
- Chef Dietzels Parmesan Crusted Tilapia over Jasmine Rice and Fresh Vegetable Sauté 23

Ask your server, what's for Dessert? All beverages \$2

(\$7 split charge) **All main course items come with in-season vegetable.** ♥ Signifies Heart healthy

Ask your server about child portions and Gluten Free. We will be happy to alter any item for children

20% Gratuity will be added to parties of 6 or more.