

**LOVE AT FIRST BITE**

**small plates**

Soup du Jour	6
*Yellowtail Crudo jalapeno lime vinaigrette	8
Spicy Sweet Potato Fries bacon & jalapeno cheese	3.75
Flash Fried Pepperjack spicy tomato coulis	4
*Crispy Duck Spring Roll nori salad, teriyaki glaze	5
Truffled Cheesy Macaroni Fritters mustard sauce	4
*Fresh Kani and Mango Rice Paper Wrap crisp lettuce, avocado, chili sauce	5
*Chorizo and Monterey Jack Cheese Dip soft flour tortillas and tri-colored chips	6
Domestic Cheese Board melon, prosciutto, raisin pecan crisps	6
*American Waygu Kobe Beef Slider bacon onion marmelade	3.50
*Spicy Lump Crab Cake Slider shaved romaine, chipotle aioli	4
*Fried Calamari peppers, fire & ice chili sauce	5
Spinach & Artichoke Agnoloti lemon caper brown butter sauce, white truffle oil	8
*2 BBQ Pulled Pork Sliders jicama slaw, fried pickle	5
*Filet Mignon Bruschetta shallots, capers, tomatoes, olive oil	7.50
*All White Jumbo Lump Crab Cake sauteed spinach, jalapeno corn butter sauce	15
*CP Batterfried Lobster Tail asian pear jicama slaw, honey mustard, drawn butter	half 12 full 24

**SOCIAL SALADS**

Social House Salad tomato, cucumber, bibb lettuce, toasted almonds, hard boiled egg	6
Eggless Caesar Salad hearts of romaine, garlic croutons, peccorino	6
Strawberry Spring Salad arugula and bibb lettuce, fresh balsamic marinated strawberries, candied pecans, blue cheese crumbles	7
Barbara's Greek Salad cucumbers, vine ripe tomatoes, black olives, artichokes, feta crumbles, sweet onions, fresh basil & lemon juice	8
Dueling Tomato Carpaccio vine ripened yellow and red tomatoes, boccocini mozzarella, arugula, balsamic reduction, olive oil	8

**add to any salad:**

- \*grilled chicken 4
- \*6 grilled shrimp 5
- \*grilled salmon 7
- \*seared ahi tuna 8
- \*crispy fried oysters 5
- \*pepper & jalapeno calamari 5
- \*filet mignon 8
- \*jumbo lump crab cake 8

**dressings:**

- white balsamic vinaigrette
- thousand island
- herb ranch
- bleu cheese

add bleu cheese crumbles to any salad 1.00

**SUSHI APPETIZERS**

Edamame	4
Cucumber Salad carrots, crab, sesame ponzu	4
*Tuna Tataki seared ahi tuna, ponzu	10
Nori Salad	4
*Beef Tataki seared pepper crusted tenderloin, ponzu	9
*Sashimi Appetizer assorted fresh sashimi, cucumber salad	8

**NIGIRI/SASHIMI**

	nigiri	sashimi
Crab stick	4	6
Shrimp	4	6
Eel	4	6
White Tuna	5	7
Fresh Salmon	5	7
Smk'd Salmon	5	7
Yellowtail	5.50	7.50
Tuna	5.50	7.50

**SUSHI COMBINATIONS**

*Social Sushi Combo California Roll, 4 nigiri, 4 sashimi, chef's choice	18
*Paul's Roll Combo Paul's Roll, Spicy Tuna Roll, 2 pieces nigiri, chef's choice	19
*Sushi Combo for 4 guests California Roll, Dragon Roll, Spicy Tuna Roll 8 nigiri, 8 sashimi, chef's choice	40
*Sushi Combo for 6 guests California Roll, Dragon Roll, Spicy Tuna Roll, Rock and Roll, 12 nigiri, 10 sashimi, chef's choice	60

**SUSHI ROLLS**

*California Roll, cucumber, avocado masago, kani	7
*Super Crunchee, salmon, cream cheese avocado, deep fried in panko, eel sauce, spicy mayo	9
*Surf & Turf, in: fried lobster tail on: filet mignon, honey mustard sauce	14
*Rainbow, in: cucumber, avocado, crab on: chef's selection	12
*Chicken Teriyaki Roll, chicken, avocado	7
*Aloha Roll, in: eel, cucumber on: tuna, mango, teriyaki	12
*Kentucky Roll, in: fried chicken, bleu cheese carrots, spicy sauce	8
*Crunchee Tuna, in: spicy tuna on: ebi shrimp, eel sauce	10
*Spider Roll, carrot, cucumber, avocado kani, sprouts, soft shell crab	10
*Yellowtail Scallion Roll	8
*Paul's Roll, tuna, crab, salmon cream cheese, asparagus, tempura fried, sweet chili sauce	12
*Rock & Roll, in: eel, avocado on: eel sauce	8
*Dynamite Roll, in: yellowtail, salmon, tuna on: avocado, spicy mayonnaise, tempura flakes	9
*Dragon Roll, in: spicy tuna on: salmon, avocado	10
*Spicy Tuna Avocado Roll	7
Asian Roll asparagus, cucumber, spinach, avocado	6.50
*Shrimp Tempura Roll avocado, mayonnaise, cucumber	9
*Dancing Eel Roll in: avocado, cucumber on: eel, eel sauce	10
*Volcano Roll in: crab cucumber, avocado tempura fried, & glazed with a spicy crab sauce	10
*Salmon Bagel in: green onion, cream cheese, cuke on: smoked salmon	9
*Social's Big Roll salmon, yellowtail, tuna, crab, white tuna, cucumber, avocado, carrot, sprouts, asparagus crunchies	12

**DINNER ENTREES**

*Grilled Short Smoked Salmon Filet sauteed spinach, tomato fondue, crispy onion strings	18	*Blackened Shrimp and Jumbo Scallops tomato artichoke risotto, arugula balsamic reduction	24
*Sauteed Jumbo Lump Crab Cakes golden yukon mash, asparagus, jalapeno corn butter	28	*Kansas City Veal Strip Loin mushroom spaetzle gratin, broccolini herb stuffed roma tomato, brandy peppercorn sauce	32
*Chicken Pot Pie creamy veloute, mixed vegetables, flaky crust	16	*Chargrilled Pork Chop stuffed with smoked gouda sun dried tomatoes & prosciutto cheesy macaroni, braised collards	17
*Sauteed Calf's Liver caramelized onions, ellijay apples creamy yukon mashed potatoes, crispy bacon	19	*Pan Roasted Sea Bass melted tomato succotash crispy okra points, arugula salad	29
*Grilled Beef Tenderloin Tournedos crispy onions, mushrooms, green beans bleu cheese potato cake, red wine reduction	22	Spinach Artichoke Agnoloti sauteed mushrooms, lemon caper brown butter white truffle oil, arugula salad <i>add chicken 4</i> <i>add 6 grilled shrimp 5</i>	16
*Mixed Grill lamb chop, beef tenderloin medallion bacon wrapped pork tenderloin pan roasted purple potatoes, grilled asparagus wild mushroom medley, port wine jus	28	*Ginger Soy Bistro Steak edamame sushi rice cake, roasted peppers tempura broccolini, teriyaki au jus	19
*Social Surf & Turf petit filet mignon, batter fried lobster tail whipped potatoes, asparagus, port wine demi honey mustard sauce	38	*CP Batterfried Lobster Tail creamy yukon mash, jumbo asparagus honey mustard, drawn butter	48
*Lump Crab Crusted Trout Filet Bunkey's grits, tiny beans, red pepper emulsion <i>add a petit filet mignon 8</i>	20		

***add jumbo lumpcrab tossed in garlic butter to any entree 5***

***blue cheese crust to any steak for 1.50***

**SIDES DISHES**

Green Beans 4  
 Sauteed Spinach 5  
 Sauteed Mushroom Medley 5  
 Hand Cut Frites 4  
 Mac & Cheese 5  
 Blue Cheese Potato Pancake 5  
 Jicama Slaw 3.50  
 Asparagus 5  
 Broccolini 4  
 Braised Collards 4  
 Mushroom Spaetzle Gratin 5  
 Yukon Mash 4  
 Tomato Artichoke Risotto 5  
 Pan Roasted Purple Potatoes 5  
 Tomato Succotash 4  
 Edamame Rice Cake 4

- All substitutions or split entrees \$2.50 extra
- All split salads \$1.00 extra
- Please notify us if you have any allergy or dietary need
- A 20% gratuity will be included on parties of 6 or more
- Patio and banquet room available for private events
- Sundays & Mondays 1/2 off all bottles of wine
- We charge a \$2 per person plating fee for all cakes not made in house
- We can only split checks 4 ways
- Sunday brunch starts at 12:00