

BEACH WALK

C A F E
HENDERSON PARK INN

*ITEMS AND PRICES ARE SUBJECT TO CHANGE DUE TO SEASONALITY, AVAILABILITY AND MARKET PRICES.

STARTERS

Smoked Gulf Dip \$12

Local fish smoked in house & served with house made chips.

Melted Burrata \$14

With confit garlic and cherry tomatoes with grilled crostini.

Blue Crab & Corn Bisque \$14

Shrimp Cocktail \$18

Fresh shrimp, sourced locally,
served with a cocktail sauce made in house.

Beach Walk Caesar \$11

Grilled Romaine with house made Caesar dressing,
herbed croutons, & shaved Parmesan cheese.

Classic Iceberg Wedge \$12

Applewood bacon, pickled red onion, tomatoes,
Maytag blue cheese & creamy blue cheese dressing.

Spring Mixed Green \$12

Mixed greens, strawberries, pecans & goat cheese
with maple vinaigrette.

ENTRÉES

Panhandle Pasta \$38

Locally sourced blackened shrimp, hand made fettuccini, creamy vodka pomodoro sauce with garlic confit tomatoes dusted with parmesan.

Fresh Florida Citrus Snapper \$48

Served on a bed of cream corn truffle risotto, topped with madeira mushrooms, matchstick truffle fries & citrus beurre blanc.

Buttermilk Fried Chicken \$38

Southern buttermilk fried King's Table Farm's chicken with braised collard greens & Yukon Gold garlic mashed potatoes.

Steak Frites \$45

Certified Angus Beef Bavette steak with garlic parmesan truffle French fries served with rosemary demiglace.

Pork Chop \$48

Snake River Farms Kurobuta pork chop & brussel sprouts capped with apple chutney and a blood orange balsamic agrodolce.

Grouper Vince \$54

Pecan crusted grouper, crispy potato cake, haricot verts, honey Worcestershire sauce.

Roasted Lobster \$59

Roasted Lobster Tails with fingerling potato's and grilled asparagus with clarified butter.

SIDES

Crispy Brussel Sprouts..... \$7
Madeira Mushrooms..... \$7

French Fries..... \$5
Truffled Corn Risotto..... \$10

Yukon Gold Mashed Potatoes.. \$5
Collard Greens..... \$8

Menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and/or soybeans. Please notify your server of any known allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V.04.22

BEACH WALK

C A F E
HENDERSON PARK INN

*ITEMS AND PRICES ARE SUBJECT TO CHANGE DUE TO SEASONALITY, AVAILABILITY AND MARKET PRICES.

CRAFT COCKTAILS

Boulevardier \$17

The classic cocktail has been warming winters since the 1920s. Old Forrester Rye, Carpano Antica Sweet Vermouth, and Aperol make for the perfect sunset cocktail.

Mississippi Nitecap \$17

For this cocktail we turn to Cathead Distillery in Jackson, Mississippi for inspiration. We infuse sweet vermouth with coffee beans and combine it with Cathead's Old Soul Bourbon and Hoodoo Chickory Liqueur.

Vieux Carre \$17

New Orleans is known for its cocktail culture and this is one of the standouts. Developed at the Carousel Bar, the name means 'square' and refers to the French Quarter. Our version features Templeton Rye, Carpano Antica Vermouth, Benedictine and Torres 10-year old Brandy.

Southern Manhattan \$17

Buffalo Trace Bourbon and Charleston's High Wire Distillery Amaro give this classic Black Manhattan a true Southern spin.

WHITE WINE BY THE GLASS

Dibon Cava Brut Reserve, Catalunya, Spain \$12

Argyle Blanc de Noirs 2017, Sparkling, Willamette Valley, Oregon \$19

Substance Chardonnay 2019, Columbia Valley, Washington \$13

Matthews Sauvignon Blanc 2020, Columbia Valley, Washington \$14

Alois Lageder Pinot Grigio 2020, Südtirol - Alto Adige, Italy \$13

RED WINE BY THE GLASS

Planet Oregon Pino Noir 2019, Willamette Valley, Oregon \$17

Dusted Valley Cabernet Sauvignon 2018, Columbia Valley, Washington \$19

Alta Vista Vive Malbec 2019, Mendoza, Argentina \$12

Bibi Graetz 'Casamatta' Sangiovese 2019, Tuscany I.G.T., Italy \$14

Gundlach Bundshu Mountainn Cuvée 2019, Sonoma County, California \$18

Menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and/or soybeans. Please notify your server of any known allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V.04.22