



Lunch

Soup & Salad

MOSAIC Soups

Award Winning She-Crab

Cup 6 / Bowl 10

Soup Du Jour

Cup 4 / Bowl 6

MOSAIC Salad

Baby Green, Cucumber, Grape Tomato, Carrot, Onion, Balsamic Dijon Vinaigrette

6

Add chicken 2.00/ add shrimp 5.00

Greek Spinach Salad

Bed of fresh baby spinach topped with red onion, sliced red bell pepper, feta crumbles, toasted walnuts topped with Raspberry Vinaigrette

8

Add chicken 2.00/ add shrimp 5.00

Traditional Caesar*

Romaine, Parmesan Crisp, Garlic Crouton, Caesar Dressing

8

Add chicken 2.00/ add shrimp 5.00

Half Salad & Soup

Any Half Salad & a Cup of Soup

11



Lunch Entrees

All entrees served with your choice of side salad, kettle chips, or fresh fruit

Signature Shrimp & Grits

Stone Ground Grits, Shrimp, Andouille Sausage, Smoked Gouda Cream, Sharp Cheddar, Scallions

16

Chicken Caesar Spinach Roller

Spinach Tortilla stuffed with Grilled Chicken, Romaine, Parmesan, Asiago, and Romano topped in a Caesar dressing

11

French Dip

Thinly sliced tri tip on a toasted French roll covered with provolone cheese and served with au jus

11

Chicken Monterey Sandwich

Grilled chicken breast topped with peppers, onions, mushrooms, and pepper jack cheese on a French roll

10

Mile High Rueben

Corned Beef and Pastrami Slices Piled High with House Made Sauerkraut, Swiss, and 1000 Island on Rye

9

Southwest Pasta

*Penne, Andouille Sausage, Chicken, Roasted Red Peppers, Broccoli, and Red Onion
Tossed in a Spicy Alfredo and finished with Parmesan*

12

Veggie Bruschetta Flatbread

*Crispy Flatbread with Garlic Rosemary Oil, Roasted Veggies and topped with Tomato, Garlic
Drizzled with a Balsamic Reduction*

9



Dinner

Beginnings

Spinach & Artichoke Dip

*Spinach & Artichoke Hearts, Creamy Cheese and
Parmesan accompanied with Pita Chips*

7

Smoked Gouda Queso

Spicy house made smoked Gouda Queso served with warm Pita Chips

8

Shrimp Scampi Skewers

*2 skewers with 3 jumbo shrimp in a butter garlic sauce
served with a garlic dipping sauce*

8

Soup & Salad

MOSAIC Soups

Award Winning She-Crab

Cup 6 / Bowl 10

Soup Du Jour

Cup 4 / Bowl 6

MOSAIC Salad

Field Greens, topped with Carrots, Grape Tomato, Cucumber, Red Onion, served with our house blend Balsamic dressing

8/5

Add chicken 2.00/ add shrimp 5.00

Traditional Caesar*

Romaine, Parmesan Crisp, Garlic Crouton, Caesar Dressing

8

Add chicken 2.00/ add shrimp 5.00

Greek Spinach Salad

*Bed of fresh baby spinach topped with red onion, sliced red bell pepper,
feta crumbles, toasted walnuts topped with Raspberry Vinaigrette*

8

Add chicken 2.00/ add shrimp 5.00



Dinner Entrees

Shrimp & Grits

Stone Ground Grits, Shrimp, Andouille Sausage, Smoked Gouda Cream, Sharp Cheddar, Scallions

17

Chicken Marsala

Lightly breaded chicken and sautéed topped with a mushroom Marsala sauce and served with a medley of fingerling potatoes and chef seasonal vegetables

15

Beef Medallions With Bourbon Bacon Au Jus*

Tender beef medallions topped with bourbon bacon au jus with a medley of fingerling potatoes and chef seasonal vegetables

19

Braised Sea Trout

Two filets braised with butter and lemon served with a medley of fingerling potatoes and chef seasonal vegetables

16

Southwest Pasta

Penne, Andouille Sausage, Chicken, Roasted Red Peppers, Broccoli, and Red Onion tossed in a Spicy Alfredo and finished with Parmesan

12



Sunday Brunch

The Early Bird Spread*

2 Fluffy Pancakes; 2 Eggs your Way; Bacon; Sausage and Breakfast Potatoes

11

Cinnamon French Toast*

House Made Cinnamon French Toast topped with Vanilla Whipped Cream and warm maple syrup with 2 eggs your way, Bacon or Sausage

10

Omelet Your Way*

3 Egg Omelet with your choice of: Bacon; Sausage, Ham; Onion; Peppers; Spinach, Tomato, Jalapeno and/or Cheese

10

Fit Mushroom Omelet*

Egg White Omelet stuffed with sautéed Mushrooms, Spinach, and Garlic placed over a bed of Sliced Tomato. Topped with melted Gouda and a Balsamic Drizzle

9

Biscuits and Gravy*

2 House made biscuits smothered in house made old-fashioned peppered gravy served with 2 eggs your way and sausage

10

Signature Shrimp & Grits

Stone Ground Grits, Andouille Sausage, and Smoked Gouda Cream, Topped With Cheddar & Scallion

15

Chicken Caesar Spinach Roller*

Spinach Tortilla stuffed with Grilled Chicken, Romaine, Parmesan, Asiago, and Romano topped in a Caesar dressing

8

Chef Salad

Grilled Chicken, Hard Boiled Egg, Bacon, Ham, Cheese, Tomato, Onion and Carrot over a bed of Field Greens with a Honey Mustard Dressing

11

Specialty Sides

Garden Side Salad, 3 Breakfast Potatoes, 3 Toast, 1 Seasonal Fruit, 2
Grits, 2 Bacon, 3 Sausage, 3