

At Sisters American grill we are pleased to accommodate substitutions to the best of our ability. If you have any requests or allergies, please notify your server.

To ensure all customer needs are met please allow two hours when dining with us.

Small Plates

Deviled Eggs garnished with applewood smoked bacon and honey mustard \$9

Fried Crayfish Tails tossed in a ground chili sauce and served with blue cheese dip \$12

Cheese Board daily selection of imported and local cheeses, walnuts, and fresh berries \$14

Andalusian Gazpacho blended fresh garden vegetables and herbs served with herb cheese tartlets \$9

Fried Green Tomatoes served over baby kale, topped with sweet onion corn relish and garnished with Boursin cheese \$10

Blue Mussels tossed in a creamy basil pesto sauce and served with grilled garlic bread \$16

Black Eyed Pea Hummus combination of fresh and grilled seasonal vegetables with toasted naan \$9

Soup/Salad

Soup du Jour \$9

Caesar traditional preparation of romaine hearts, anchovies upon request, fresh parmesan, and Caesar dressing \$12

Wedge baby Iceberg, grape tomatoes, cucumbers, bacon crumbles, and creamy blue cheese dressing \$12

Spinach shaved radishes, feta cheese, grape tomatoes, marinated onions, and toasted pine nuts tossed in balsamic honey vinaigrette \$12

Baby Kale strawberries, blueberries, goat cheese, and candied walnuts tossed in champagne berry vinaigrette \$12

Add Salmon or Chicken to any salad \$8

Dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, apple cider vinaigrette, and champagne berry vinaigrette

Large Plates

All large plates served with a complimentary house salad of mixed greens, cucumbers, tomatoes, croutons, and choice of dressing

Beef 12oz. grilled Ribeye served with roasted brussel sprouts and potatoes topped with burgundy reduction \$42

Pork smoked bone-in chop served with creamy whipped potatoes, grilled squash, and a pineapple chutney \$39

Fish & Chips beer battered fried cod served with coleslaw, seasoned fries, grilled lemon, tartar sauce, and malt vinegar \$27

Seared Chilean Salmon topped with a citrus dill compound butter and served with grilled asparagus and duchess potatoes \$31

Shepherd's Pie slow braised lamb, peas, carrots, whipped potatoes accompanied by mint vinegar \$28

Pasta lobster and scallop ravioli topped with sautéed shrimp, tomatoes, asparagus in a creamy basil pesto sauce garnished with grated parmesan \$34

Chicken n Waffles crispy fried chicken thighs served with collard greens, waffles, whipped cinnamon butter, and maple syrup \$29

Sandwiches

Fresh Lump Crab Cake served with tartar sauce, grilled lemon, lettuce, tomato, kosher pickles on a potato bun with seasoned fries \$18

Grilled Chicken Breast topped with brie cheese, bacon and served with lettuce, tomato, kosher pickles, on a potato bun with seasoned fries \$16

Sister's Burger 8 oz. grass fed beef patty, choice of cheese, lettuce, tomato, kosher pickles, on a potato bun with seasoned fries \$15

...add a fried egg, bacon, mushrooms, or pickled jalapenos \$2 each

Prices and Menu Items are subject to change based on Market availability

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions