

Appetizers & Soups

Bleu Shrimp \$9

Succulent, plump & icy cold shrimp w/our own bleu cheese remoulade

Pâté & Brie \$8

Duck & pork liver w/port pâté, Triple Crème Brie & French baguette wheels

Mussels \$9.5

Served in a Parisian white wine sauce

2 Sage Derby Potato Cakes \$7

English Sage Derby cheese, potatoes, seasonings, pan fried & served w/seasoned mascarpone

Jerry's Award Winning Chili \$5

Perfectly seasoned secret recipe

Homemade New England Clam Chowder \$5

Danny's original fresh, rich & creamy recipe

Soup du Jour \$4

A homemade special treat from our chef

Cheese Flights for 2: \$15, for 3: \$21, for 4: \$27

Havarti w/Horseradish • Triple Crème Brie • Cambozola • Onion infused creamy Cheddar • Jalapeno Peppadew
Sage Derby • Irish Guinness infused Cheddar

Your Choice** of three cheeses from above, served w/creamy suck & pork w/ port wine pâté, crisp wedges of Granny Smith
Apples & crusty baguette wheels

**Choices may vary due to availability. Please check w/your server.

Salads

Chef's \$9

Ham, turkey, cheddar,
tomato & egg over freshly tossed
baby greens

Chicken Caesar (Our Way) \$10

Seasoned & grilled chicken breast,
croutons, Parmigiana cheese over
freshly mixed baby greens & tossed
w/Caesar dressing

Caprese \$9

Fresh Mozzarella,
ripened tomatoes, olive oil,
fresh basil & reduced
Balsamic vinegar

Dressings: Italian • Ranch • Bleu Cheese • 1000 Island • Vidalia Onion • Balsamic Vinaigrette • Honey Mustard

Ask about our live entertainment in our beautiful
beer garden some evenings & special occasions.

**We feature nightly and daily Specials
& Love to Cater your special events.**

**We also Cater & Host cheese tastings paired
with beer or wine, excellent for fundraisers,
wedding parties, showers, reunions
& ice breakers.**

The following applies to our entire menu:

\$3 Charge for Meal & Plate Sharing

Menu prices & hours are subject to change

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

Entrees

Dinner includes fresh bread, dinner salad

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Your choice of baked potato w/seasoned mascarpone or baked sweet potato w/cinnamon brown sugar mascarpone (except for dishes featuring rice, pasta or quinoa)

New Orleans Inspired

Bar-B-Que Shrimp \$17

Plump shrimp, heads off, shell on, sautéed in Grandma's signature sauce w/enough left over for a little bread dippin'

Shrimp Creole \$16

Tender, deveined & peeled shrimp in our classic New Orleans Creole sauce w/rice

Étouffée \$15

A classic Louisiana stew of shrimp or crawfish served over rice. Yes, it has a little kick.

Gumbo \$14

Grandma's own savory blend of shrimp, fish, Andouie sausage, chicken & veggies served in a bowl over steaming rice

Red beans & Rice \$12

Andouie sausage & Red Beans over steaming rice. Hearty, Healthy and Delicious!

Italian Inspired

Lobster Ravioli \$17

Tender lobster stuffed raviolis drizzled w/our own Hollandaise sauce

Moza' Chicken Marsala \$14

A delectable, boneless chicken breast, covered w/Marsala wine & portabella mushroom sauce & crowned w/melted mozzarella

Meaty Lasagna \$13

A traditional Italian favorite

Pasta Primavera \$12

Pasta tossed w/a medley of veggies in a rich marinara sauce

Chicken Alfredo \$14

Fettuccini tossed w/sliced grilled chicken breast & Alfredo sauce

Shrimp Scampi \$17

Succulent plump shrimp in our homemade garlic butter sauce tossed w/linguini

Clams in Red Sauce \$14

Chopped clams sautéed in a rich marinara sauce tossed w/linguini

Eggplant Parmigiana \$14

Fried breaded slices of eggplant layered w/Parmigiana cheese & rich marinara sauce served over pasta

Americana

Asiago White Fish \$14

Delicate white fish dusted w/Asiago bread crumbs & grilled in garlic butter

Charlotte Harbor Beef Stew \$13

Chunks of top sirloin w/ potato & garden fresh veggies in a delicious brown sauce

Jerry's Baby Back Ribs \$16

'bout a lb of succulent, tender baked baby back ribs

Sirloin Steak \$18

Succulent 8 oz. sirloin steak flat grilled your way

Quinoa \$13

Quinoa, fresh veggies & our blend of spices

Presseller Crab Cakes \$16

Home made blue crab claw

Mahi Mahi \$15

two 4 oz. fillets grilled your way in garlic butter /Blackened +\$1

Prime Rib \$19

10 oz. Roasted prime rib of beef with Au Jus

Gourmet Grilled Cheese Sandwiches

Each include Chef's Choice Side & are served on a grilled French baguette

The Derby \$11

English Sage Derby cheese, smoked turkey & Granny Smith apples
Sage oil is jade green, the seed is black & the sandwich is oh soooooooo good!

Le Brie \$11

Triple Cream Brie from France w/our delicious sliced turkey

The Havarti \$10

Wisconsin's creamy Havarti blended w/horseradish & chives grilled together w/sliced ham

Meat & Onions \$11

Onion infused cheddar w/corned beef, sautéed onions, sauerkraut & our signature sauce

Legendary Munchies

Each include a Chef's Choice Side

Tomozz \$9.5 Add meat +\$2.5

Thick slices of tomato & fresh mozzarella w/fresh basil & garlic, served on a warm French roll

Portaphilly \$9 Add meat +\$2.5

Sautéed portabella mushroom strips & onions w/melted mozzarella on a grilled French baguette.
(Portaphilly can be vegetarian or can be Vegan w/o cheese)

Chicken Charlotte \$9.5

Tender chicken breast strips, lightly breaded & sautéed in garlic butter, drizzled w/Hollandaise sauce on a grilled French baguette

Muffuletta \$9.5

A New Orleans tradition!! Olive salad w/ham, salami, cappicola, Swiss & Provolone cheeses
& a dash of crushed red pepper, served hot on a grilled French baguette.

Better Burger \$7.5

Fresh ground chuck, grilled your way** & served on a grilled French baguette w/lettuce, tomato
& blusabi cheesy sauce

Add choice of cheese: Havarti w/Horseradish • Triple Crème Brie • Cambozola • Jalapeno Peppadew Sage Derby • Irish Guinness infused creamy Cheddar • Onion infused creamy Cheddar +\$1

Turkey Club \$9.5

Turkey stuffed between 2 pieces of white toast w/bacon, mozzarella, lettuce, tomato & herb mayo
Add choice of cheese: Havarti w/Horseradish • Triple Crème Brie • Cambozola • Cheddar w/Onion • Jalapeno Peppadew Sage Derby • Irish Guinness infused creamy Cheddar • Onion infused creamy Cheddar +\$1

Reuban \$9.5

Corned beef, sauerkraut, muenster cheese & our signature sauce on grilled rye

Rembrandt \$8

Homemade breast meat chicken salad on a French baguette w/lettuce & tomato

Duchamp \$9.5

Smoked turkey w/olive oil, creamy brie cheese, & Granny Smith apples on a French baguette

French Dip \$10

Roasted Prime Rib of beef w/ Au Jus served on a French baguette

Did Someone say, "Dessert"?

Tiramisu Dip \$5

w/sugary butter cookies

Chocolate Cake \$6

"Daddy's Great, he gives us the chocolate cake!"

Better than Sex! \$4

Secret family recipe, the name speaks volumes

Homemade Bread Pudding \$3

w/lemon mascarpone

Florida Orange Cheese Cake \$5

A real Floridian treat

Florida Orange & Chocolate Cheese Cake \$6

Another (extra special) Floridian Delicacy

Thank you for choosing Pressellers Restaurant for your dining experience this evening, See you soon!