

Starters

Oysters Rockefeller

Half dozen oysters topped with creamy spinach mix and parmesan cheese, roasted till bubbly.....\$10.95

Spinach Artichoke Dip

The perfect blend of creamy spinach and tender artichokes topped with fresh parmesan and served with crisp tortilla chips....\$7.95

Calamari

A mouth-watering favorite! Crispy calamari served with Sylvia's signature marinara...\$8.95

Crab Dip

Lump crab blended with Sylvia's secret recipe served piping hot with a fresh baked French mini boule for dipping....\$8.95

Crab Bites

Savory crab meat cooked to a golden brown and served with Sylvia's bistro sauce....\$8.95

Buffalo Shrimp

Zesty buffalo shrimp served with refreshing bell pepper sticks and our homemade blue cheese or ranch dressing....\$8.95

Buffalo Fingers

Fresh breaded chicken tenders tossed with a mild buffalo sauce and served with crisp bell pepper sticks and your choice of homemade buttermilk ranch or blue cheese dressing....\$7.95

Tilapia Fingers

Lightly battered mild fish strips served with our homemade tartar sauce....\$7.95

Original Cheese Stix

A delicious blend of fresh baked bread and our homemade garlic sauce topped with mozzarella and marinara sauce for dipping....\$6.95

Steamed Mussels

Tender mussels steamed with garlic and white wine, finished iwth a creme sauce and a touch of lemon zest for dipping....\$7.95

Fried Green Tomatoes

A Southern classic. We take fresh green tomatoes, dip and batter them twice, then add a special seasoning to create these crispy, crunchy treats. Served with our Bistro Sauce on the side...\$6.95

Sylvia's Signature Bread Bowl Salads

All Signature salads are served in bread bowls crafted and baked fresh daily in our kitchen with your choice of homemade Buttermilk Ranch, Blue Cheese, Caesar, French, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Asian, or Creamy Italian.

Garden

A snappy blend of fresh green leaf lettuce topped with fresh tomatoes, diced eggs, Monterey Jack and Cheddar cheeses....\$6.25

Add Fried, Grilled, Blackened or Buffalo Chicken, Chicken Salad, or Grilled Shrimp...\$2.25

Add Blue Cheese crumbles or Bacon....\$1.50

Add Avocado....\$2.00

Sylvia's Grille Pasta Specialties

All pasta dishes come with your choice of penne, fettucini, spaghetti, or angel hair pasta.

Andouille and Chicken Creole Pasta

Chicken and spicy sausage sauteed with creole seasoning, green and red bell peppers, fresh mushrooms, and green onions...\$15.50

Margaritaville Lobster Pasta

Succulent lobster and cream sauce combined with Island spices,

sundried tomatoes, and artichoke hearts...\$17.95

Pasta Classico

Sylvia's signature marinara with your choice of pasta...\$8.50

Add two hearty meatballs or Italian sausage...add \$2.50

Chicken and Broccoli Alfredo

Our delicious Alfredo cream sauce with a hint of garlic served with grilled chicken and broccoli...\$14.50

Shrimp Alfredo

Delicious Alfredo sauce, sauteed shrimp, diced tomatoes, and Parmesan cheese...\$14.95

Key West Penne

A deliciously rich medley of scallops, shrimp, artichokes, sun-dried tomatoes and pasta...\$16.50

Chicken Parmesan

An old favorite! Lightly breaded chicken breast perfectly seasoned and topped with Sylvia's signature marinara and melted mozzarella and freshly shaved parmesan cheese...\$14.95

Chicken Madeira Pasta

Sauteed chicken, mushrooms, onions and garlic in a delicious Madeira Wine sauce topped with fresh shaved parmesan...\$14.50

Rustic Pasta

Bacon, onions and mushrooms sauteed, then dressed with Alfredo sauce and grilled chicken over your choice of pasta. It's all topped with fresh parmesan cheese and baked to a bubbly brown....\$16.95

Sylvia's Grille House Specialties

All House Specialties come with your choice of asparagus, garlic mashed potatoes, veggie medley, twice baked potato, hot or chilled haricot verts, cranberry walnut slaw, fries, or steamed broccoli. All

House Specialties include a dinner salad or Caesar salad.

Chicken

Chicken Marsala

Golden browned chicken breast topped with fresh mushrooms and our Marsala wine sauce. ...\$14.50

Smothered Chicken

Succulent fire roasted chicken breast butterflied and smothered with monteray jack and cheddar cheeses, peppers and sauteed onions. ...\$15.50

Beef and Pork

Bistro Filets

Three tender bistro filets cooked to order served on toast rounds, topped with tobacco onions...\$17.95

Grilled Pork Loin

Well marbled and hand cut for superior flavor and tenderness. Lightly seasoned and charbroiled to order. Topped off with Sylvia's Bourbon glaze. Served with your choice of side, excellent with garlic mashed potatoes...\$15.50

Parmesan Crusted Pork

Tender slices of pork loin coated with parmesan cheese and fried to a golden brown, then topped with Alfredo sauce...\$15.95

Fish and Seafood

Tennessee Bourbon Salmon

Pan Seared Atlantic Salmon topped with a hearty Bourbon glaze. Take it to the next level with a side of roasted red skins...\$15.50

Savannah Fried Shrimp

A hearty serving of hand-battered plump shrimp fried to golden

perfection. Served with cocktail sauce and your choice of side...\$14.95

Parmesan Crusted Tilapia

Flaky, mild tilapia crusted with parmesan cheese and served with your choice of side....\$15.95

Fresh Rainbow Trout

Fresh North Georgia Trout stuffed with lemon wedges and gently baked to preserve the delicate flavors that make this fish a longtime favorite....\$16.95

Red Snapper

A beautiful filet of red snapper prepared to your specifications: grilled, baked, fried, or blackened...\$16.95

Pizza

Individual 10 inch Cheese Pie.....\$9.95

Large 16 inch Cheese Pie.....\$12.95

\$1.50: Artichoke Hearts, Onions, Ripe Olives, Green Olives, Jalapenos, Sun Dried Tomatoes, Mushrooms, Broccoli, Pepperoni

\$2.00: Meat Balls, Ground Beef, Sausage, Asparagus

\$3.50: Lobster, Shrimp, Salmon, Bacon, Grilled Chicken, Blackened Steak

The Sandwiches and Wraps

Served on French Bread or a fresh tortilla wrap with your choice of pasta salad, cranberry/walnut slaw, or fries

Buffalo Chicken

Kick it up a notch with our original chicken fingers dipped in buffalo sauce and drizzled with homemade ranch dressing...\$8.95

Crab Cake

This island favorite consists of jumbo lump crab served with lettuce, tomato and a side of Sylvia's Bistro sauce....\$11.95

Grilled Chicken

Grilled Chicken covered with grilled onions, green peppers, shrooms and melted monterey-jack and cheddar cheeses. Served with mayonnaise, lettuce and tomato...\$8.95

Golden Fried Tilapia

Mild, flaky fish filet hand battered in our own special preparation, fried to golden brown perfection, and served with homemade tartar sauce, lettuce, and tomato...\$9.95

Italian Meatball

Italian meatballs smothered in Sylvia's signature marinara and finished with loads of mozzarella cheese....\$8.95

Italian Sausage

Mildly seasoned Italian sausage covered with sauteed peppers and onions, then covered with mozzarella...\$8.95

Original Chicken Salad

Like no other! Enjoy our delicious homemade chicken salad with crisp lettuce and tomato.....\$8.95

Steak and Cheese

Tender Top round Steak perfectly seasoned, covered with mozzarella cheese, garnished with grilled onions, green peppers and shrooms, served with mayonnaise, lettuce and tomato...\$8.95

Lunch Entrees

Fish and sweet potato Chips

Tilapia filet beer battered and fried to a golden

brown, with a side of home made crispy sweet
potato chips...\$12.99

Select a different side for \$1.99

Salmon Croquettes

A favorite at Sylvia's, made with roasted red peppers, green peppers, onions, and just the right spices with creamy dill sauce.... \$9.50

Desserts

Sweet Endings at Sylvia's

The content of our dessert
tray varies by season and
availability, but almost always
includes:

**Molten Lava Cake (ask for
some cream to go with it!)**

Creme Brulee

**Xango fried cheesecake with
caramel sauce**

and

White Chocolate Raspberry Cheesecake.

Bar

Sylvia's Grille offers full bar service for your favorite wine, beer, or mixed drink.

White Wines

- Royal Bitch Chardonnay
(Chile)...\$7.00/glass, \$32.00/bottle**
- Ecco Domani Pinot Grigio (Italy)...\$6.50/glass,
\$28.00/bottle**
- Geyser Peak Sauvignon Blanc
(California)...\$6.50/glass, \$28.00/bottle**
- Schmitt Soline Blue Bttle Riesling
(Germany)...\$6.50/glass, \$28.00/bottle**
- Kendall Jackson Reserve Chardonnay
(California)...\$7.00/glass, \$32.00/bottle**
- Sun Garden Riesling
(Germany)...\$6.50/glass, \$28.00/bottle**
- Artisan Gewurtzraminer (New
Zealand)...\$7.50/glass, \$34.00/bottle**

Blush Wines

- Delicato White Zinfandel (California)...\$6.00/glass,**

\$24.00/bottle

Red Wines

**Root 1 Cabernet Sauvignon (Chile)...\$7.00/glass,
\$32.00/bottle**

**Gnarley Head Old Vine Zinfandel
(California)...\$7.00/glass, \$32.00/bottle**

**Fat Bastard Shiraz (France)...\$7.00/glass,
\$32.00/bottle**

**Prosperity by Firestone Merlot
(California)...\$6.00/glass, \$26.00/bottle**
**Cavit Collection Pinot Noir (Italy)...\$6.00/glass,
\$24.00/bottle**

**Marques De Casa Concha Cabernet
Sauvignon(Chile)...\$7.50/glass, \$34.00/bottle**
**Castello Di Monastero Chianti (Italy)...\$7.50/glass,
\$34.00/bottle**

**Sun Garden Pinot Noir
(Germany)...\$6.50/glass,\$28.00/bottle**

**Petraio Sangiovese
(Italy)...\$7.00/glass,\$32.00/bottle**

**Zaca Mesa Z Cuvee
(California)...\$7.00/glass,\$32.00/bottle**

Premium House Section by Yellow Tail (Australia)

**Chardonnay, Riesling, Cabernet Sauvignon,
Merlot, Shiraz
\$5.25/glass**

Domestic Beer

\$3.50

Coors Light

Budweiser

Bud Light

Sweetwater Blue

Sweetwater 420

Michelob Ultra

Miller Lite

Killian's Red

Imported Beer

\$4.00

Corona

Heineken

Peroni