



WELCOME TO JUST OFF MAIN DINING ROOM

Every day I like to prepare at least one fresh soup. It keeps me centered and sharp. Specials are inspired by ingredients I have around, collaboration with my co-workers or ideas I get from food periodicals and the Food Network. Whatever the inspiration, we certainly want you to try our specials and pass your comments on to our staff. They will be sure to let me know how we are doing.

The staff and I look forward to serving you many enjoyable meals.






Your Executive Chef

Parties of 6 or more will have a 20% Gratuity added

Soups & Starters

Soup du Jour	Avista's Signature Soups, Made from Scratch In-house by Our Executive Chef	\$5.00
Crab Dip	House Specialty, Served with Freshly Made Tortillas Chips - Great shared with friends	\$7.95
Spinach Dip	Our Chef's Special Spinach Dip, Served with Freshly Made Tortillas Chips	\$6.95
Stuffed Portobello Mushrooms	 Marinated & Stuffed with Spinach, Feta Cheese & Sun-dried Tomatoes	\$8.75
Hush Puppies	Golden Fried Southern Delicacies, Served with Honey Butter	\$6.00
Popcorn Shrimp	Fresh Creek Shrimp, Lightly-battered, Served with Homemade Cocktail Sauce	\$7.25
Jalapeño Poppers	Stuffed with Cheddar Cheese and Served with Our Creamy Ranch Dressing	\$6.75
Fried Mozzarella	Breaded and Fried, Served with Homemade Marinara Sauce	\$6.50
Fried Calamari	Lightly-breaded and Fried, Served with Homemade Marinara Sauce	\$7.50
Chicken Nachos	Chicken, Cheese, Jalapeños, Tomatoes & Sour Cream on Our Freshly Made Tortillas Chips	\$7.75
BBQ Wings	10 Chicken Wings Baked with Our Special Seasoning and Tossed in the Sauce of your Choice and Served with Blue Cheese Dressing & Celery Sticks	\$8.25

Salads

Stuffed Pineapple	Waldorf-style Chicken Salad with Apples, Mayo, Celery & Curry, Stuffed in a Pineapple	\$9.75
Chicken Taco Salad	Chicken, Tomatoes, Jalapeños, Tortilla Chips, Cheese with Spanish Dressing on a Bed of Lettuce	\$9.75
South Beach Salad	 Teriyaki Chicken, Mandarin Oranges, Raisins, Almonds & Ginger Dressing	\$9.75
Portobello Salad	 Herb Marinated Portobello Mushrooms with Miso Vinaigrette on a Bed of Lettuce	\$11.75
Smoked Turkey & Apple Salad	 Diced Turkey, Apples, Dried Cranberries, and Walnuts Tossed with a Mayo Sauce	\$10.95
Kung Pao Salad	 Local Creek Shrimp and Oriental Seaweed Salad with Ginger Soy Vinaigrette	\$12.95
White Bean & Pepper Salad	 Roasted Red Pepper, Artichoke, Hearts of Palm, Fresh Beans and Basil Tossed in a Vegenaise Mayo	\$9.95
Caesar Salad	Romaine Tossed with Parmesan, Croutons & Dressing	\$9.25
	Add chicken	\$10.25

Pastas

Eggplant Parmigiana	Baked Layers of Eggplant, Ricotta, Mozzarella and Marinara Sauce, Side of Baked Penne	\$11.50
Chicken Penne with Vodka Sauce	A Blend of Tomato & Cream Sauces Tossed with Penne & Chicken	\$13.50
Vegetable Primavera	Mixed Garden Vegetables, Tossed with White Wine and Parmesan Cheese Sauce	\$11.50
Linguine with Crab and Shrimp	 Shrimp and Crab, Tossed with Fresh Tomatoes, Garlic, Onion & Shrimp Stock	\$16.50

Served with Soup or Salad and Vegetable or Garlic Potatoes

 Our Recommended Healthier Options

SERVING TIMES

DINNER 5:00 PM TO 10:00 PM

FOR RESERVATIONS PHONE: 5507




Entrees

Chicken Marsala		Sautéed Breast of Chicken with Mushrooms and Marsala Sauce	\$14.50
Flat Iron Steak		8oz Jerk Marinated Steak Grilled with a Caramelized Shallot Reduction	\$19.00
Marinated Grilled Pork Chops		Grilled to Perfection, Topped with Pineapple Salsa	\$19.00
Roasted Pork Tenderloin		Roasted Pork Tenderloin and Mediterranean Vegetable Chow Chow	\$22.00
Orange Rosemary Chicken		Glazed Chicken Quarters with Spinach & Sun-dried Tomato Orzo	\$15.00
Grilled Beef Tips		Grilled with our Amazing Caribbean Sauce with a Red Onion Marmalade	\$22.00
Crab & Asparagus Cassoulet		Lump Crab & Avocado Royale with Jicama Slaw	\$25.00
Miso Salmon		Miso marinated Salmon with Oriental Rice Noodles & Fried Ginger	\$18.00
JOM Stir Fry		Seasonal Vegetable Stir Fry with Oriental Rice Noodles	\$16.00
Breast of Chicken Parmigiana		Breaded & Topped with Cheese & Marinara Sauce and Baked in the Oven	\$13.00
Fried Flounder		Two Filets, Breaded and Fried, Served with Lemon and Slaw	\$16.00
Fresh Salmon Fillet		Pan Sauteed in Butter, Lemon & White Wine	\$14.00
Stuffed Eggplant		Eggplant Stuffed with Vegetable Mousse, Topped with Marinara Sauce	\$11.50
Eggplant Cannelloni		Eggplant Stuffed with Fresh Garden Veggies and Ricotta Cheese, Topped with Marinara Sauce	\$15.00
Stuffed Portobello Mushrooms		Baked, Marinated & Stuffed with Spinach, Feta Cheese & Sun-dried Tomatoes	\$13.50
Fried Seafood Combo		Southern-Fried Shrimp and Flounder with Hushpuppies and Slaw	\$13.50

Served with Soup or Salad and Vegetable or Garlic Mashed Potatoes

Sandwiches

Main St. Hamburger		Topped with Lettuce and Tomato on a Toasted Bun	\$8.50
Cheese Burger		Topped with Cheese, Lettuce and Tomato on a Toasted Bun	\$9.00
Veggie Burger		Black Bean Cake, Topped with Sour Cream and Salsa with Avocado	\$9.50
Salmon Burger		Topped with Homemade Relish, Lettuce, Tomato and Pickled Ginger on a Toasted Bun.	\$9.50
Ribeye Steak Sandwich		4 oz Ribeye on a Bun with Peppers, Sauteed Onions & Steak Sauce on the Side	\$9.50
Bomber Shrimp Wrap		Fried Shrimp, Cherry Pepper Aioli, Lettuce and Tomato	\$8.50

Add Fries for \$1.50

Add Sweet Potato Fries for \$2.25

CHILDREN'S MENU

Grilled Cheese with Fries	\$4.50	Mac & Cheese Bites with Fries	\$4.95
Peanut Butter & Jelly with Fries	\$4.00	6 oz. Person Pan Pepperoni Pizza with Fries	\$4.95
Chicken Fingers with Fries	\$5.50	Kid's Cheeseburger with Fries	\$5.50

DESSERTS

Peach Cobbler		Southern-style Pie, Served Warm with Ice Cream	\$6.00
Bread Pudding		Chef's Special White Chocolate Pudding Served Warm with Whipped Cream	\$5.00
Crème Brulee		Homemade Light Custard Topped with Caramelized Sugar	\$5.00
Chocolate Cake		Decadent 5-layer Chocolate Cake	\$6.00
New York Style Cheesecake		New York-style Cheesecake Topped with Your Choice of Sauce	\$6.00
Breyer's Ice Cream		Vanilla, Chocolate & Strawberry	\$4.00



Our Recommended Healthier Options

BREAKFAST
LUNCH
DINNER

SERVING TIMES

6:30 AM TO 11:00AM
11:00 AM TO 2:00PM
5:00 PM TO 10:00 PM