

R O O M

AT TWELVEth CENTENNIAL PARK

DINNER

SOUP, SALADS & APPETIZERS

SOUP DU JOUR	7
CAESAR SALAD romaine, shaved parmesan, croûtons	9
WEDGE bacon, blue cheese crumbles, pickled jalapeño, red onion, tomato, blue cheese dressing	9
LUMP CRAB CAKE tomato, cucumber, mint salad, creole tartar sauce	12
CHICKEN EMPANADAS chicken, chipotles, onion, pico de gallo, feta cheese, spicy aioli	10
FLASH FRIED CALAMARI sambal syrup, parsley, wasabi aioli	10
HEIRLOOM TOMATO SALAD buffalo mozzarella, crispy pancetta, fresh herbs, white balsamic glaze	12

NIGIRI, SASHIMI & SALAD

NIGIRI (2 PIECES PER ORDER) - SASHIMI (3 PIECES PER ORDER)

* BIG EYE TUNA	10
* HAMACHI	8
* SALMON	7
* OCTOPUS	10
* CRAB STICK	6
* EBI	6
* ESCOLAR (WHITE TUNA)	7
* OCTOPUS SALAD	10
* SEARED AHI TUNA, WAKAME SALAD, PONZU SAUCE	11
* ROE, RED, BLACK, ORANGE	8
* IKURA SALMON ROE	8

SUSHI ROLLS

* DRAGON tempura shrimp, eel, snow crab, avocado, teriyaki, sauce	16
* SPICY SALMON OR SPICY TUNA or CALIFORNIA	10
* FRIED SHRIMP cucumber, avocado, spicy mayo, roe	11
* MEXICAN flash fried, yellow tail, tuna, salmon, cream cheese, jalapeños, cilantro, ponzu sauce	16
* SHIRO MAGURO tempura shrimp, spicy mayo, cucumber, escolar, avocado, spicy chili sauce	16
* RAINBOW avocado, crab stick, cucumbers, ebi, tuna, yellow tail, salmon, masago	16
* CRUNCHY fried shrimp, avocado, cucumbers, ebi, tempura flakes, teriyaki sauce	16
* KING ROLL asparagus, spicy mayo, fried lobster tail, crab, green onion, torched filet mignon, garlic teriyaki	20
* SWEET & SOUR summer melon, spicy tuna, blackened yellow tail, avocado, wasabi tobiko, yuzu sauce	14
* ROOM ROLL spicy tuna, cucumber, fresh salmon, tuna, avocado & roe	14

ENTRÉE

RICOTTA CHEESE RAVIOLI braised beef, chopped asparagus, sundried tomato mushroom bordeaux sauce	22
* HANGER STEAK carrots, mashed potatoes, haricot vert, chimichurri sauce	23
* SEARED LAMB RACK sautéed brussels sprouts, sweet carrot puree, spiked wild honey butter	25
* GRILLED CENTER CUT PORK CHOP butter whipped sweet potato, grilled asparagus with ancho chili glaze	24
* ROOM BURGER pimento cheese, bacon, crispy tobacco onions, sesame seed bun	14
* BACON WRAPPED SEA SCALLOPS braised swiss chard, corn, crispy potato hay, yellow pepper emulsion	26
* CHEF'S CUT 18 oz. RIBEYE brown sugar pepper crusted, grilled asparagus, smashed garlic potatoes	40
* BLACKENED GA TROUT rainbow carrots, sautéed spinach, honey lemon cream	22
* SEARED SALMON roasted cauliflower, shiitake mushrooms, red pepper, chard tomato vinaigrette	23
SEAFOOD PASTA scallops, crab, shrimp, spinach, red pepper, mushroom, parmesan cream	14
ROASTED LEMON & ROSEMARY CHICKEN red skinned potatoes and summer root vegetables, succotash	22
ROASTED ZUCCHINI bulgur wheat, onion, apricots, cranberries, spinach, balsamic glaze	14

BROILED & GRILLED

COMES WITH CHOICE OF 1 SIDE ITEM

* 7 oz. FILET MIGNON	30
* 14 oz. RIBEYE	37
* 16 oz. T-BONE STEAK	38
* 7 oz. SALMON	17
* 10 oz. PORK CHOP	20
* 8 oz. GEORGIA TROUT	18

SIDES \$6

CREAMED SPINACH
SEASONAL VEGETABLES
HARICOT VERT
ASPARAGUS
MASHED POTATOES
FRENCH FRIES

ADD-ONS

CHIMICHURRI	4
RED WINE	5
OSCAR	8
BÉARNAISE	4
5 oz. LOBSTER TAIL	12
BACON WRAPPED	3

* These items can be served raw or undercooked. The consumption of raw or under cooked meat, fish, eggs & shellfish may be harmful to your health.