

NANCY

DINNER

FEBRUARY

winter citrus salad, roquefort dressing & cheese biscuit	12
aged cheddar & chive soufflé w apples, almonds & arugula	13
jumbo lump crab w avocado, apple & almonds	16
mushroom soup w chèvre & apricot crouton	12
anything but “simple green salad”	11
skirt steak w chinese five spice, black beans, avocado, ginger & soy	40
pappardelle alla bolognese	34
ginger lime salmon, coconut rice & vietnamese carrot salad	36
seared mahi mahi w lemongrass, avocado & pineapple salsa	38
chicken & coconut curry crêpes w crème fraiche & cilantro mint chutney	34
bananas foster crêpe w vanilla bean ice cream	12
orange sherbet, ginger snap & candied orange	10
chocolate layer cake	12
vanilla bean, rosemary toffee & caramel sundae	11
meringue cloud w coconut cream & pineapple	13

912.634.8005

NANCYssi.com

Abney Harper, Executive Chef

Mike Woods, Sous Chef

Christopher Robinson, Pianist

dinner served thursday - saturday starting at 6