



Plated Menu

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HOT APPETIZERS

Crispy Maine Calamari

Marinara sauce

Deep Fried Lobster

Ginger-soy, Orange Butter Sauce

Crab Cakes

Wasabi Slaw, Roasted Pepper Remoulade

Seafood Pastilla

Shrimp, Calamari, Scallop Fried Wraps, Saffron Cream

Chicken Pastilla

Caramelized Onions, Toasted Almonds, Cinnamon Wraps
Ginger-Mango Chutney Sauce

Italian Sausage

Sweet Peppers, Onions

Fried Green Tomatoes

Sweet Tomato, Basil Sauce, Layered Goat with Cheese, Balsamic Glaze

Arancini

Tomato, Asiago, Parmesan Cheese Crispy, Stuffed Risotto Balls
Spicy Vodka Sauce, Balsamic Glaze

Mussels

Steamed White Wine Sauce

Escargot

Snails, Garlic-Herb Butter, Pernod, Puff Pastry



COLD APPETIZER PLATTERS

***Antipasto Misto Platter**

Italian Specialty Meats, Imported Cheeses, Artichoke Hearts
Mixed Olives, Roasted Red Peppers (serves up to 25)

***Cheese Platter Assortment**

(serves up to 25)

***Vegetable Sampler Platter**

Seasonal Vegetables (serves up to 25)

***Fruit Sampler Platter**

Seasonal Fruit (serves up to 25)

SOUPS

She Crab

Seasonal Chilled Soup

Soup du Jour

SALADS

Caesar

Garlic Ciabatta Croutons, Parmesan

Country

Mixed Greens, Granny Smith Apples, Roasted Candied Walnuts
Gorgonzola Cheese, Raspberry Vinaigrette

Chopped

Tomatoes, Cucumbers, Red Onions, Kalamata Olives
Boiled Eggs, Pepperocini, Creamy Basil Dressing



Mista di Compo

Mixed Greens, Tomatoes, Kalamata Olives, Red Onions
Balsamic Dressing

ENTREES *meats*

Rosemary Chicken

Boneless, Half Organic Chicken, Whipped Potatoes
Seasonal Vegetables

Mediterranean Lemon Chicken

Roasted Chicken, Green Olives, Preserved Lemon, Saffron Broth
Potato Gratin, Seasonal Vegetables

Pork Tenderloin

Roasted, Apple-Pepper Chutney Sauce, Whipped Potatoes
Seasonal Vegetables

Beef Shoulder Filet

Roasted, Cream of Cognac Sauce, Whipped Potatoes
Seasonal Vegetables

Grilled Filet Mignon

8 oz Filet, Whipped Potatoes, Seasonal Vegetables, Demi Glaze

New York Strip

Grilled 16 oz, Whipped Potatoes, Seasonal Vegetables, Demi Glaze

Beef Wellington

Filet, Puff Pastry, Foie Gras, Sauteed Mushrooms
Seasonal Vegetables, Demi Glaze

Lamb Shank

Provence-Style Roasted Lamb Shank, Mushrooms, Bell Peppers



Carrots, Celery, Onions, Red Wine Sauce, Wild Mushroom Risotto

ENTREES *seafood*

Adam's Seafood Platter

Lobster, Shrimp, Mussels, Saffron Tomato Broth

Atlantic Salmon Filet

Crusted Basil Pesto, Romano Cheese, Risotto, Seasonal Vegetables
Lemon Beurre Blanc

Carolina Trout Almandine

Toasted Almonds, Lemon Beurre Blanc, Whipped Potatoes
Seasonal Vegetables

Cape Cod Diver Scallops

Baby Spinach, Creamy Risotto, Saffron Beurre Blanc

Spicy Shrimp in Lobster Sauce

Penne Pasta, Mushrooms, Creamy Lobster Sauce



DESSERTS

Cheesecake

Chocolate Mousse

Banana Pudding

Bread Pudding

Cookies & Brownies

Seasonal Fruit Sampler

Seasonal Cobbler

Chocolate Fountain, Seasonal Fruit