

Dinner

Adam's

RESTAURANT

Appetizers

Calamari Fritti

Flash-fried, golden calamari with Italian marinara 12

Oysters Rockefeller*

Adam's specialty! Oysters prepared with creamy spinach & Pernod liqueur & finished with hollandaise & bacon 13

Maryland Style Crab Cakes*

Lump crab meat cakes on a bed of wasabi slaw & roasted red pepper remoulade 16

Deep-Fried Maine Lobster

Over ginger-soy, orange butter sauce 18

Escargot

Snails in garlic herb butter, anise-flavored liqueur & topped with puff pastry 11.5

Filet Mignon Skewers*

Grilled filet skewers over chimichurri sauce 12

Fried Green Tomatoes

Over sweet tomato & basil sauce, layered with goat cheese & drizzled with aged balsamic 10

Housemade Italian Sausage

Over sweet onions, bell peppers & drizzled with aged balsamic 9

Specialties

Roasted Pork Tenderloin*

Seared & finished with apple chutney, Bordeaux sauce, whipped potatoes & seasonal vegetables 20

Rosemary Roasted Chicken

Boneless, half-chicken, rosemary au jus, whipped potatoes & seasonal vegetables 20

Chicken Diavolo

Spicy creamy marinara sauce, sautéed mushrooms, grilled chicken over penne pasta 17

Calf's Liver Anglaise*

Prepared the classic way. Sautéed & topped with crispy bacon, mushrooms, capers over whipped potatoes & seasonal vegetables 20

Colorado Rack Of Lamb*

Roasted rack of lamb. Coated with Dijon mustard & herb breadcrumbs. Topped with rosemary demi-glace over potato au gratin & seasonal vegetables 34

Gorgonzola Crusted Filet Mignon*

Gorgonzola panko crust, crispy onion strings, port wine reduction with whipped potatoes & seasonal vegetables 32

Beef Shoulder Filet*

Roasted medallions with cream of cognac mushroom sauce, potato au gratin & seasonal vegetables 23

Gluten free, vegetarian & other specialty diet options available

www.ADAMSRESTAURANTANDPIANOBAR.com | 15 EAST MAIN STREET • BUFORD GA | 678.745.0379

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALLERGENS MAY BE USED AT THIS LOCATION.

Salads

Spinach Salad

Baby spinach, bacon, goat cheese, raisins, toasted caramelized walnuts with balsamic vinaigrette dressing 9

Classic Ceasar*

Baby romaine hearts tossed with house Ceasar dressing. Accompanied with panzanella & parmesan 8

The Wedge

Crisp iceberg lettuce topped with gorgonzola crumbles, applewood smoked bacon, diced tomato, fried onion strings & drizzled with bleu cheese dressing 9

Soups

She-Crab

Low-country soup with onions, carrots & lump crab meat, finished with ground pepper & sherry - 11

Chef's Soup Du Jour - 7

Seafood

Adam's Seafood Platter*

Lobster, shrimp & mussels, saffron tomato broth over risotto 32

Pan-Seared Salmon Filet*

Roasted, crusted with basil pesto, Romano cheese over risotto, seasonal vegetables & lemon beurre blanc 23

Carolina Trout Almondine

Pan-seared, topped with toasted almonds, lemon beurre blanc over whipped potatoes & seasonal vegetables 24

Cape Cod Diver Scallops*

Pan-seared, cold-water sea scallops nestled in a bed of sautéed baby spinach, creamy risotto & topped with saffron beurre blanc 29

Spicy Shrimp In Lobster Sauce*

Spicy sautéed jumbo shrimp tossed with penne pasta & mushrooms in a creamy lobster sauce 21

Prime Steaks

Seasoned & grilled to perfection. All steak entrees come with your choice of whipped potatoes or potato au gratin, seasonal vegetables & a housemade steak sauce.

Beef Tenderloin Filet*	8-ounces - 30
	12-ounces - 44
Ribeye*	20-ounces - 36
New York Strip*	12-ounces - 27
Add-On Lobster Tail	5-ounces - 16

Choice of sauces: Bordeaux Demi-glace, Au Poivre, Bearnaise* or Cream of Cognac Mushroom

Kid's Menu

Please ask your server what our Chef has prepared