

**Beer**

Blue Moon	6
Stella Artois	6
Heineken	5
Corona	5
Amstel Light	6
Bud Light	5
Pabst Blue Ribbon	4

**Wine**

<b>Whites</b>	<u>Glass</u>	<u>Bottle</u>
Trimbach, Riesling, Alsace, France 2005	11	38
Hess, Chardonnay, Napa Valley, CA 2006	8	28
Edna Valley, Chardonnay, Central Coast, 2007	11	38
Castello di Gabbiano, Pinot Grigio, Italy 2007	8	28
Matua., Sauvignon Blanc, New Zealand, 2005	10	34
<b>Reds</b>		
Navarro Correas, Malbec, Argentina, 2006	9	32
Barossa Clancy's Red, Shiraz Blend, Australia, 2005	10	34
Lavis, Pinot Noir, Italy, 2006	11	38
Moon Mountain, Cabernet, Sonoma, CA 2005	12	42
Dynamite, Zinfandel, Mendocino County, CA 2004	9	32
Sterling Vintner's, Merlot, Central Coast, 2004	10	34
<b>Champagne</b>		
Paul Louis Brut, France	10	42
Piper-Heidsieck Brut Split, France		30
Veuve Clicquot, France		110



**Helixers**

<b>Pajama Party</b>	10
raspberry vodka, lime juice, sprite, & bubbly our signature martini (pillow fights not included)	
<b>Bling-Bling Mojito</b>	13
feel like a million bucks with one refreshing sip muddled mint, fresh limes & sugar, top it with rum, soda & add touch of champagne for bling	
<b>Helix Me</b>	10
a smooth & sexy blend of gin, lychee liquor & a hint of cranberry juice served on the rocks & guaranteed to keep you coming back for more	
<b>'Sup Peeeeeeach!</b>	10
peach vodka, peach schnapps, sour & sprite with a peach candy for all of our peeaches!!!	
<b>Blue Steel</b>	11
a really, really, ridiculously good-looking & tasty mix of silver tequila, blue island punch schnapps, fresh mango & pineapple juice pour on the rocks	
<b>Cool As A Cucumber</b>	12
chillax at helix lounge as you quench your thirst with our cool muddled mix of mint, cucumbers & simple syrup finished with vodka & soda water	
<b>Salty Señorita</b>	13
she's fresh & salty & she's made of silver tequila, fresh squeezed limes, oj & just a splash of sour, floated grand marnier & served up with a salt rim	
<b>Material Girl</b>	11
we are living in a material world, follow the trend & enjoy a material girl! citrus vodka, black raspberry liquor, sour, sugar & finished off with champagne	
<b>Au Pair</b>	12
put the kids to bed & relax at helix with a mix of pear vodka, triple & sence rose nectar served up	
<b>Bada-Boom</b>	11
it's a classic sidecar martini GONE FABULOUS!!!! tuaca, triple sec, sour & sugar chilled & served up. garnished with a sugared lemon for the bada-bing!!!	



## Starters

### ***Rosemary-Buttermilk Hush Puppies***

6 fried corn cakes with honey-apple butter \$6

### ***Pesto Stuffed Tomatoes***

Basil, pine nuts, garlic, parmesan & breadcrumbs \$7

### ***Crispy Fried Chesapeake Oysters***

Tartar sauce, house pickles \$11

### ***Captain Stubing's Shrimp Cocktail***

4 Jumbo gulf shrimp, cocktail sauce \$10

### ***Mini Crab Cake Trio***

Tartar sauce, truffle aioli, cocktail sauce \$9

### ***Beer Battered Vidalia Onion Rings***

Buttermilk ranch & hot sauce \$6

## Soup & Salads

### ***Tomato Bisque***

Baked with croutons and cheese on top \$8

### ***Arugula Caesar***

Oven dried tomatoes, white anchovies, parmesan-black pepper dressing \$9

Add grilled chicken \$7

### ***Cobb Salad***

Chicken, bacon, egg, avocado, blue cheese, baby lettuce, sherry vinaigrette \$12

## Sandwiches

All sandwiches served with a choice of waffle fries or greens

### ***Shrimp Club***

Shrimp salad, bacon, avocado, lettuce, tomato, truffle aioli, triple white bread \$14

### ***Cadillac Grilled Cheese***

Cheddar, gruyere, and parmesan cheeses, garlic herb butter, rye bread \$9

### ***Hot Brown***

Open-faced chicken sandwich with bacon, roasted peppers and gravy \$13

## Local Beef Burgers

All burgers served with a choice of waffle fries or greens

Add bacon to any burger \$2

### ***Helix's "Royale with Cheese"***

½lb burger topped with velveeta cheese and fixins \$12

### ***British Bulldog***

½lb burger topped with sautéed onions, mushrooms, blue cheese and fixins \$14

### ***Patty Melt***

Beef & onion patty, sautéed onions, cheddar cheese & special sauce on rye \$13  
(fixins available on request)

## Big Bites

### ***Lobster Mac n' Cheese***

No explanation needed \$25

### ***TV Dinner***

Half roasted organic chicken, gravy, mashed potatoes, carrots & a sweet treat \$23

### ***Grilled Bistro Steak***

With garlic-herb butter, waffle fries, and truffle aioli \$24

### ***Vegetable Pot Pie***

Crimini mushrooms, peppers, carrots, and onion in a celery root puree \$16

## Sides

***Waffle Fries*** \$6

***Waffle Fries & Gravy*** \$7

***Onion Rings*** \$6

***Mashed Potatoes*** \$5

***Mac n Cheese*** \$8

***Glazed Carrots & Onions*** \$5

## Sweets

### ***Peanut Butter & Jelly Ice Cream Sundae***

Peanut butter ice cream with blackberry jelly swirls, marshmallow whip, blondie \$7

### ***Warm Apple Crisp with Vanilla Ice Cream***

Baked granny smith apples with almond crumble \$6

### ***A Five-Dollar Shake***

Whole milk & vanilla ice cream, no bourbon \$5 with bourbon \$10