

## SANDWICHES

Served with Parmesan herb garlic fries

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| <b>“The Perfect Burger”</b><br>8 oz. grilled Angus ground chuck, crisp lettuce, vine ripe tomato & aged cheddar cheese on a toasted Kaiser roll                          | 9  | <b>Grilled Chicken Sandwich</b><br>Marinated grilled chicken breast, crisp lettuce, vine ripe tomato & herb mayonnaise on toasted ciabatta   | 8  |
| <b>Fosters Wrap</b><br>Grilled chicken, sautéed spinach, dried cranberries, candied walnuts, feta cheese & balsamic vinaigrette  | 10 | Choose any style for an additional \$1<br>Cordon Blue – Honey-cured ham and Gruyere cheese<br>Buffalo – Fried with buffalo sauce and Bleu cheese coleslaw<br>Blackened – Smoked gouda cheese |    |
| <b>Braised Short Rib Sandwich</b><br>Wine braised boneless beef short rib, caramelized onion, crisp lettuce & vine ripe tomato on toasted ciabatta                       | 9  | <b>BLT</b><br>Thick cut apple wood smoked bacon, lettuce tomato and herb mayonnaise on toasted Texas toast   | 9  |
| <b>Chicken Salad Sandwich</b><br>House made chicken salad, Gruyere cheese, crisp lettuce & vine ripe tomato on toasted honey wheat berry bread                           | 8  | <b>Classic Club</b><br>Smoked turkey, honey-cured ham, bacon, aged cheddar, lettuce & vine ripe tomato on honey wheat berry bread  | 9  |
| <b>“Coker” French Dip</b><br>Thin sliced slow roasted prime rib, smoked provolone, sautéed mushrooms & onions in a toasted hoagie with au jus & creamy horseradish sauce | 11 | <b>Asian Shrimp Wrap</b><br>Grilled shrimp, spring greens, diced cucumbers, crisp noodles and spicy honey sauce in a spinach herb wrap   | 10 |

## SALADS

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| <b>Fosters Salad</b><br>Grilled chicken breast, crisp greens, couscous salad, tomato, marinated artichoke hearts & lemon-tahini dressing                   | 10 | <b>Garden Salad</b><br>Crisp greens, English cucumbers, diced tomato and Parmesan croutons  | 5 |
| <b>“BLT” Steak Salad</b><br>Grilled marinated steak medallions, crisp romaine Lettuce, smoked Bacon, diced Tomato, creamy ranch                            | 10 | <b>Classic Caesar Salad</b><br>Crisp romaine hearts, Caesar dressing, Parmesan croutons and grated Parmesan                                 | 5 |
| <b>Asian Tuna Salad</b><br>Sesame crusted tuna, crisp greens, edamame, carrots, Napa cabbage, cilantro, scallions, fried noodles, soy-ginger vinaigrette   | 11 | <b>Iceberg Wedge Salad</b><br>Fresh iceberg wedge, smoked bacon, diced tomato and bleu cheese dressing                                      | 6 |
| <b>Smoked Chicken Cobb Salad</b><br>Smoked chicken breast, crisp romaine, diced tomato, bacon, chopped eggs, crumbled blue cheese with avocado vinaigrette | 11 | <b>Gorgonzola Salad</b><br>Crisp greens, red onion, candied walnuts, wine poached pear, gorgonzola crumbles & balsamic vinaigrette          | 6 |
| <b>Fosters Classic West Coast Salad</b><br>Homemade chicken salad atop spring greens, tomatoes, cucumbers, carrots, toasted almonds and orange segments    | 10 | <b>Spinach &amp; Strawberry Salad</b><br>Baby spinach, fresh strawberries, pecan praline, feta cheese and house made strawberry vinaigrette | 6 |
| <b>All American Salad</b><br>Grilled chicken breast, spring greens, tomatoes, cucumbers, cheddar cheese, bacon and toasted almonds                         | 10 | <b>Caprese Salad</b><br>Grape tomatoes, fresh baby mozzarella, basil, olive oil, Balsamic reduction   | 7 |

### House Made Dressings:

Lemon-Tahini, Bleu Cheese, Ranch, Balsamic Vinaigrette, Avocado Vinaigrette  
Honey Mustard, Caesar, Soy-Ginger Vinaigrette, Strawberry Vinaigrette

## SOUPS & COMBOS

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| <b>French Onion Soup</b><br>Beef broth, sherry and onion with grilled crostini and melted Gruyere cheese | 4 | <b>Soup Du Jour</b><br>All soups are made in house daily.<br>Ask your server for today's selection. | 4 |
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### Combos 8

Choose two from a Salad, Cup of Soup, or Half Sandwich  
Salad choices: Garden or Caesar  
Sandwich choices: Chicken Salad, Fosters Wrap, Classic Club

## GRILLED PIZZAS

We grill our pizzas for a smoky, crispy crust.

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| <b>Pizza Margherita</b><br>Fresh mozzarella, Parmesan, plum tomatoes & fresh basil   | 10 | <b>BBQ Chicken Pizza</b><br>Smoked chicken, smoked bacon, red onions, smoked gouda and mozzarella cheese, BBQ sauce and fresh cilantro  | 10 |
| <b>Four Cheese Pesto</b><br>Mozzarella, provolone, Parmesan, feta cheese, sun-dried tomatoes, fresh basil                          | 10 | <b>Asian Tuna</b><br>Sesame seared tuna, carrots, peppers, mushrooms, onions and scallions, with mozzarella cheese and sweet hoisin sauce   | 10 |
| <b>Bacon Cheese Burger Pizza</b><br>Ground chuck, smoked bacon, onions, mozzarella and cheddar cheese and ketchup-mustard sauce    | 10 | <b>Greek Pizza</b><br>Grilled marinated chicken, red onion, Kalamata olives, tomatoes, roasted peppers, mozzarella and feta cheese  | 10 |
| <b>Pepperoni Pizza</b><br>Pepperoni, mozzarella cheese & homemade tomato sauce   | 10 | <b>Blackened Voodoo</b><br>Blackened chicken, Andouille sausage, red onion, spicy banana peppers, roasted red peppers, pepper jack & mozzarella cheese and Fra diavolo sauce            | 10 |
| <b>Asiago Chicken Pizza</b><br>Grilled chicken, bacon, onions, mushrooms, tomatoes, scallions and asiago cream sauce               | 10 | <b>Carne Asada</b><br>Slow braised boneless short ribs, black beans, fire-roasted corn & mild chilies, red onions, cilantro, pepper jack & mozzarella cheeses, with fresh pico de gallo | 10 |
| <b>Wild Mushroom Pizza</b><br>Cremini, shiitake, portobello and white mushrooms, provolone and mozzarella cheeses with basil pesto | 10 |   |    |

## APPETIZERS

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|---|----|--|----|
| <b>Oysters Rockefeller</b><br>Classic baked oysters topped with spinach, bacon and Parmesan cream   | 10 | <b>Southern Style Crab Cakes</b><br>Two lump crab cakes, sweet corn succotash, tangy remoulade and sweet tomato jam  | 10 |
| <b>Spring Tomato Bruschetta</b><br>Red and yellow grape tomatoes, balsamic glaze and fresh basil with crisp crostini and Boursin cheese   | 8  | <b>Spinach &amp; Artichoke Dip</b><br>Creamy blend of spinach, artichokes and herb cheese, served with toasted bread points  | 8  |
| <b>Ahi Tuna Sashimi</b><br>Sesame seared tuna with sweet soy glaze, wasabi & pickled ginger   | 10 | <b>Asian Lettuce Wraps</b><br>Marinated chicken breast, water chestnuts, peanuts and hoisin-chili sauce, served with iceberg lettuce cups  | 9  |
| <b>Smoked Chicken Quesadilla</b><br>Smoked chicken and pepper jack cheese grilled in a flour tortilla with black bean roasted corn relish, sour cream, and pico de gallo, drizzled with avocado cream | 8  | <b>Flash-Fried Calamari</b><br>Sweet piquillo & hot banana peppers, scallions, peanuts and sweet chili sauce   | 9  |
| <b>Blackened Shrimp Quesadilla</b><br>Blackened jumbo shrimp and pepper jack cheese grilled in a flour tortilla with black bean-roasted corn relish, sour cream, and pico de gallo                    | 11 | <b>Foster's Chips</b><br>Freshly fried potato chips, house seasoning and creamy ranch dressing   | 5  |
| <b>Lump Crab Dip</b><br>Lump crab and herb cheese fondue with Parmesan-herb flat bread  | 9  | <b>“Naked” Chicken Wings</b><br>Un-breaded jumbo chicken wings made buffalo style: mild, spicy or honey buffalo, served with celery and cooling bleu cheese dressing                           | 9  |
| <b>Black &amp; White Tempura Shrimp</b><br>Jumbo tempura fried shrimp tossed with black and white sesame seeds with sweet and spicy Thai chili sauce  | 9  | <b>“Fully Dressed” Potato Skins</b><br>Served three different ways: Aged cheddar and candied peppered bacon; Bleu cheese, caramelized onion & prosciutto; Spinach, apple wood bacon and asiago | 6  |

## ENTREES

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| <b>“Steak Fosters”</b><br>A Foster's Classic. Grilled marinated beef medallions with port wine ginger jus, roasted garlic mashed potatoes and steamed asparagus      | 15 | <b>Cedar Plank Salmon</b><br>Roasted on a cedar plank with lemon beurre blanc, herb orzo pasta and chef's vegetables                    | 15                |
| <b>Asian Tuna</b><br>Sesame crusted Ahi tuna over risotto with stir fried Asian vegetables and sweet soy glaze   | 19 | <b>“Back Yard” BBQ Ribs</b><br>A full rack of our slow roasted ribs served with Parmesan garlic herb fries and blue cheese coleslaw     | Half 13 / Full 17 |
| <b>Braised Beef Short Ribs</b><br>Simmered overnight in red wine, tomatoes and garlic, served with roasted garlic mashed potatoes and fresh sautéed baby green beans | 17 | <b>Georgian Pecan Crusted Mountain Trout</b><br>Sweet corn and shrimp succotash, sautéed spinach, tangy remoulade and sweet tomato jam  | 16                |
| <b>Parmesan Crusted Chicken Cutlet</b><br>Herb orzo pasta, chef's vegetables and lemon caper sauce   | 14 | <b>Grilled 6 oz. Filet</b><br>Roasted garlic mashed potatoes, sautéed asparagus and red wine reduction                                  | 19                |
| <b>Grilled Fresh Catch</b><br>Please ask your server about our market selection  |    | <b>Shrimp and Grits</b><br>Creamy cheese grits topped with grilled shrimp, Andouille sausage and tasso ham gravy                        | 15                |
| <b>Chicken Rockefeller</b><br>Spinach and bacon stuffed chicken breast with roasted garlic mashed potatoes, sautéed baby green beans and Parmesan cream              | 14 | <b>Grouper Picatta</b><br>Roasted plum tomatoes, artichokes and fresh sautéed spinach over angel hair pasta with lemon caper wine sauce | 16                |

## PASTAS

|   |                  |  |                  |
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| <b>Shrimp Pesto Pasta</b><br>Basil pesto, asparagus, sun dried tomatoes and fusilli pasta   | Half 9 / Full 14 | <b>Asiago Chicken Pasta</b><br>Grilled chicken, bacon, mushrooms and onions in an Asiago cream sauce over bowtie pasta | Half 8 / Full 12 |
| <b>Guiltless Chicken Picatta</b><br>Grilled chicken breast, roasted plum tomatoes, artichokes and fresh sautéed spinach over angel hair pasta with lemon caper wine sauce | Half 8 / Full 12 | <b>Southwest Chicken Pasta</b><br>Blackened chicken breast in a southwest cream sauce over penne pasta                 | Half 8 / Full 12 |

## SIDES

All Sides 4

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| <b>Roasted Garlic Mashed Potatoes</b>    | <b>Steamed Asparagus</b>    |
| <b>Sautéed Baby Green Beans</b>          | <b>Sautéed Baby Spinach</b> |
| <b>Parmesan Herb Garlic French Fries</b> | <b>Herbed Orzo Pasta</b>    |
| <b>Chef's Vegetable</b>                  | <b>Parmesan Risotto</b>     |

Bleu Cheese Coleslaw

## DESSERTS

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| <b>Vanilla Crème Brûlée</b><br>A classic   | 5 |
| <b>Vanilla Bean Cheesecake</b><br>Mixed berry compote and a piourette cookie   | 5 |
| <b>Rich Chocolate Pie</b><br>Served warm with homemade vanilla bean ice cream  | 5 |
| <b>Granny Smith Apple Crisp</b><br>Slow baked with a crispy oat and brown sugar streusel, served warm with homemade vanilla bean ice cream | 5 |

## BRUNCH MENU

Available Saturday & Sunday from 11am-3pm

All brunch items are served with orange blossom muffins, seasonal fruit and choice of cheddar cheese grits or herb breakfast potatoes

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| <b>Granny's Biscuits &amp; Gravy</b><br>Fresh baked and grilled biscuits smothered in sausage gravy with scrambled eggs | 9 |
| <b>Sourdough Pancakes</b><br>Southern sourdough pancakes piled high, with crispy bacon and maple syrup                  | 9 |

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| <b>Cheese Blintzes</b><br>Three fresh crepes filled with orange zest and fresh farmers Cheese, topped with sour cream and fresh berries | 9 |
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| <b>Classic Eggs Benedict</b><br>Toasted English muffin, Canadian bacon, poached eggs and hollandaise sauce | 10 |
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| <b>Manhattan Benedict</b><br>Toasted English muffin, grilled marinated steak, poached eggs, and hollandaise sauce | 12 |
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| <b>Chesapeake Benedict</b><br>Toasted English muffin, jumbo lump crab cakes, poached eggs and hollandaise sauce | 13 |
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| <b>Stuffed French Toast</b><br>Baked French toast stuffed with raisins and walnuts, topped with braised apples and served with crisp bacon | 10 |
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| <b>Frisco Omelet</b><br>Shaved roasted turkey breast, sautéed spinach and provolone cheese wrapped in a three egg omelet | 11 |
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| <b>San Antonio Omelet</b><br>Marinated beef tips, fire roasted corn and black bean relish, pico de gallo and aged cheddar wrapped in a three egg omelet | 12 |
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| <b>Black Forest Omelet</b><br>Diced black forest ham and aged cheddar cheese wrapped in a three egg omelet | 11 |
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| <b>Seasonal Vegetable Omelet</b><br>Sautéed onion, mushroom, spinach, blanched asparagus and sun dried tomatoes wrapped in a three egg omelet | 10 |
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## BEVERAGES

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| <b>Tea &amp; Fountain Sodas</b> | 2    |
| <b>Juice</b>                    | 3    |
| <b>Milk</b>                     | 2    |
| <b>Chocolate Milk</b>           | 2.25 |
| <b>Hot Chocolate</b>            | 2.25 |
| <b>Cappuccino</b>               | 3.25 |
| <b>Espresso</b>                 | 3    |
| <b>Coffee</b>                   | 2    |
| <b>Hot Tea</b>                  | 2    |
| <b>San Pelligrino</b>           | 3    |
| <b>Aqua Panna</b>               | 3    |

## DAILY SPECIALS

### EVERYDAY

\$5 Appetizers served 4-7pm

Dinner for Two \$50  
Shared appetizer, two house salads,  
any two entrees, shared dessert

### MONDAY

Family Night

Kids eat free from our kid's menu

### TUESDAY

\$5 Appetizers All Night, \$5 Speciality Drinks

### WEDNESDAY

"Wine" Down Wednesdays

Half off wines by the glass

### THURSDAY

Beer & Pizza Night

Draft Beer \$3, Pizzas \$9

### FRIDAY

Prime Rib Night \$18

Garden or Caesar Salad & Loaded Baked Potato

### SATURDAY

All You Can Eat Crab Legs \$24

Served with Salad, Fries & Bleu Cheese Cole Slaw

### SUNDAY

Family Day

Kids eat free from our kid's menu

## CATERING & PRIVATE DINING

### REMEMBER US FOR SPECIAL EVENTS

Rehearsal dinners, company events  
and large parties are special at Fosters

## WINE

### Whites Wines

|   | Glass | Bottle |
|---|-------|--------|
| <b>Sparkling</b>                              |       |        |
| Veuve De Vernay                               | 6     | 24     |
| Roederer Estate Anderson Valley, Ca           |       | 38     |
| <b>Sauvignon Blanc</b>                        |       |        |
| Yealands Marlborough, New Zealand             | 7     | 28     |
| Napa Cellars Napa Valley, California          |       | 28     |
| Kim Crawford Marlborough, New Zealand         |       | 24     |
| <b>Chardonnay</b>                             |       |        |
| Kenwood "Yalupa" Vineyard Sonoma Ca.          | 6     | 24     |
| Toasted Head Dunnigan Hill, Ca                | 7     | 28     |
| Sonoma Cutrer Russian River, Ca               | 9     | 36     |
| Bouchaine Estate Carneros, Ca                 |       | 32     |
| O. Leflaive "Les Setile" Burgundy, Fr.        |       | 36     |
| <b>White Varietals</b>                        |       |        |
| Hogue Pinot Grigio Columbia Valley, Wa        | 6     | 24     |
| Zenato Pinot Grigio Veneto, Italy             | 8     | 32     |
| J. Lohr "Bay Mist" Riesling Ca.               | 7     | 28     |
| Benton Lane Pinot Gris Willamette Valley, Or. |       | 28     |

### Red Wines

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| <b>Pinot Noir</b>                    |   |    |
| Lucky Star California                | 6 | 24 |
| Rosemount Diamond, Australia         | 7 | 28 |
| Wildhorse central Coast              | 9 | 36 |
| Artesa                               |   | 36 |
| Gary Farrell                         |   | 44 |
| Saintsbury "Stanley Vineyard"        |   | 46 |
| <b>Merlot</b>                        |   |    |
| Santa Ema Miapo, Chile               | 6 | 24 |
| Marilyn "Norma Jeane"                | 7 | 28 |
| Napa Cellars Napa Valley, Ca.        |   | 32 |
| Kenwood "Jack London" Sonoma Ca.     |   | 34 |
| <b>Cabernet Sauvignon</b>            |   |    |
| Penfolds Rawson's Retreat, Australia | 6 | 24 |