

MOSAÏQUE

APPETIZERS

CRASHED POTATOES \$6

Potato cakes deep-fried and topped with marinara sauce, mozzarella, Parmesan, and crispy bacon

SHRIMP SCAMPI \$10

Grilled shrimp infused with sesame oil and garlic butter

BBQ BOURBON CHICKEN \$9

Crispy, battered and fried chicken, tossed in our own bourbon and brown sugar BBQ sauce

BEEF CARPACCIO \$12

Thinly sliced beef topped with arugula, shaved Parmesan, capers, and olive oil

JALAPEÑO HUMMUS \$9

Chickpea hummus mixed with char-grilled jalapeños and fresh cilantro, served with spiced tortilla chips

WHAM BAM SHRIMP \$10

Tempura fried jumbo shrimp, coated in creamy Mosaïque sauce, topped with crispy bacon and scallions

CRAB CAKE BITES \$11

Lump crab cakes, tempura fried and served with herbed aioli

BEER CHEESE DIP \$8

Savory cheddar and mozzarella cheese blended with beer and spices, served with warm pretzel bites

SIZZLING WINGS \$10

Pan fried chicken wings coated in Asian BBQ sauce, served over a closed flame *takes 10-15 min per order.

CRACKLIN' NACHOS \$12

Pork cracklins, fully loaded with steak, chicken, yum-yum sauce, guacamole, and sour cream

SAMPLER FLIGHT \$15

Your choice of 3 different appetizers

SOUPS

LOBSTER BISQUE \$8

Rich and creamy soup made with lobster and fresh herbs

CHICKEN NOODLE \$7

Homemade chicken soup with noodles, vegetables, and chopped chicken

TOMATO BASIL \$7

Fresh, slow-cooked tomato basil soup topped with house bacon and sour cream

SEAFOOD GUMBO \$8

Assorted seafood cooked in a flavorful stock with Louisiana spices

SOUP FLIGHT \$15

Combine three different soups of your choice.



We are very proud to serve gluten free options on our menu. Items marked with this symbol are made gluten free.

SALADS

CAESAR SALAD FULL \$10 HALF \$6

Romaine lettuce tossed in Caesar dressing, topped with jerked grilled chicken, Parmesan cheese and croutons

HOUSE SALAD FULL \$8 HALF \$5

A blend of romaine and iceberg lettuce, topped with tomatoes, carrots, red cabbage, and cheese

SANTA FE SALAD FULL \$11 HALF \$6

A blend of romaine and iceberg lettuce, topped with grilled or fried chicken, roasted corn, red bell peppers, avocado, tomatoes and crispy cheese tortilla strips

WILD WESTERN SALAD FULL \$12 HALF \$7

Romaine lettuce, topped with sliced steak, red onion, avocado, cucumber, and cherry tomatoes

CLUB SALAD FULL \$11 HALF \$6

A blend of romaine and iceberg lettuce, topped with ham, chicken, tomatoes, mozzarella cheese, and bacon

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- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- All patrons who order an adult beverage will be asked for their ID regardless of their apparent age.

SANDWICHES

SERVED WITH A CHOICE OF
FRIES • SOUP • SIDE SALAD

MOSAÏQUE GRILLED CHEESE \$6

Aged cheddar, Asiago, and provolone cheese melted on a toasted hoagie

ADD BACON \$1.5

ADD SAUSAGE \$2

UMAMI BURGER SLIDERS \$8

Two grilled American Kobe beef burgers fully dressed with American or provolone cheese and Mosaïque sauce.

ADD BACON \$1.5

ADD JALAPENO 50C

ADD MUSHROOMS 75C

WEST COAST CLUB \$9

Freshly sliced ham, chicken, and house bacon, dressed with chipotle mayo, tomatoes, lettuce and served on a buttered croissant

OTIS' CHICKEN SANDWICH \$7

Otis the Bear's favorite crispy fried chicken sandwich topped with arugula, tomatoes, and yum-yum sauce

GROUPEL PO BOY \$12

Blackened grouper topped with mayo, tomato, and pickled slaw served on a toasted hoagie

SPIDER PO BOY \$10

Fried soft-shell crab on a toasted hoagie, topped with avocado, cucumber slaw, and chipotle ranch

SHRIMP PO BOY \$11

Grilled or Fried shrimp served in a toasted hoagie topped with tequila lime ranch, shredded lettuce and tomatoes

MAINE LOBSTER ROLL \$13

Traditional Maine lobster chopped and blended with mayo and green onions and a hint of celery

PRIME RIB ZEPPELIN \$10

Medium-rare prime rib, sliced thin, with Swiss cheese, served on a toasted hoagie, and au jus

ADD PEPPERS \$1

ADD FRESH WASABI HORSERADISH \$1

ENTRÉES

LUIS TACOS \$13

Grilled steak marinated with a blend of Native American and Spanish spices, dressed with pineapple pico de gallo

BEEF ROULADE \$16

Pan seared New York strip stuffed with fresh spinach, mozzarella cheese and peppers, sliced and glazed with our handcrafted sweet sauce

ROASTED CHICKEN \$13

Half of a roasted chicken glazed with a honey soy sauce

SEARED SCALLOPS \$19

Pan seared scallops, lightly seasoned and tossed in a white wine and butter reduction

RAMEN ALFREDO

Creamy and light Alfredo sauce and noodles served with your choice of

CHICKEN \$10 SHRIMP \$11 COMBINATION \$12

MOSAÏQUE SHRIMP AND GRITS \$13

Grilled shrimp tossed in our smoky Southeast seasoning served on a bed of Mosaïque Pepper Jack Grits

WAHOO FISH TACOS \$17

Beer-battered and fried wahoo topped with pickled cabbage and cucumber aioli served in three soft flour tortillas

CHICKEN FRIED CHICKEN \$12

Hand battered, fried chicken served with white pepper miso gravy

WHITE PEPPER BLISS

Fresh green beans stir-fried with chopped garlic and chili peppers SALMON \$14 SHRIMP \$12

STACKED CHICKEN AND WAFFLES \$12

Hand-battered fried chicken and fresh waffles, sitting on a bed of hash browns served with your choice of blackberry and rum syrup OR savory white pepper miso gravy

ADD FRIED EGG \$1

LOBSTER AND DUMPLINGS \$21

Maine lobster meat and handmade dumplings tossed in a truffle cream sauce, flavored with leeks and mushrooms

SHORT RIBS \$18

Tender beef ribs braised in beef stock and glazed with bacon jam *limited availability

SPECIAL ENTRÉES

FILET MIGNON  **\$25**
 10 oz. of hand-cut filet mignon cooked to order, braised with garlic and rosemary, and topped with chimichurri butter, served with a side of our Bear Town Potato Mash

NEW WEST SIRLOIN **\$20**
 14 oz. Sirloin seasoned with Doc T's smoky Southwestern rub and topped with Parmesan butter, served with house fries

PRIME RIB **\$20**
 10 oz. ribeye hand rubbed with a blend of house seasonings, served with asparagus and au jus

BLACKENED \$1.5
ADD WASABI HORSERADISH \$1

LOUISIANA REDFISH **MARKET PRICE**
 Pan seared redfish fillet, topped with crawfish sauce, and served on a bed of Mosaïque Pepper Jack Grits

GROUPE **\$20**
 Grouper fillets braised in garlic and Thai chilies, topped with a sweet corn butter sauce, and served with rice pilaf

WAHOO FISH **\$20**
 Pan seared wahoo fillet finished with a coconut and hot chili emulsion, served with our Spicy Pan-fried Brussels sprouts

LOBSTER TAILS **\$38**
 Two 8 oz. lobster tails poached and infused with garlic and butter served with asparagus

SEAFOOD TRIO **\$50**
 Lobster tail, scallops, and shrimp, served with a side of Mosaïque Macaroni and Cheese

COURTWAY'S CHOICE **\$44**
 10 oz. of hand-cut filet mignon cooked to order with your choice of scallops, lobster, or shrimp, served with our Bear Town Potato Mash

SHAREABLE SIDES

MOSAÏQUE MACARONI AND CHEESE **\$5**

SWEET POTATO FRIES **\$3**

RICE PILAF **\$3**

HOUSE FRIES **\$3**

WHITE PEPPERED GREEN BEANS **\$4**

BEAR TOWN POTATO MASH **\$4**

MOSAÏQUE PEPPER JACK GRITS **\$5**

STIR-FRIED SEASONAL VEGETABLES **\$4**

ASPARAGUS **\$4**

GARLIC MUSHROOMS **\$4**

SPICY, PAN-FRIED BRUSSELS SPROUTS **\$3**

DRINKS

SOFT DRINKS + TEA + COFFEE

SOFT DRINKS: COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, SPRITE, HI-C **\$2.5**

SWEET / UNSWEET TEA **\$2**

BLUE SAIL COFFEE **\$3**

BOTTLED BEER

BLUE MOON **BOTTLE \$4 BUCKET \$18.5**

BUD LIGHT **BOTTLE \$3.5 BUCKET \$16**

BUDWEISER **BOTTLE \$3.5 BUCKET \$16**

CORONA EXTRA **BOTTLE \$4 BUCKET \$18.5**

MICHELOB ULTRA **BOTTLE \$4 BUCKET \$18.5**

HEINEKEN **BOTTLE \$4 BUCKET \$18.5**

MILLER LIGHT **BOTTLE \$3.5 BUCKET \$16**

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 - On all of the adult beverages we serve, the price you see on our menu is the price you pay. We include all relevant city, county and state taxes in our prices. The taxes are as follows: 23.75% for beer, cider, and wine and 27.75% for liquor and mixed drinks.
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