

APPETIZERS

Chilled Beef Tenderloin Carpaccio

Poached Quail Egg, Baby Arugula, Truffle Oil

\$10.00

Seared Sea Scallops

Cauliflower Puree, English Peas, Crispy Panchetta, Miero Ceery

\$12.00

Chicken Leg Confit

Sauteed Leeks & Wild Mushroom Blend, Pinot Reduction

\$10.00

Jumbo Lump Crab Cake

Cornmeal Fried Tomatoes, Sweet Corn Chili Oil, Remoulade

\$12.00

Smoked Duck Breast & Port Poached Pear

Maytag Bleu Cheese, Spice Toasted Pecans, Red Oak Lettuce

\$10.00

House Smoked Trout

On Hopping John Cake, Oven Dried Tomato Corn Salsa, Southern BBQ Sauce

\$8.00

Mushroom & Asparagus Strudel

Asiago Parmesan Frisee Roasted Red Pepper Salad, Mushroom Sauce

\$6.50

Traditional Shrimp Cocktail

House Cocktail Sauce, Lemon Wedge

\$7.50

Vegetable Rice Paper Roll

Cilantro, Purple Basil, Leaf Lettuce Bed, Housin Glaze

\$6.00

Smoked Chicken Ravioli

Tomato Basil Salsa, Sweet Garlic Sauce

\$8.50

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September, 2009

BEEF ENTREES

Grilled 8 oz. Filet Mignon
Cabernet Demi Glace, Buttermilk Whipped Potatoes
Fresh Asparagus
\$34

Garlic Rubbed 12 oz. New Your Strip
Rissole Potatoes, Butter Broccoli
\$32

Sliced London Broil
Wild Mushroom Bordelaise
Herb Roasted Creamed Potatoes
Grilled Asparagus & Roasted Red Peppers
\$26

Roasted aged 14oz. Prime Rib
Roasted Garlic Beef Jus, Twice Baked Potato
Fresh Broccoli
\$33

Herb Grilled 14oz Rib Eye
Carmelized Onion Demi Glace
Parmesan Potato Gratini, Baby Vichy Carrots
\$28.00

PORK ENTREES

Apple Cider Brined Double Cur Pork Chop
Sweet Potato Has, Collard Greens & Apple Jus
\$25.00

Honey Brined Roasted Porkloin
Roasted Sweet Potato Mash & Raisin Cider Jus
\$26.00

BBQ Pork Tenderloin
Corn Custard, Smoked Cheddar Grits, Spring Peas
\$25.00

Cuban Style Grill Roasted Pork
Black Beans, Jicama Slaw & Mojo Sauce
\$24.00

Seared Pork Medallions
Creamed Leeks, Oblique Carrots, Roasted New Potatoes
Truffle Scented Jus
\$24.00

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POULTRY SELECTIONS

Chicken Breast Supreme
Supreme Sauce, Wild Onion Pilaf Sautéed Asparagus
\$24

Basil & Balsamic Marinated Airline Breast of Chicken
White Bean Ragu, Grilled Vegetables
\$25

Seared Jerk Chicken
Chicken Juslee, Basmiti Rice with Cashews & Peas
Blistered Bok Choy
\$25

Southern Fried Chicken Breast
Chicken Gravy, Mashed Potatoes, Sweet Yellow Corn
\$25

Sun Dried Tomato & Asiago Stuffed Chicken
Provolone Sauce, Toasted Orzo, Sautéed Rapini & Baby Carrots
\$26

Pan Seared Duck Breast
Duck Veloute, Toasted Barley & Wild Rice Peas & Pearl Onions
\$27

Grilled Twin Quail
Three Cheese Grits, Green Beans Sauce Natural
\$27

Roasted Cornish Hen
Wild Rice, Chasseur Sauce, Peas & Carrots
\$27

Grilled Poussin
Herbed Basmati Rice, Vegetable Medley, Chicken Jus
\$28

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DINNER SEAFOOD ENTREES

**Twin Lobster Tails
Baked Butter Glazed Tails, Basmati Rice
& Fresh Asparagus
\$43**

**Pan Seared Lump Crab Cakes
Sweet Corn & Leek Basmati Rice
& Asparagus
\$33**

**Grilled Salmon
Dill Chardonnay Sauce, Basmati Rice & Peas
Buttered Asparagus
\$26**

**Seared Grouper
Chive Oil, Red Pepper & Cashew Pilaf
Buttered Broccoli
\$27**

**Seared Tilapia
Flour Dusted Finisa with Cilantro Pesto, Jasmine Rice
Baby Carrots & Green Beans
\$27.00**

DINNER COMBINATIONS

**6oz Filet Mignon & Citrus Grilled Shrimp
Whipped Yukon Gold Potatoes, Asparagus Tips, Baby Carrots
Cabernet Sauce
\$32.00**

**6oz. Filet Mignon & Jumbo Lump Crab Cake
Horse Radish Whipped Yukon Gold Potatoes, Asparagus Tips, Baby Carrots
Cabernet Sauce & House Caper Aioli
\$32.00**

**Chicken Breast & Jumbo Shrimp
Spanish Rice, Trimmed Green Beans, Pearl Onions, Sweet Corn
Tequila Lime Beurre Blanc
\$29.00**

**5oz. Filet Mignon & Seared Chicken Breast
Gorgonzola Yukon Mashed Potatoes, Baby Carrots, & French Beans
Caramelized Onion Jus
\$30.00**

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