



STARTERS

CAROLINA CRAWFISH FRITTERS | \$7

freshly fried house-made crawfish fritters served with chipotle aioli

SPRING ROLLS | \$6.5

hand-rolled spring rolls with supremely spicy sweet thai chili sauce

PAN SEARED SCALLOPS | \$15

jumbo scallops finished in an orange beurre blanc sauce

BEEF BROCHETTES | \$13

beef tenderloin skewered and grilled, served with garlic red wine demi-glace and shoestring potatoes

SPINACH ARTICHOKE DIP | \$7

baked and served with sliced baguette

FRENCH ONION SOUP | \$5

sweet onions and croutons under a blanket of perfectly melted cheese

CHEF'S CHOICE SOUP OF THE DAY | CUP \$3.5 or BOWL \$5

SALADS

FARM FRESH SALAD | \$5.5

mixed greens, shaved radishes, sliced cucumber, red onion and grape tomatoes

WEDGE SALAD | \$7.50

quartered iceberg lettuce sprinkled with bleu cheese crumbles, diced bacon, tomatoes, sliced red onion and bleu cheese dressing

SIGNATURE SALAD | \$10

fresh greens, feta cheese, diced bacon, dried cranberries, candied walnuts tossed together with cranberry vinaigrette, accompanied by boiled egg halves

CAESAR SALAD | \$6

hearts of baby romaine, house-made croutons, parmesan crisps, freshly shaved manchego and drizzled with scratch-made dressing

WINTER SALAD | \$9

mixed greens with fried goat cheese, pickled red onion, candied beets and sherry vinaigrette

Balsamic Vinaigrette

Cranberry Vinaigrette

Italian

Thousand Island

Ranch Bleu Cheese

Sherry Vinaigrette

Honey Mustard

STEAKS

All steaks are served with your choice of farm fresh garden salad or Caesar salad and Chef's choice starch and vegetable

NY STRIP | \$21

hand-cut twelve ounce ny strip, pan seared with rosemary butter, sea salt and house-ground peppercorn

FILET MIGNON | \$28

half pound filet of beef tenderloin atop roasted garlic demi-glace, with shoestring potatoes

SURF N TURF | \$30

six ounce filet mignon smothered with shrimp sautéed in a garlic white wine butter sauce

All chicken and seafood entrees are served with your choice of farm fresh garden salad or Caesar salad

CHICKEN

GUILTLESS CHICKEN | \$16

pan seared chicken breast over house-made zoodles, topped with a rich white wine, caper and tomato ragout

CHICKEN CARBONARA | \$17

diced chicken, broccoli florets, diced bacon, peas and linguine pasta in a rich parmesan cream sauce, topped with freshly shaved manchego

SEAFOOD

PAN SEARED SCALLOPS | \$26

fresh jumbo scallops served over linguine pasta folded with house-made pesto, parmesan and grape tomatoes

CANADIAN SALMON FILET | \$18

dijon and panko encrusted center cut filet of salmon served with Chef's choice starch and vegetable of the day

AHI TUNA | \$16

ponzu glazed sashimi grade tuna over sliced cucumber, served rare with spicy mayo and fried wontons