



Appetizers & Salads

- **Calamari** – hand cut calamari strips with fried jalapeños and banana peppers and siracha pepper aioli. Served over marinara sauce **\$10**
- **Fried mushrooms** – battered and deep-fried cremini mushrooms served with a creamy horseradish sauce (sauce on side of plate) 4oz portion **\$6**
- **Roasted red pepper hummus** – served with warm pita, finished with an olive tapenade (hummus made of white beans, tahini, roasted red peppers) **\$6**
- **House garden salad** – green salad with tomato, cucumber, red onion, cheese, croutons, choice of dressing **\$5**
- **Arugula salad** – rocket with currants, blue cheese, candied walnuts, julienne green apple and apple cider vinaigrette **\$7**

Add chicken or shrimp to any salad for an additional \$5

Entrees

*****all entrees served with a side salad and peach corn muffins*****

- **8oz Grilled filet mignon** – served over garlic mashed potatoes with grilled asparagus, blistered tomatoes and finished with a cremini mushroom demi-glace **\$22**
- **8oz Black & White Sesame crusted Ahi Tuna** – served on a bed of wild rice with grilled asparagus, blistered tomatoes and a wasabi aioli **\$18**
 - **Must take temperature. Chef recommends medium rare.**
- **8oz Fried Pork Chop** served with sweet mashed potatoes and bacon collard greens, topped with homemade white gravy **\$17**
- **8oz Blackened Scottish Salmon** served with wild rice and grilled asparagus, topped with mango salsa (diced mango, bell pepper, red onion, lime juice, cilantro) **\$17**
 - **Must take temperature. Chef recommends medium well**
- **12oz Grilled Ribeye** served with sweet mashed potatoes and warm bacon vinaigrette collard greens. Topped with a melted herb butter **\$20**
- **Southern Buttermilk Fried Chicken** served with garlic mashed potatoes and bacon collard greens **\$15**
- **Shrimp Scampi** served over linguine pasta, finished with fresh herbs and grilled crostini **\$16**
- **Pasta Primavera** served with sautéed mushrooms, asparagus, tomatoes, tossed in linguine with a white wine beurre blanc (white wine, lemon, butter sauce) **\$12**

***** add chicken or shrimp for \$5 *****