

STARTERS

Brown Ale & Vidalia Onion Soup

sourdough crostini and three cheese gratinee

Sweet and Sour Calamari

Asian slaw and wasabi aioli

Wood Fired Globe Artichoke

drawn butter, spicy aioli, sea salt

Braised Berkshire Pork Cheeks

*peppadew pimiento and mascarpone cheese grits
jus de viande*

Crispy Fried Oysters Two Ways

*two with spinach, pear, red onion & Creole dressing
two with smoked onion tartar, lemon, & tiny Tobasco*

Chopped Iceberg Salad

*tomato, carrots, red onion, sweet cucumber pickles
braised button mushrooms, creamy bleu cheese*

Traditional Caesar Salad

*chopped hearts of romaine, housemade croutons
reggiano parmesan, Caesar dressing*

Baby Greens Salad

*citrus supremes, farmer's market goat cheese
spiced pecans, champagne vinegar dressing*

NIGHTLY SPECIALS

NIGHTLY

Soup du Jour

WEDNESDAYS

Half price wine & beer, including house selections, cellar list, and all beer selections

8 oz Kobe Burger with Apple Smoked Bacon

Vermont cheddar cheese, sourdough bun and homemade French fries

FRIDAYS

Belvedere Prime Rib

Au jus and horseradish cream

SUNDAYS

Steamed 1½ lb. Lobster

corn on the cob and smashed potatoes

STEAKS & CHOPS

Certified Angus Center Cut Filet

Apple Brandy Farms New York Strip Steak

Provimi Veal Chop

Chicago Stockyards Angus Cowboy Steak

Grilled Colorado Lamb Double Chops

All steaks are accompanied with a side of Cabernet Demi Glace and a choice of two sides.

Apple Brandy Farms is a local Asheville CO-OP, no antibiotics, no hormones, grown and processed in the foothills of North Carolina. Our Certified Angus Beef is graded Prime and must meet 10 strict criteria.

FRESH SEAFOOD

North Carolina Woodfired Trout

Pan Roasted Alaskan Halibut

Black Cherry Wood-Roasted Scottish Salmon

Grilled Diver Scallops

Crispy Skin Red Snapper

Grilled East Coast Pink Shrimp

Guaranteed fresh and cleaned in-house.

All seafood is accompanied with a side of Lemon Beurre Blanc and a choice of two sides.

SIDES

Homemade French Fries

Haricot Verts & Baby Carrots

Smashed Potatoes

Fried Okra

Baked Sweet Potato

Braised Brussel Sprouts

Lobster Fried Rice

Corn on the Cob