

SALADS

Traditional Caesar

*homemade croutons, anchovy dressing, parmesan-reggiano
and chopped hearts of romaine*

Caprese

*organic tomatoes, smoked mozzarella cheese, basil oil
and 25-year old balsamic vinegar drizzle*

Spinach

*baby spinach, sliced red onion, hard boiled egg,
candied pecans and warm bacon vinaigrette*

Simple Green

*mixed greens, cucumbers, cherry tomatoes,
carrot and choice of dressing
(balsamic, ranch, bleu cheese, light italian or oil & vinegar)*

Add: grilled chicken (\$3.50) or shrimp (\$5.00) to any salad.

APPETIZERS

Tiger Shrimp Cocktail

trio of sauces

Tempura Vegetable Platter

mixed vegetables, ponzu dipping sauce and wasabi aioli

Flash-Fried Baby Calamari and Cherry Pepper Rings

lemon wedges and garlic aioli dipping sauce

Soup Du Jour

fresh rolls or crackers

Quesadilla Du Jour

ENTREES

Provimi Calf's Liver and Caramelized Onion

*applewood smoked bacon and potato du jour
porcini red wine demi glace*

North Carolina Mountain Trout with Basil Breadcrumbs

*side of capellini pasta and fresh green beans
tomato-caper vinaigrette*

Country Style Meatloaf

*made with ground beef, veal, pork and pork sausage
baked in a smokey tomato glaze
served with broccolini and potato du jour*

Grilled Yellow-Fin Tuna

*basmati rice, black-eyed peas, turnip greens
peppered bacon and a coffee bbq drizzle*

Braised Beef Short Ribs

*crisp potato rostii, wilted spinach
natural jus with truffle drizzle*

Chargrilled sliced Hanger Steak

*lyonnaise potatoes, crispy fried leeks
brandy-green peppercorn sauce*

Grilled *Inch-Thick* Lamb Loin Chops

*flageolets and sugar snap peas
lamb jus lie with mint*

8 oz. Kobe Beef Burger

*shoestring french fries
lettuce, tomato, onion and pickle
choice of provolone, swiss, cheddar or american cheese
bacon available*

Honey Stung Fried Chicken

fresh vegetables and potato du jour