

Chef Beth LittleJohn Weekly Features

Available after 5:00 Thursday, January 11 - Saturday, January 13

Appetizer

Tomato Bisque

6.95

Crispy Calamari 13.95

Spicy marinara dipping sauce

Entrée

Stuffed Chicken Breast 19.95

Chicken breast stuffed with mozzarella, roasted tomatoes, served with baked pesto rigatoni, zucchini, tomato vinaigrette

Pan Seared NC Sheepshead 20.95

Carrot and ginger puree, roasted cauliflower gratin, haricot verts, toasted almonds

Dessert Features

Tiramisu 6.95

Fior di Latte Gelato 5.95

Hand Cut Certified Choice Beef*

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95

Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

Desserts

Tiramisu 6.95

Fior di Latte Gelato 5.95

Sticky Toffee Pudding 5.95

Flourless chocolate cake 6.95

Key Lime Pie 5.95

Cheese Cake of the day 5.95

Vanilla Ice Cream 5.95

Featured Wines

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$7/28

Domaine Houchart Rouge Cotes de Provence France 2015 \$7/28

CHECK OUT OUR SINGLE MALT SCOTCH COLLECTION

Currently 108 Single Malts

*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.