

Chef Beth LittleJohn Weekly Features

Available after 5:00 Thursday, February, 8 – Saturday, February, 10

Appetizer

Clam chowder 6.95

Andouille fried rice 10.95

Entrée

Rye crusted NC Flounder 22.95

Dill cream sauce, mashed Yukon gold, roasted beets

Pork schnitzel 20.95

Braised sweet and sour red cabbage, browned spaetzle, braised apples

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

Dessert Features

chocolate Tart 6.95

White Chocolate Raspberry Ice cream 6.95

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 \$8/32

Domaine Houchart Rouge Cotes de Provence France 2015 \$8/32

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

WE HAVE A LARGE SELECTION OF PR HATS, HOODIES, & T-SHIRTS
FOR ADULTS AND CHILDREN

*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.