

## **Chef Beth LittleJohn Weekly Features**

Thursday June 15 -Saturday June 17

### **Appetizer Features**

#### **Local Tomato Gazpacho \$6.95**

*Grilled corn and green tomato relish*

#### **Farmers Market Vegetable Plate \$9.95**

*Assortment of 4 local farmers market vegetables*

### **Entrée Features**

#### **Pan Seared NC Tilefish \$23.50**

*Jasmine rice, ratatouille, red pepper vinaigrette*

#### **Crispy Pork Rilette \$16.94**

*Creamed corn, roasted fingerling potatoes, oyster mushrooms, roasted garlic vinaigrette*

#### **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**

Peach Upside down cake served with blueberry swirl ice cream \$6.95

Pecan Praline Ice cream \$6.95

Sticky Toffee Pudding \$5.95

Bourbon Pecan Pie \$5.95

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 CLUB**

Currently 84 Single Malts Included

\*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.

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