

### **Chef Beth LittleJohn Weekly Features**

Available after 5:00 Thursday September 14-Saturday September 16

#### **Appetizer Features**

New England Clam Chowder 6.95

Late Summer Caprese 10.95

Heirloom tomato, stracciatella, arugula, balsamic reduction, crostini

#### **Entrée Features**

Pan Seared Market Fish

Field pea cake, fried okra, carrot puree, tomato vinaigrette

Roasted Pork loin 19.95

Yukon mashed potato, roasted beet puree, crispy Brussel sprout leaves sorghum vinaigrette

#### **Dessert Features**

Carrot Cake \$6.95

Raspberry Buttermilk Sherbet \$6.95

### **Regular Menu Items Available Everyday**

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**

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 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.