

Chef Beth LittleJohn Weekend Features

Available after 5:00 Thursday, September 27 – Saturday, September 29

Appetizer

Butternut Squash and Apple Bisque 6.95
Crema & pepitas

Grilled Quail 12.95
Muscadine and white balsamic glaze, Jerusalem artichoke puree, greens,
squash casserole

Entrée

Pan Seared Sockeye Salmon 19.95
Roasted beet puree, fingerling potatoes, arugula, lemon dill beurre blanc,

Roasted Chicken Thighs 16.95
Sweet potato hash, leeks, shitake mushroom, thyme, crispy brussel sprouts

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

Apple Sharlotka 6.95
Buttermilk Ice Cream 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

Valdinevola Chiarorosa, Sparkling Rosato, Veneto \$6
Domaine Houchart Rouge Cotes de Provence France 2015 \$8/32
Domaine Houchart Blanc Cotes de Provence France 2016 \$8/32

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

*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.