

Chef Beth LittleJohn Weekend Features

Thursday - Saturday March 30-April 1 Available After 5 pm

Appetizer Features

Caramelized Leek Bisque 5.95

Candied bacon, green onion garnish

Roasted Mushroom Vol au Vent 12.95

Mixture of roasted mushrooms, leeks, asiago cheese, veloute,

Entrée Features

Roasted Duck Breast \$23.95

Asparagus, mushrooms, leeks, fingerlings sorghum gastrique

Pan Seared Yellowfin Tuna 22.95

*Chilled cous cous, radish, shaved fennel, spinach,
black garlic vinaigrette*

Steak Special

Hand Cut Certified Black Angus 12 oz NY Strip, Ribeye or 8 oz.

Filet Mignon \$27.95

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

House-Made Desserts

Classic Yellow Cake with Chocolate Buttercream \$6.95

Cashew Caramel 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