

Chef Beth LittleJohn Weekend Features

Available after 5:00 Thursday, October 18 – Saturday, October 20

Appetizer

White bean, okra and bacon stew 6.95
Green onions

Pork and smoked duck terrine 11.95
Pickled vegetables, Dijon, carrot puree, local bread

Entrée

Pan seared Hawaiian Opa Fish 19.95
Roasted cauliflower, kale and potato gratin, castelvetroano relish, crispy kale
and shitake

Roasted Pork loin Chop 18.95
Apple puree, spaetzle, crispy brussel sprouts, red cabbage slaw, roasted apple
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

Dutch apple pie 6.95
Assorted ice creams 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.