

Chef Beth LittleJohn Weekly Features

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

Appetizer

Fennel Potage 6.95

Fried Soft Shell crab 14.95
Warm slaw, beet puree, fennel vinaigrette

Entrée

Fresh NC Sheepshead 19.95
Asparagus, spring onion, quinoa salad, arugula, carrot puree, dill feta vinaigrette

Citrus Braised Pork shoulder 20.95
Cubano beans, Rice, Maduro relish

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

Banana Pudding 6.95
Assorted Ice cream flavors 6.95
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

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$8/32
Domaine Houchart Rouge Cotes de Provence France 2015 \$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.