

Chef Beth LittleJohn Weekend Features

Available after 5:00 Thursday, December 13 – Saturday, December 15

Appetizer

Broccoli and Cheddar Soup 6.95

Crispy Fried Oysters 12.95

Black bean puree, jicama slaw, cilantro, ginger sriracha aioli

Entrée

Pan Seared NC Wahoo Fish 20.95

Sweet potato puree, whole roasted shallots, swiss chard, lemon vinaigrette

Pan Seared Petite Filet 23.95

Yukon gold gratin, roasted broccoli, sauce Chausser

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

Chocolate Caramel Cake 6.95

Cinnamon caramel ice cream 5.95

Cinnamon 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.