

## **Chef Beth LittleJohn Weekly Features**

Available after 5:00 Thursday, June 7– Saturday, June 9

### **Appetizer**

Tomato and basil bisque 6.95  
Parmesan

NC Heirloom Tomato Caprese 7.95  
Basil, quick pickled cucumbers, Siano Mozzarella

### **Entrée**

Pan Seared Scallops 21.95\*  
Sweet corn puree, mashed Yukon gold potatoes, local squash, basil puree

Sweet Thai Chili braised Pork Belly 20.95  
Fried rice, snow peas, ginger, cilantro

### **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**

Local Blueberry Short Cake 6.95  
Peanut Butter Ice Cream 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**

**NEW Valdinevola Chiarorosa Sparkling Rosata, Veneto \$6**

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.