

## **Chef Beth LittleJohn Weekly Features**

Available after 5:00 Thursday, May 10– Saturday, May 12

### **Appetizer**

Spring Onion and Potato Bisque 6.95  
Crispy onion straws

Smoked NC Mountain Trout Salad 13.95  
House smoked fish salad, radish, pickled onions and carrots, local lettuce,  
house crackers

### **Entrée**

Pan Seared NC Gray Tilefish 23.95  
Caramelized fennel, arugula and shaved fennel, smashed new potatoes,  
artichoke chips, beurre blanc

Pan Roasted Duck Breast 21.95  
tempura oyster mushrooms, glazed baby beets, leek sousbise, Yukon potato  
puree

### **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**

Assorted Ice Creams 5.95  
Bee Sting Cake 6.95  
Buttermilk Chess Pie 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.

### **ALL DAY SPECIALS WEDNESDAY MAY 9 - TUESDAY MAY 15**

Burger Special 8.95/10.95  
Spring onion relish, havarti dill cheese, shredded lettuce, basil aioli

Grilled NC Swordfish Sandwich 12.95  
6oz grilled fillet, brioche bun, pineapple cilantro slaw, arugula, cherry pepper  
aioli