

Appetizers

Homemade Chicken Liver Pate 6.00

Cocktail Crisps

Stracciatella Ravioli 8.00

3 Large Ravioli/Fresh Tomato Sauce

Hot Spinach & Artichoke Dip 8.00

Cream Cheese/Toast Points

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Sandwiches

Falafal Burger 12.00

Housemade Chickpea Patty/Feta/Olives/Taziki Sauce/LTO

Kentucky Hot Brown 12.95

Texas Toast/Turkey/Tomato/Bacon/Alfredo sauce

Salads

House Salad or Ceasar Salad 3.50

Avocado Shrimp Salad 12.00

Iceberg/Corn/Cucumber/Red Onion/Tomato/Cilantro-Lemon Dressing

Watercress Salad 11.00

Citrus & Jicama/Ruby Red Grapefruit/Mandarins/Pomegranate Seeds/Mustard Vinaigrette

Entrees

Whole Yellowtail Crispy Snapper 29.00

Fried/Jasmine Rice/Tomato Onion Basil Stir Fry/Thai Vinaigrette

Poached Faroe Island Salmon 25.00

Stone Ground Grits/Mushroom Pepper Onion Spinach Mix

Filet Medallions 25.00

Seared/Bacon Onion Demi/Fried Potato Cake

Lamb Shank 30.00

Braised/Mashers/Carrot Onion Celery

Chicken & Sausage Scarpariello

Chicken Thigh/Peppers/Onion/Sausage/Vinegar Peppers/Orzo

Steak

PRIME Cut NY Strip 12oz \$25

Grass Fed North Carolina Ribeye 16 oz \$39

Choice Cut Bone In Ribeye 18oz \$38

Choice Cut Porterhouse 22oz \$40

All Steaks Include Baked Potato & Seasonal Vegetable

Clams and Linguini 19.00

White Clam Sauce/Garlic Bread

Brined Pork Loin 24.00

Maple Mustard Sweet Potato Mash/Baby Turnips/Pork Jus

Pan Seared Trigger Fish 28.00

Shrimp and Asparagus Hash/Scampi Butter

Pan Seared Marinated Chicken Breast 21.00

Creamed Corn & BBQ Beans

Eggplant Parmesan 17.00

Pomodoro/Broccolini