

Appetizers

Crab Cake 15.00

Mixed Green Salad/Whole Grain Mustard Beurre Blanc

Crispy Gator Bites 12.00

Buttermilk Marinated/Remoulade Dip

Fried Green Tomato "Bruschetta" 10.00

Fried Green Tomatoes Topped with Marinated Grape Tomato Salad/Balsamic Glaze

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Sandwiches

French Dip 12.00

Au Jus/Shaved Roast Beef/Hoagie Roll

Brats on a Roll 10.00

Onions and Peppers/Brown Mustard

Salads

House Salad or Caesar Salad 3.50

Vine Ripe Tomato and Wilted Spinach salad 9.00

Pancetta-Balsamic Dressing/Bleu Cheese Crumbles/Caramelized Onions

Tenderloin Tips on Romaine 11.00

Tomato/Cucumber/Shaved Carrots/White Cheddar/Macadamia Nuts/Your Choice of Dressing

Entrees

Szechuan Style Whole Steamed Yellowtail Snapper 29.00

Ginger-Scallion-Bell Pepper Sauté/Cilantro/Vegetable Fried Rice

Filet Mignon 28.00

Green Peppercorn & Cream Demi/Mashed Potato/Seasonal Vegetable

Crab Stuffed Shrimp 24.00

Fiddlehead Ferns/Corn/Peas/Bacon/Onion/Red Bell Peppers/Chive

Shepherd's Pie 15.00

Ground Beef & Lamb/Carrots/Peas/Mashed Potato

Corned Beef & Cabbage Plate 16.00

Classic Corned Beef/Boiled Cabbage and Potatoes/Horseradish Cream

Steaks

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 **\$37**

All Steaks Include Baked Potato & Seasonal Vegetable

Grilled Salmon 24.00

Marinated Tomatoes/Parsley-Garlic-Lemon Oil/Warm Israeli Cous Cous Salad

Stuffed Pork Cutlets 20.00

Spinach-Onion-Mushroom-Havarti/Basil Pesto Linguini (No Nuts)

Butterflied Rainbow Trout 23.00

Green Beans Almandine Style/Lemon Pepper Gnocchi

Stuffed Chicken Breast 23.00

Artichoke & Spinach Stuffing/Scallion-Potato Cake

