



Soup & Salad

Soup

Soup du jour

Caesar Salad

Romaine hearts topped with pecorino Romano, fried artichoke and in house made butter-herb croutons

House Salad

Mixed greens topped with Tomatoes, cucumbers, carrots, red onions, bacon, jack and cheddar cheeses and house made butter-herb croutons

Dressings

Ranch, blue cheese, honey mustard

Vinaigrettes

Herb, blueberry pomegranate, sesame ginger, balsamic

Entrées

Tortellini

Cheese-filled pasta with Italian sausage, caramelized onions, sauteed spinach topped with a house made tomato broth

Seafood Risotto

Seared Sea Scallops over smoked gouda risotto mixed with shrimp, lobster claw and knuckle meat, spinach and sundried tomatoes

Southern Fried Chicken

Panko-encrusted chicken topped with a wild mushroom gravy served with mashed potatoes and Brussels sprouts

Stuffed Portabella

Grilled portabella stuffed with spinach and roasted red peppers topped with a boursin cream sauce served Brussels with Wild rice

Sirloin

8oz Black Angus sirloin served with mashed potatoes and asparagus

Southern Pork Tenderloin

6oz Tenderloin topped with a Cheerwine BBQ sauce served with mashed sweet potatoes and brussel sprouts

Ribeye

14oz Black Angus Ribeye served with mashed potatoes and asparagus

Desserts

Warm Fudge Brownie