



## Starters and Salads

### **Sautéed Oriental Shrimp \$13.00 GF**

Butterflied shrimp sautéed in a blend of soy sauce, ginger, garlic and chili sauce served with a side of oriental style slaw.

### **Fried Corn Fritters \$7.00**

Tender fried corn fritters topped with sweet corn and pepper salsa, served with honey-chili dipping sauce.

### **Raspberry Brie En Croute \$9.00**

Brie cheese, raspberry preserves and almond paste rolled up in phyllo pasty and baked until golden, served with house made raspberry chili sauce.

### **Homemade Soup Du Jour**

Chef prepares your soup daily for your pleasure, ask your server for today selections.

### **Spinach Salad \$7.00 GF ♥**

Tender baby spinach, crisp bacon, boiled eggs, sliced mushrooms and sliced red onion served with house made hot bacon dressing.

### **Apple and Kale Salad \$7.00 GF ♥**

Kale, slivers of granny smith apples, dried cranberries, candied pecans and shaved parmesan cheese topped with apple cider and maple vinaigrette.

**To any Entrée Salad add Grilled Breast of Chicken \$4.00 or Grilled Shrimp \$6.00**

### **Soup & House Salad Combo \$7.00**

Select your favorite cup of soup from todays selection and add a house salad dressed with your favorite dressing.



## Entrees

### **Filet Mignon**

**Club Cut 10 oz. \$34.00 or Petite 6 oz. \$26.00**

6 oz. Certified Angus beef tenderloin, grilled to perfection topped with tempura marinated mushrooms baked potato and house vegetable.

### **Rib Eye Steak**

**Club Cut \$28.00 or Regular Cut \$24.00**

Certified Angus rib eye lightly seasoned grilled to perfection, topped beer battered onion rings, roasted garlic and crushed red potatoes.

**Herb Crusted Chicken Breast \$19.00** GF ♥

Pan seared herb crusted Coleman Farms organic chicken breast served over creamy mushroom and Fontana risotto served with Chef vegetables.

**Cornmeal and Pecan Encrusted Catfish \$18.00** GF

Marinated NC catfish crusted with cornmeal and pecans, topped with brown butter sauce, served over mashed potatoes and house vegetable.

**Pork Schnitzel \$18.00** ♥

Lightly breaded pork tenderloin topped with apple and cranberry compote served over roasted garlic and herb butter egg noodles and house vegetable.

**All entrees will be presented with fresh bread, your choice of house salad or soup cup.**

♥ = Heart Healthy

GF = Gluten Free