



Starters

Stuffed Mushrooms \$9.00

Cremini mushrooms stuffed with a blend of lump crab meat, fresh vegetables and cheese baked until bubbly and golden.

Smoked Chicken Quesadilla \$8.00

House smoked chicken breast, sautéed peppers and onions, topped with diced tomatoes, served with corn and black bean salad, salsa and Cajun sour cream.

Mediterranean Roasted Vegetables \$7.00

Roasted eggplant, red onions, peppers, tomatoes, artichoke and olives, tossed with warm herb & citrus vinaigrette, garnished with feta cheese and garlic brushed grilled pita.



Salads

Caprese Salad \$7.00 (♥)

Tender bed of baby greens, topped with a layer of torn basil, fresh mozzarella cheese and tomatoes, garnished with red onion, drizzled with balsamic reduction and basil oil.

Nuts & Berries Salad \$13.00 (♥)

Pecans, pistachios, almonds, sliced strawberries, blue berries, dried cranberries, diced apples and bleu cheese, over a bed of mixed greens, topped with crunchy house made granola and grilled chicken, served with berry vinaigrette.

Soup & House Salad Combo \$8.00

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



Small Plates

Crab Cakes \$15.00

Loaded with jumbo lump crab meat, pan seared and served with Chef vegetables.

Fish Tacos \$13.00

Grilled corn tortilla topped with grilled fish of the day, jicama-apple slaw and peach salsa, served with chipotle lime dressing and jicama fries.

Traditional Cheese Burger \$8.00

Hand patted, house ground beef burgers, topped with American cheese, served with steak fries.

Add house salad or cup of soup for \$4.00



Entrees

Angus Beef Tenderloin

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

Certified angus beef tenderloin, grilled to perfection, topped with chive butter, served with baked potato and Chef vegetable.

Rib Eye Steak

Club Cut \$26.00 - or - Regular Cut \$24.00

Certified angus beef rib eye grilled to perfection, topped brown butter, served with baked potato and house vegetables.

Buffalo Shrimp Pasta \$21.00 (AGF)

Sautéed Gulf shrimp, garlic, shallots and white wine, served over penne pasta, topped with buffalo cream sauce and fresh grated parmesan cheese.

Grilled Pork Tenderloin \$19.00 (GF)

Marinated, jerk rubbed pork tenderloin, topped with peach salsa, served spiced roasted potatoes and Chef vegetables.

NC Rainbow Trout \$18.00 (♥GF)

NC Rainbow trout, pan seared with lemon, butter and fresh herbs, served with confetti rice and Chef vegetables.

Baked or fried variations also available.

Roasted Chicken Breast \$17.00

Fresh herb and parmesan crusted Coleman Farms organic chicken breast, served over nutty risotto topped with natural juices, served with grilled vegetables.



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

♥ = Heart Healthy

GF = Gluten Free