



Appetizers

- FRIED GREEN TOMATOES** \$11
Topped with Crumbled Goat Cheese and a Smoked Ranch Drizzle
- CHARCUTERIE BOARD*** \$15
Seasonal Specialty Meats and Cheeses, Served with Toast Points
- LOADED CRISPS** \$10
Fresh Chips Topped with Cheddar Cheese, Diced Tomatoes and Sour Cream
- EDAMAME** \$12
Steamed and Tossed with Himalayan Pink Salt, Served with Sweet Chili Sauce

Soups

- NEW ENGLAND CLAM CHOWDER*** Cup \$5 Bowl \$8
- SOUP OF THE DAY** Ask your server

Salads

- GARDEN SALAD** \$11
Mixed Greens, Tomatoes, Cucumbers, Red Onions. Choice of Dressing
- GRILLED CAESAR** \$12
Grilled Romaine, Topped with Caesar Dressing and Shaved Parmesan
Add Chicken* \$7 Add Shrimp* \$10
- SUNBURST SALAD** \$13
Mixed Greens, Mandarin Oranges, Tomato, Cucumber, Blueberries, Strawberries. Choice of Dressing

DRESSING CHOICES

Ranch, Smoked Ranch, Bleu Cheese, Balsamic, Raspberry Vinaigrette, Caesar, 1000 Island

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

Dinner Entrées

Beef

- RIBEYE*** \$29
12 oz Hand Cut Ribeye, Grilled to Order. Served with Roasted Fingerling Potatoes, Vegetable du Jour
- THE LURE LOAF (CHEF HOUSE MADE MEATLOAF)** \$18
Hickory Nut Gap Grass Fed Beef. Garlic Mashed Potato, Asparagus, Garlic Toast, Brown Gravy Served on Top of Roast

Pork

- FRENCHED PORK CHOP*** \$28
Hickory Nut Gap Farm Raised Pork, Hand Cut in House Pan Seared then Oven Roasted. Served with Garlic Mashed Potato, Vegetable Du Jour, topped with a Blueberry Demi Sauce
- PORK TENDERLOIN*** \$23
Hickory Nut Gap Farm Raised Pork, Hand Trimmed in House. Oven Roasted. Served with Mushroom Risotto, Vegetable Du Jour

Fish

- SALMON*** \$25
Atlantic Salmon, Cast Iron Skillet Seared, Served with Rice Pilaf, Vegetable Du Jour, Topped with Lemon Buerre Blanc
- SANTA FE MAHI*** \$24
Pan Sautéed Mahi Topped with Pico de Galo. Served with Rice Pilaf, Vegetable Du Jour

Chicken

- ROASTED AIRLINE CHICKEN*** \$20
Served with Garlic Mashed Potato, Vegetable Du Jour
- SANTE FE CHICKEN*** \$18
Grilled Chicken Breast Topped with Fresh Pico de Galo. Served with Rice Pilaf, Vegetable Du Jour

Pasta

- POMODORO PASTA** \$15
Tomatoes Sautéed with Roasted Garlic, Fresh Basil in a White Wine Butter Sauce, Topped with Shaved Parmesan

Vegetarian

- VEGETABLE PLATTER** \$15
Seasonal Roasted Vegetables. Served over Rice Pilaf