

# Dinner Entrées

## Beef

- ROASTED POT ROAST\*** .....\$18  
Served with Garlic Mashed Potatoes, Vegetable Du Jour, Topped with a Red Wine Demi Sauce
- BLACKENED RIBEYE\*** .....\$28  
Served with Baked Potato and Vegetable Du Jour  
Add Scallops \$10      Add Shrimp \$8

## Pork

- ROASTED LOCAL PORK TENDERLOIN\*** .....\$24  
Served on top of Sweet Potato Mash and Vegetable Du Jour
- PAN SEARED LOCAL PORK CHOP\*** .....\$28  
Hickory Nut Gap Farms Pork Chop. Served with Rice Pilaf and Vegetable Du Jour

## Fish

- PAN SEARED FRESH LOCAL TROUT\*** .....\$18  
Sautéed and finished with White Wine and Lemon, topped with Fresh Herbs  
Served with Rice Pilaf and Vegetable Du Jour
- SEARED SEA SCALLOPS\*** .....\$23  
Pan Seared golden brown, served on a bed of Farro with Red Peppers, Butternut Squash, Red Onions and topped with a Citrus Beurre Blanc.

## Pasta

- LASAGNA** .....\$16  
Chef Yvonne's Homemade Meat Lasagna! Served with Garlic Toast
- SEAFOOD PASTA** .....\$18  
Sautéed Scallops & Shrimp, tossed in a Lemon Butter Cream Sauce

## Bird

- SAGE & GARLIC ROASTED AIRLINE CHICKEN\*** .....\$23  
Served with Sweet Potato Mash and Vegetable Du Jour
- BAKED QUAIL\*** .....\$26  
Served aside Farro with Red Peppers and Onions, Vegetable Du Jour

## Vegetarian

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

# Appetizers

- BURRATA & HEIRLOOM TOMATOES** .....\$10  
With Balsamic Glaze
- FRIED GREEN TOMATOES** .....\$11  
.....Half Order \$5.50  
Topped with Crumbled Goat Cheese and a Smoked Ranch Drizzle
- PAN SEARED SWEET POTATO** .....\$11  
With Crisp Prosciutto and Sage
- EDAMAME** .....\$12  
..... Half Order \$6.00  
Steamed and tossed with Himalayan Pink Salt and served with Sweet Chili Sauce
- CHARCUTERIE BOARD\*** .....\$15  
Seasonal Specialty Meats and Cheeses, served with Toast Points.

## Soups

- NEW ENGLAND CLAM CHOWDER\*** .....CUP \$5 BOWL \$8
- SOUP OF THE DAY** Ask your server

## Salads

- GARDEN SALAD** .....\$11  
.....SIDE.....\$ 4  
Mixed Greens, Tomatoes, Cucumbers, Red Onion Choice of Dressing
- GRILLED CAESAR** .....\$12  
Grilled Romaine, topped with Caesar Dressing and Shaved Parmesan  
Add Chicken\* \$7 Add Shrimp\* \$10 Add Scallops \$10
- ARUGULA SALAD** .....\$12  
.....SIDE.....\$ 6  
With Goat Cheese, Dried Cranberries, Walnuts, Heirloom Tomatoes

### DRESSING CHOICES

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