

**APPETIZERS**

**BBQ Ribs\*** 

16

*Carolina Style BBQ Heritage Baby Back Ribs*

**Beef Tip Pasta\*** 

18

*Prime Filet Tips, Shiitake Mushrooms, Caramelized Onions, Sun-Dried Tomatoes, Spinach, Goat Cheese & Housemade Pappardelle Pasta Tossed in a Burgundy Demi*

**Burrata Plate\*** 

20

*Fresh Burrata Cheese Served with Grilled Local Peaches, Applewood Smoked Bacon, Red Onion & Wild Arugula Finished with Balsamic Glaze & EVOO*

**SOUP OF THE DAY**

*Half Soup \$9 or Full Soup \$14*

**Stracciatella**

*Spinach & Egg Drop in a Chicken Broth*

## SALADS

*Half Salad \$12 or Full Salad \$19*

**Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12**

### Strawberry & Arugula

*Arugula, Fresh Strawberries, Applewood Smoked Bacon, Feta, Red Onion & Honey Roasted Almonds Tossed in a Citrus Vinaigrette*

### Classic Caesar


*Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing  
(Add Specialty Imported Italian Anchovies for \$2 Upcharge)*

## ENTRÉES

*All Entrées Include Choice of Complimentary Size Salad or Soup for \$3 Upcharge & Chef's Veg*



**Filet Mignon\*** 6oz Prime Filet Grilled to Perfection Served Over Local Yukon Gold Mashed Potatoes Finished with a Port Wine Demi 40 

**Salmon\*** Grilled Scottish Salmon Served Over Herbed Risotto Topped with a Sweet Citrus Basil Emulsion & Crispy Artichokes 36

**Surf & Turf\*** 8oz Prime NY Strip Steak Grilled to Perfection & Topped with Jumbo Shrimp in a Lemon Scampi Sauce Served Over Local Yukon Gold Mashed Potatoes 42 

**Chicken Scarpariello\*** Pan Seared All Natural Joyce Farms Bone-In Airline Breast Served Over Local Yukon Gold Mashed Potatoes Finished with a Port Wine Demi & Finished with a Sausage White Wine Pepperoncini Demi 34 

## ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

 Contains Locally Sourced Food 

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*