

Appetizers

BLACKENED SHRIMP six blackened shrimp on a wooded skewer with chipotle aioli ④	12.95
FRIED GREEN TOMATO over pimento cheese with mixed greens topped with Cajun cream corn	12.95
LEMON SCALLOP three pan seared scallops with lemon garlic butter sauce over risotto ④	14.95

Salads

HOUSE SALAD crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend ♡ ④ and buttermilk croutons	7.95
WINTER SALAD spinach and mix greens with red onion, apple, candied pecans and goat cheese with housemade maple vinaigrette ♡	7.95

Entrees

ROASTED CHICKEN roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus <i>Wine: Cielo Pinot Grigio '20 28</i>	24.95
SHRIMP AND SCALLOP SCAMPI jumbo shrimp and seared sea scallop served in a cherry tomato, lemon white wine sauce over linguine <i>Wine: Prosecco 30</i>	34.95
SHORT RIB WITH BRAISED VEGETABLES tender short rib with braised vegetables over garlic mashed potatoes <i>Wine: Angeline Cabernet Sauvignon '18 32</i>	36.95
SURF & TURF* Tabasco shrimp and hand cut ribeye with twice baked potato and steamed broccoli ④ <i>Wine: Rioja, Carlos Serres Crianza '17 30</i>	38.95
FILET* grilled filet served with scalloped potato and panko fried green beans over demi glace ④ <i>Wine: Duckhorn Decoy Cabernet Sauvignon 48</i>	39.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness