



eat. drink. be.

\$30.08

Starters

(Choose One)

Endive Salad

Gorgonzola Bleu Cheese, Candied Walnuts, Citrus Vinaigrette

Pan Seared Crab Cake Melt

Grilled Focaccia Bread, Fontina Cheese

Braised Beef Short Rib

Truffle Potato Puree

Roasted Butternut Squash Soup

Spiced Apple Compote

Entrees

(Choose One)

Peach Glazed Pork Chop

Braised Greens, Smokey Cheddar Grits, Black Eye Pea Demi

Potato Crusted Grouper

White Asparagus, Creamed Spinach, Tomato Butter Sauce

Sweet Chili Glazed Grilled Salmon

Basmati Rice, Stir fry Vegetables

Grilled Sirloin

Bleu Cheese Whip Potatoes, French Beans

Desserts

(Choose One)

Fruit Tart

Strawberry Coulis

Crème Brule

Seasonal Berries

Molten Chocolate Cake

With Chocolate Sauce and Whip Cream

Wines by the Glass

Domaine St. Michelle Brut, NV	8	Pinot Noir, Heron, Napa County 2002	9
Chardonnay, Vine Street, California 2005	11	Cabernet Sauvignon, Morro Bay, Central Coast 2000	9
Chardonnay, Deloach, California 2005	9	Merlot, Rabbit Ridge, California 2003	8
Riesling, Montinore Estate, Willamette Valley 2004	9	Shiraz, Ferngrove, Australia 2002	9
Sauvignon Blanc, Benzinger, Sonoma 2004	10	Cabernet Sauvignon, Swings & Roundabouts, Australia, 2004	12
Pinot Grigio, Kris, Italy 2003	9	Malbec, Alamos, Argentina 2005	10

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Brought to you by

Executive Chef Adeyemi Allen

20% Gratuity Will Be Added for Parties of 6 or More