

Starters

Soup Du Jour

Sweet Corn & Crab or Zucchini Corn Chowder

Crab Soft Pretzel 10

w/ melted cheese

Escargot & Wild Mushrooms 13

w/ tarragon garlic cream over crustinis

Thai Tempura Shrimp Tacos 14

with Cilantro Cabbage Slaw

Vegetarian Selection

Peach Caprese Salad 18

w/ nectarines, grape tomatoes, fresh mozzarella, kalamata olives, roasted red pepper, red onion, walnuts & basil. Served over arugula w/ a zesty peach vinaigrette.

Spinach Florentine Ravioli 18

served over a roasted eggplant tomato sauce w/ bell peppers, kalamata olives, onion, basil & garlic cloves. Topped w/ parmesan & balsamic drizzle.

Entrées

Filet Mignon Topped w/ Portabella Mushrooms & Melted gorgonzola 35

over au-gratin potatoes w/ italian white truffle oil

14oz Ribeye w/ Dijon Mustard Horseradish Sauce 33

w/ sautéed onions & mushrooms

Blackened Mahi Mahi w/ Peach & Nectarine Basil Salsa 24

over wild rice

Asian Salmon w/ Wild Mushrooms 24

topped w/ hoisin-teriyaki, over coconut jasmine rice w/a saki cream sauce

Georgia Peach Chicken 21

sautéed peaches and almonds with a peach schnapps glaze

Apple Barrel Pork 25

Over potato filling

Prime Rib 33

14oz cut

Seasonal Dressings

Blueberry Balsamic, Lemon Poppyseed or Strawberry Pink Champagne