

Starters

Soup Du Jour

Sweet Corn & Crab or Cream of Wild Mushroom

Escargot & Wild Mushrooms 13

w/ tarragon garlic cream over crustini bread

Truffle Fries 13

w/ roasted garlic lemon aioli

Thai Shrimp 14

w/ sweet thai chili sauce, siracha, fresh cilantro & almonds

Crab Soft Pretzel 10

w/ melted cheese

Vegetarian Selection

Cheddar Corn Patties (gf) 21

w/ a jalapeno corn blend, creamed corn & cheddar cheese. Baked & topped w/ a blueberry salsa, feta & scallions.

Cauliflower Taco's (gf) 18

roasted w/ chipotles, honey, lime juice & garlic. Filled w/ black beans, cabbage slaw, guacamole, feta, scallions & cilantro. Served w/southwest seasoned roasted potatoes.

Entrées

Filet Mignon topped with wild Mushrooms & Gorgonzola (gf) 37

over au gratin potatoes w/ balsamic drizzle

Georgia Peach Chicken (gf) 22

sautéed peaches and almonds with a peach schnapps glaze

Apple Cider Glazed Salmon (gf) 24

over wild rice

Mahi Mahi In Lemon Garlic Cream Sauce (gf) 24

over zucchini an roasted tomatoes

Tequila Shrimp Fettuccine 24

Our creamy jalapeno lime sauce w/ spinach, onion, bell peppers and cilantro.

Seafood Fra Diavolo (mussels, shrimp & scallops) 26

w/ angelhair, bell peppers, roasted tomatoes, scallions & spicy marinara

Prime Rib (gf) 35

14oz cut

Seasonal Dressings

Lemon Poppyseed, Strawberry Pink Champagne or Blueberry Balsamic

If at all possible, we would greatly appreciate if you could tip in cash. Thank you.