

## *Starters*

|                                                               |    |
|---------------------------------------------------------------|----|
| Soup Du Jour                                                  |    |
| Sweet Corn & Crab                                             |    |
| Truffle Fries .....                                           | 13 |
| w/ roasted garlic lemon aioli                                 |    |
| Escargot & Wild Mushrooms .....                               | 15 |
| w/ tarragon garlic cream over crustini bread                  |    |
| Crab Soft Pretzel .....                                       | 12 |
| w/ melted cheese                                              |    |
| Breaded Cheese Curds .....                                    | 14 |
| w/ a sriracha sauce and bacon                                 |    |
| Thai Shrimp .....                                             | 14 |
| w/ sweet thai chili sauce, sriracha, fresh cilantro & almonds |    |
| Potato Cheddar Pierogies .....                                | 13 |
| w/ bacon, sautéed onions & sour cream                         |    |

## *Vegetarian Selection*

|                                                             |    |
|-------------------------------------------------------------|----|
| Four Cheese Italian Gnocchi .....                           | 26 |
| w/ a pistachio cream sauce, spinach & slow roasted tomatoes |    |

## *Entrées*

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| 8oz Filet Mignon w/ Boursin Cheese (gf) .....                                          | 44 |
| w/ caramelized onions & wild mushrooms over garlic chive mashed w /red wine demi-glaze |    |
| Georgia Peach Chicken (gf) .....                                                       | 27 |
| sautéed peaches and almonds w/ a peach schnapps glaze                                  |    |
| Tennessee Smoked Pork Loin (gf) .....                                                  | 26 |
| w/ maple bourbon mashed sweets, topped w/ carmalized onions & honey-dijon glaze        |    |
| Mahi Mahi (gf) w/a Rum Guava Sauce .....                                               | 26 |
| over coconut rice w/ mango-pineapple salsa                                             |    |
| Scallops w/ Sautéed Wild Mushrooms, Spinach & Bacon(gf) .....                          | 38 |
| w/ goat cheese & balsamic glaze                                                        |    |
| Salmon Topped w/Pesto .....                                                            | 26 |
| over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil               |    |
| Shrimp Puttenesca served over angelhair .....                                          | 24 |
| w/ assorted olives, garlic, capers & spicy roasted tomato sauce                        |    |
| 14oz Ribeye (gf) w/ Mushrooms & Caramelized Onions .....                               | 44 |
| Topped w/a bbq-horseradish cream sauce w/side of roasted potatoes                      |    |
| Prime Rib 14oz cut (gf) .....                                                          | 40 |

### 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.**