

DINNER

Friday, February 04, 2011

Appetizers

Corn and Crab Chowder with Cilantro

Cup 4~

Bowl 6~

Today's Soup

Cup 4~

Bowl 6~

Baby Arugula- Tossed with Toasted Walnuts, Shaved Fresh Pears & Crumbled Bleu Cheese 7~

Village Green Salad- Select Field Greens with Spiced Nuts, Pickled Onions and Asparagus 6~

Mixed Bread Basket- An Assortment of Pesto Grilled Ciabatta, Biscuits and Corn Muffins 4~

Smoked Salmon Julienne- Tossed with Crispy Potatoes, Horseradish Sauce and Fresh Chives 10~

Banderilla- Lemon Oregano Chicken Skewers over Small Greek Salad with Tomato Aioli 9~

Corn Fried Oysters - Quick Fried and Served with Arugula, Tomatoes, and Mustard Drizzle 8~

Almond Crusted Brie- On Crostinis, Tarragon Orange Marmalade and Red Wine Reduction 9~

Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo 10~

Lump Crab Quesadilla- Served over Tex- Mex Salad with Guacamole and Salsa Fresca 12~

Entrees

Honey Thyme Glazed Springer Mountain Chicken with Fingerling Potatoes and Roasted Tomato 20~

Herb Grilled Mahi- Mahi on Soft Parmesan Polenta, Roasted Butternut Squash & Raddichio 22~

Cuban Style Pork Chop over Spicy Black Beans with Yellow Rice, Plantains and Mango Salsa 21~

Seared Golden Tile Fish on Jalapeno Grit Cake with Wilted Chard & Smoked Corn Relish 22~

Peppered NY Strip Steak over Smashed Potatoes with Asparagus and Smoked Tomato Butter 26~

Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces 18~

Eggplant "Parmesan" with Spaghetti Squash, Portabello Mushrooms and Tomato Essence 17~

Pecan Crusted Mountain Trout with Sweet Potatoes, Green Bean Salad and Bourbon Sauce 21~

Cashew Crusted NC Triggerfish in Panang Curry with Red Peppers, Pineapples and Snap Peas 22~

A gratuity of 18% is Added to Parties of 6 or More

\$3 Charge for Splitting Entrees