**Appetizers**

**Shrimp Cocktail**

8 jumbo Shrimp accompanied by tangy cocktail sauce

 and lemon. Served poached or blackened. 15

 **Cheese & Fruit**

 A selection of cheese and fruit served with crackers. 12

**Blue Cheese Steak Crostini\***

Seared beef tenderloin on a toasted baguette slice topped

with caramelized onion and blueberry jam. 13

 **Smoked Salmon Bagel Crostini**

 Sliced smoked salmon on a toasted mini bagel with

 dill cream cheese, capers and red onion. 12

**Salads**

**House**

House blend Lettuces with cucumber, tomato, carrot and

cheddar-jack cheese served with your choice of dressing. 9

**Signature**

Spring mix Lettuces tossed in balsamic vinaigrette with egg,

tomato, feta, bacon, and candied pecans. 11

**Caesar**

Hearts of romaine tossed in Caesar dressing with shaved

parmesan, asiago, and croutons. 9

 **Wedge**

 Wedge of Iceberg served with cherry tomato, bacon, blue cheese crumbles, blue cheese dressing topped with balsamic reduction. 10

 **Asian Noodle Salad**

 Romaine Lettuce with Asian style noodles, mandarin oranges, waterchestnuts, cucumbers, carrots, peanuts and wonton

 strips with a honey, ginger and soy dressing. 10

 **Winter Salad**

Spring mix Lettuces with fresh pear slices, walnuts, dried

cranberries, grapes and crumbled goat cheese topped

with a Meyer lemon and Balsamic vinaigrette. 10

**Add grilled chicken**  7

**Add grilled salmon\*** 12

**Add grilled steak\*** 12

**Entrées**

**Chopped Beef Steak\***

12 Oz of Angus chopped Beef seared with onions, peppers, and mushrooms and accompanied with demi-glace. 18

**Chicken Potpie**

Diced roasted Chicken with potato, carrots, celery, peas and shallots

in a thyme cream sauce topped with a flaky pastry crust. 16

**Jalapeno Popper Chicken Breast**

Chicken breast stuffed with diced jalapenos, cream cheese, cheddar-jack then breaded with panko crumbs and deep fried. 22

**Grilled Salmon with Thai sweet chili sauce\***

 6 Oz Salmon filet is char grilled and topped with sweet chili sauce,

 green onion, carrot and cilantro. 24

 **Tomahawk Pork Chop with Mushroom and Dijon\***

14 oz. Bone in Pork Chop is char grilled and topped with sauté

Mushrooms, shallots and a dijon cream sauce. 27

**Smoked Beef Brisket**

We slow smoke Beef Brisket in house for 24 hours and serve it sliced

with a balsamic vinegar BBQ glaze. 25

**Beef Tenderloin with bearnaise\***

 6 oz Beef Tenderloin filet is char grilled and topped

 with bearnaise sauce. 28

**Cheesy Shrimp and Grits**

 Sauteed Shrimp, Andouille sausage, peppers and onions with

 Cajun spices served over creamy cheese grits. 25

**Catch of the Day\***

Fresh, wild caught fish served with a house or lemon butter sauce. Market price.

 **All entrees are served with a choice of salad and two sides**.

**House Sides**

Baked Potato Duchess Potatoes Squash Casserole

Lima beans Country Style Green Beans Fried Corn Fried Rice Noodles Stir Fried Veggies Sauté Mushrooms Parmesan Baked Asparagus Roasted Brussel Sprouts

 \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PER RUTHERFORD COUNTY HEALTH DEPARTMENT.