**Appetizers**

**Shrimp Cocktail**

8 jumbo Shrimp accompanied by tangy cocktail sauce

 and lemon. Served poached or blackened. **15**

 **Charcuterie Board**

A selection of sausage and cheese slices with olives and

pickles served with crackers and baguette slices. **20**

**Shrimp and Crab Crostini**

 Shrimp and crab salad on toasted baguette slices. **15**

 **Banh Mi Sliders**

 Seared Pork Belly slices with pickled carrots, cucumber,

 daikon radish, cilantro on house made steamed buns. **14**

**Salads**

**House**

House blend Lettuces with cucumber, tomato, carrot and

cheddar-jack cheese served with your choice of dressing. **10**

**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. **10**

 **Wedge**

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

 **Kale and Broccoli Slaw**

 Baby kale, broccoli florets, red cabbage, carrots, red onion

 and dried cranberries with a honey mustard vinaigrette. **10**

 **Spring Salad**

Baby Spinach, strawberry slices, almonds, feta cheese and

bacon with a lemon poppyseed dressing. **10**

**Add grilled chicken**  **6**

**Add grilled salmon\*** **8**

**Add grilled steak\* 8**

**Entrées**

**Chopped Bison Steak\***

12 Oz of chopped American Bison seared with onions, peppers,

and mushrooms and accompanied with demi-glace. **28**

**Chicken Alice Rivers**

Chicken Breast marinated in honey mustard and pan seared

topped with mushrooms, bacon and melted gruyere cheese. **22**

**Spring Chicken**

Chicken breast grilled and topped with white wine butter

sauce and baby spring vegetables. **22**

**Grilled Salmon with Korean BBQ sauce\***

 6 Oz Salmon filet, grilled and topped with spicy sweet

 BBQ sauce, carrots and cilantro. **24**

 **Smoked Tomahawk Pork Chop with chow-chow relish\***

14 oz. Bone in Pork Chop, cold smoked and char grilled

Then topped with a green tomato chow-chow relish. **29**

**New York Strip with Cowboy Butter\***

14 oz. New York Strip Steak, grilled and topped with

jalapeno, blue cheese and garlic butter. **25**

**Filet Mignon with Shallot Demi-Glace\***

 6 oz. Beef Tenderloin filet, grilled and topped

 with a roasted shallot demi-glace. **28**

**Pho\***

Vietnamese noodle soup with your choice of:

Shrimp or Steak **22**

Combination **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 Street Corn Salad Squash Casserole

Grilled Asparagus Sauteed Kale Root Vegetable Mash

Fried Green Tomatoes Honey Glazed Baby Carrots

Chick Pea and Tomato Sauté Mini Spring Vegetables

Saffron Rice Cornbread Panzanella Salad

 \*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.