



dinner menu 3/5/10

appetizers:

marinated crab claw cocktail 10

*seafood chowder: shrimp, clams, mussels, grouper, crabmeat
onions, smoked bacon, new potatoes, fennel, chives 11*

grilled beef strip salad

horseradish, noah valley farm's arugula, shaved parmesan 11

fried oyster salad, local arugula, boiled eggs, bacon-sherry vinaigrette 11

steamed PEI mussels, garlic, shallots, buttery herb broth 11

mixed organic lettuce salad

pears, toasted walnuts, bleu cheese, red wine vinaigrette 8

simple romaine salad, creamy lemon parmesan dressing 6

entrees:

sautéed greg abram's grouper

brussels sprouts, new potatoes, lemon herb butter 28

no. 1 sushi grade tuna

basmati rice, arugula, avocado, blood oranges, capers, olive oil 30

pan seared diver scallops

creamy grits, three mushroom ragout, spinach, ham hock jus 26

grilled pork tenderloin

braised collard greens, spoonbread, sweet potatoes, bourbon, molasses 24

ashley farm's all natural chicken breast

mashed potatoes, little green beans, rutabaga, butternut squash 18

grilled beef steak

parmesan-potato gratin, braised escarole, peppercorn sauce

12 oz. n. y. strip 28

1 pound ribeye 30

Daily Specials

Monday - \$5 Martinis

Tuesday - Tasting Menu

Wednesday - Wine Night

Beginning April 1

Thursday Night - Party on the Patio

Thursday and Friday Lunch

Saturday Champagne Brunch