

# DINNER

Monday, January 16, 2012

## 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 11~

Banderilla- Bacon Wrapped Shrimp over Jalapeno Corn Bread with Green Tomato Relish 9~

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

Almond Crusted Brie- On Melon "Noodles" with Balsamic Tossed Strawberries and Crostini 9~

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

Smoked Pork Spring Rolls- Served with Thai Style Sweet Potato Salad and Sweet Chili Sauce 12~

## Entrees

Seared Wild Striped Bass over Leeks & Carrots with Fingerling Potatoes and Butternut Puree 23~

Black Pepper Molasses Pork Chop with Roasted Sweet Potatoes and Southern Style Green Beans 22~

Dill Pesto Scottish Salmon on Braised Fennel & Celeriac, Balsamic Reduction and Fried Parsnips 23~

Mediterranean Service of Baba Ganouj, Tabouhli, Suzy's Falafel, Grilled Haloumi and Warm Pita 17~

Herb Grilled NY Strip Steak over Roasted Red Bliss Potatoes, French Beans and Baby Carrots 27~

Apple Glazed Duck Breast with Brown Butter Wild Rice, Asparagus and Cranberry Chutney 24~

Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces 19~

Chili Rubbed Mahi-Mahi on Spanish Tomato Rice with Pineapple Salsa and Ancho Chili Sauce 23~

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

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

*\$3 Charge for Splitting Entrees*