

Evening Menu

Appetizers

Maryland Blue Crab Cakes \$11

Served with our House made Remoulade

Southern Fried Green Tomatoes \$9

House Made Pimento Cheese

Seared Tuna Steak \$9

Served with Wasabi, Soy, Pickled Ginger and Sesame Salad

Smoked Salmon Dip \$10

A Creamy Blend of our House Smoked Salmon, Herbs and Mascarpone Cheese

Served with Lahvosh Flatbread

Entrées

Filet Brasstown \$35

An Enduring Favorite

6oz. Cut, Flanked with Cabernet Reduction

Ribeye Steak \$33

*Our 12oz. Aged Ribeye grilled and topped
with Brandy Butter*

Seared Sea Scallops \$34

Pan Seared Jumbo Sea Scallops

With Lemon Caper Butter

Mango Grilled Chicken \$27

*Tender Cutlet marinated in Mango Vinaigrette
Grilled perfectly and topped with Mango Chutney*

Local Mountain Trout "Almondine" \$27

Pan Roasted Trout, with Toasted Almonds and Amaretto

Grilled Atlantic Salmon \$29

Chargrilled Salmon topped with House made Heirloom Tomato Jam

***Each entrée selection is accompanied with our Fresh Garden Salad,
your choice of Mashed Potato or Wild Rice and Vegetable of the day.***