

*Dining Room Menu*

*Appetizers*

<b>Bang Bang Shrimp</b>	\$12
Flash Fried Shrimp Tossed with Sweet Chili Aioli	
<b>Portobello Fries</b>	\$10
Crispy Portobello Wedges Served with Rosemary Bleu Cheese	
<b>Fried Green Tomatoes</b>	\$10
Breaded Farm Fresh Tomatoes Served with a Lemon Basil Aioli	
<b>Seared Ahi Tuna</b>	\$13
Served Rare with Pickled Ginger, Wasabi, and Soy Sauce	

*Soup and Salads*

<b>House Side Salad</b>	\$5
Fresh Greens, Tomatoes, Cucumbers, and Red Onions	
<b>Caesar Side Salad</b>	\$5
Crisp Romaine Lettuce, Homemade Croutons, Grated Parmesan Cheese, Tossed with Our House Caesar Dressing	
<b>Summer Strawberry Salad</b>	\$12
Fresh Greens, Cucumber, Tomato, Aged Feta and Fresh Strawberries Tossed in Our House Made Strawberry Vinaigrette	

*Entrées*

*Entrées Served with Vegetable of the Day*

<b>Jumbo Sea Scallops</b>	\$32
Pan Roasted Jumbo Sea Scallops with Summer Corn and Applewood Smoked Bacon, Served with Wild Rice Pilaf	
<b>Char-Grilled Atlantic Salmon</b>	\$26
Char-Grilled Atlantic Salmon topped with Roasted Corn Tomato Relish, Served with Wild Rice	
<b>Macadamia Chicken</b>	\$23
Tender Cutlet Breaded with Macadamia Nut, Finished with a Pineapple-Kiwi Salsa, Served with Wild Rice Pilaf	
<b>Hatfield Pork Ribeye</b>	\$25
9oz Cut Simply Grilled and Finished with Cherry and Pinot Noir Reduction, Served with Local Stone Ground Grits	
<b>Crispy Skin Snapper</b>	\$26
Fresh Snapper Pan Roasted Finished with Baby Heirloom Tomato Jam, Served with Wild Rice.	
<b>Steak Frites</b>	\$36
12oz New York Strip, Grilled to Your Liking, Served with Truffled Parmesan Fries	
<b>Ribeye Au Poivre</b>	\$42
12oz Pepper Crusted Ribeye, Finished with Brandy and Cream. Served with Yukon Mashed Potatoes	
<b>Maple Leaf Farms Duck Breast</b>	\$26
7oz. Pan Roasted Breast Finished with a Raspberry Chili Glaze, Served with Yukon Mashed Potatoes	
<b>Carolina Trout</b>	\$26
Fresh Pan Roasted Carolina Trout with Lemon Herb Compound Butter, Served with Wild Rice Pilaf	
<b>Shrimp and Grits</b>	\$25
Local Stone Ground Grits, Jumbo Shrimp Simmered with Andouille Sausage and Rich Tomatoes	

*Pasta*

*Served with Garlic Bread*

<b>Chicken Alfredo</b>	\$22
Penne Pasta, Chicken, Broccoli and Baby Tomatoes Tossed in Garlic-Parmesan Cream	
<b>Seafood Pasta</b>	\$26
Tender Shrimp, Sea Scallops, Mussels and Clams Simmered with Garlic and Cream Served over Fettuccini	
<b>Brasstown Quinoa Stir Fry</b>	\$18
Organic Quinoa Grains Sautéed with Fresh Seasonal Vegetables Finished with House made Sweet Garlic Sauce -Add Grilled Chicken \$6 or Grilled Salmon for \$8	

*Executive Chef: Brandon Holloway*



*Sous Chef: Marc Woods*