

**SALADS, APPETIZERS, ENTREES, & DESSERTS**  
**WINE SPECIALS NIGHTLY – PLEASE ASK SERVER**

## Appetizers

**Smithfield Pork Dim Sum Plate** Glazed pork spare ribs, smoked pork spring rolls with chili pepper gastrique & country ham – pan steamed dumplings

9.50

**Goat Cheese & Wild Mushroom Tart** With candied pecans and white truffle oil

6.99

**Fried Green Tomato Caprese** Fried green tomatoes layered with baby spinach, red onions and fresh mozzarella, drizzled with balsamic syrup, virgin olive oil and finished with cracked pepper

7.99

**Tuna Tataki with Marinated Cucumbers** Shaved tuna sashimi tossed with lemon-ginger vinaigrette, scallions, sesame seeds and toasted garlic \*\*

7.99

## Salads

**House Salad** Marinated vegetables and spring mix with toasted pine nuts tossed in a sundried tomato vinaigrette

4.99

**Cesar Salad** Crisp romaine hearts tossed with our cesar dressing, shredded parmesan and fresh baked croutons

5.49

## Entrees

◇ **Seared Harris Ranch Beef Loin** in house spices with wild mushroom and vidalia onion ragout served with an herb jus \*\*

17.99

◇ **Crushed Pepper Roasted Center Cut Pork Loin** with mint julep demi glace

13.99

◇ **Pecan Crusted Salmon Filet** with bourbon-apple gastrique\*\*

15.99

◇ **Country Fried Jumbo Shrimp** with sweet chili remoulade

14.99

◇ **Lump Crab Cakes** Pan roasted and finished with parsley-butter sauce with lemon and white wine

Market Price

**Rustic Pasta** hand made egg pasta with chicken, shrimp and country ham in a smoky roasted pepper sauce with julienne squash, zucchini & vidalia onions, finished with shaved asiago and green onions

14.99

**Seared Ahi** Cilantro and garlic marinated Ahi, served over dirty rice, finished with a chocolate mole sauce and strawberry pico di gallo\*\*

15.99

◇ All Entrees with a diamond come with a starch and vegetable of the night