

Cup \$7 Bowl \$8 Soup Of The Day Loaded Baked Potato	Salads Caesar Salad \$17 Romaine, Caesar Dressing, Croutons, Parmesan, Boiled Egg Taco Salad \$18 Romaine, Chipotle Ranch, Pico De Gallo, Black Beans, Shredded Cheddar, Taco Seasoned Ground Beef, Crispy Tortilla Strips Waldorf Salad \$17 Romaine, Apples, Craisins, Candied Pecans, Honey Cider Yogurt Vinaigrette Side Caesar or Side House Salad \$7 Romaine Lettuce, Heirloom Tomato, Cucumber, Croutons Your Choice of Dressing Add Grilled Chicken: \$7, Seared Ahi Tuna: \$10, Grilled Salmon: \$13, 6 Jumbo Grilled Shrimp: \$12 Salad Dressing Choices Raspberry Vinaigrette, French Dressing, Thousand Island, Caesar, Ranch, Creamy Bleu Cheese, Italian, Balsamic Vinaigrette, Honey Mustard
Appetizers Shrimp Cocktail \$17 Served with Cocktail Sauce & Lemons Bruschetta Whipped Ricotta Dip \$15 Toasted Crostini Shrimp DeJonghe \$17 Garlic Parmesan Breadcrumbs, Lemon, Garlic Bread Carolina BBQ Boneless Wings \$16 Celery Sticks, Ranch Chips & Dip \$13 Served with Queso and House Made Salsa Classic Asian Sampler \$18 Coconut Shrimp, Pork Potsticker, Chicken Eggrolls, Crab Rangoon, Sweet Chili & Peanut Sauce Ideal for Sharing	Off The Grill Filet Mignon \$48 8oz. Beef Tenderloin, Cabernet Reduction, Baked Potato, Veg Du Jour Ribeye \$48 16oz Ribeye, Loaded Baked Potato, Onion Straws, Au Jus Berkshire Pork Chop \$35 14 oz. Frenched Bone in Pork Chop, Apple Bourbon Glaze, Garlic Chive Mashed Potato, Veg Du Jour Parmesan Herb Crusted Atlantic Salmon \$36 Wild Rice Pilaf, Veg Du Jour, Champagne Beurre Blanc Grilled Mahi-Mahi \$37 Corn Salsa, Jasmine Rice, Poblano Romesco Forbes Burger \$18 8oz Angus Beef Burger, Lettuce, Tomato, Onion, Brioche Bun, Fries
Small Plates Beef Medallion \$22 4oz. Beef Tenderloin, Cabernet Reduction, Garlic Chive Mashed Potato Steak & Potato Skillet \$17 Sizzling Skillet, Red Potato, Steak Bites, Herbs, Butter Sesame Crusted Ahi Tuna Bowl \$19 Jasmine Rice, Cucumber, Avocado, Cabbage, Crispy Rice, Sriracha Aioli Sesame Chicken \$16 Crispy Tempura Chicken, Broccoli, Garlic Sesame Sauce, Jasmine Rice	Entrees Chicken Bruschetta Parmesan \$25 Crispy Chicken Breast, Tomato Basil Bruschetta, Fresh Mozzarella, Parmesan, Marinara, Linguine Pasta Braised Beef Short Ribs \$32 Wild Mushroom Risotto, Red Wine Demi-Glace Lobster Ravioli \$28 Lobster Saffron Cream Sauce, Spinach, Roasted Red Pepper Cajun Shrimp & Sausage Grits \$28 Shallots, Cajun Seasoning, Andouille Sausage, Shrimp, Garlic Parmesan Grits Rigatoni Pesto Pasta \$21 Spinach, Wild Mushroom, Pesto, Garlic Parmesan Bread Crumb