

DINNER

Monday, February 8, 2010

Appetizers

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| Corn and Crab Chowder with Fresh Cilantro | Cup 4~ |
| | Bowl 6~ |
| Today's Soup | Cup 4~ |
| | Bowl 6~ |

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| 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~ |
| Smoked Salmon Julienne- Tossed with Crispy Potatoes, Horseradish Sauce and Fresh Chives | 9~ |
| Banderilla- Herbed Beef Tenderloin Skewers on Bleu Cheese Panzanella with Tomato Aioli | 9~ |
| Corn Fried Oysters- Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle | 8~ |
| Almond Crusted Brie- Served with Tarragon Orange Marmalade and Red Wine Reduction | 9~ |
| Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo | 10~ |
| Smoked Duck Tacos- In Malanga Shells with Black Bean & Corn Salsa and Jicama Slaw | 12~ |

Entrees

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| Sesame Crusted Jumbo Shrimp over Tsukemono Cucumbers with Sticky Rice and Ponzu Sauce | 22~ |
| Black Pepper Molasses Glazed Pork Chop with Chive Corn Pudding and Southern Style Beans | 21~ |
| Dill Pesto Scottish Salmon on Warm Fingerling Potato Salad with Asparagus and Fried Parsnips | 22~ |
| Teriyaki Glazed Filet of Beef on Wasabi Mashed Potatoes with Snap Peas and Pickled Carrots | 26~ |
| Chili Dusted Mahi-Mahi over Spanish Tomato Rice with Chayote Squash and Mango Salsa | 19~ |
| Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces | 18~ |
| Local Exotic Mushroom Strudel over Spaghetti Squash with Spinach and Walnut Sage Sauce | 17~ |
| Pecan Crusted Mountain Trout on Sweet Potatoes with Green Bean Salad and Bourbon Sauce | 21~ |
| Tomato Glazed Springer Mountain Chicken on Soft Polenta with Asparagus and Pan Gravy | 20~ |

A Gratuity of 18% is Added to Parties of 6 or More

\$3 Charge for Splitting Entrees