

# DINNER

March 11, 12 & 13, 2010

## Appetizers

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

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- Mojo Swordfish Skewers in a Tortilla Cup with Tex-Mex Salad and Chimichurri	9~
Corn Fried Oysters- Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle	8~
Portabello Carpaccio- With Smoked Mozzarella & Tomato Bruschetta and Balsamic Reduction	9~
Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Lobster Spring Rolls- With Carrots, Scallions and Mung Bean Sprouts on Edamame Salad	12~

## Entrees

Chipotle Pineapple BBQ Pork Chop with Roasted Sweet Potatoes and Southern Style Beans	21~
Dill Pesto Grilled Sturgeon on Fingerling Potato Salad with Parsnips and Chive Caviar Sauce	23~
Teriyaki Glazed Moulard Duck Breast with Sticky Rice, Duck Confit Stir Fry and Wontons	23~
Greek Style Vegetable Kabobs over Lemon Oregano Basmati with Tzatziki, Haloumi and Pita	17~
Peppered Filet of Beef over Smashed Potatoes with French Beans and Smoked Tomato Butter	26~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces	18~
Prosciutto Wrapped Scottish Salmon with Saffron Risotto Cake, Broccolini and Chianti Drizzle	22~
Chili Dusted Mahi-Mahi with Spanish Tomato Rice, Chayote Squash and Ancho Chili Sauce	20~
Pecan Crusted Mountain Trout on Sweet Potatoes with Green Bean Salad and Bourbon Sauce	21~

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

\$3 Charge for Splitting Entrees