

DINNER

Tuesday, August 11, 2009

Appetizers

Spicy Gazpacho with Cilantro Sour Cream

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 and Trout– Served with Apple Horseradish Slaw, Rye Crisps and Chives	11~
Banderilla– Bacon Wrapped Shrimp Skewers over a Grit Cake with Smoked Corn Relish	9~
Corn Fried Oysters– Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle	8~
Almond Crusted Brie– On Melon Julienne with Crostinis and Balsamic Tossed Strawberries	9~
Favorite Calamari– Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Lobster Spring Rolls– On Edamame Salad with Carrots, Mung Sprouts and Nappa Cabbage	12~

Entrees

Tomato Glazed Yellowfin Tuna with Soft Polenta, Grilled Squash and Fennel Orange Slaw	23~
SC Peach BBQ Glazed Pork Chop over Chive Corn Pudding with Braised Collard Greens	21~
Angus NY Strip on Herbed Fingerlings with Roasted Cippolinis, Patty Pans and Tomatoes	26~
Jerk Seared Tilefish over Coconut Rice with Sugar Snap Peas and Grilled Pineapple Salsa	22~
Teriyaki Seared Duck Breast over Shiitake Stir Fry with Baby Bok Choy and Sticky Rice	24~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits & Three Sauces	18~
Columbia River King Salmon with Cheddar Smashed Potatoes, Asparagus and Apple Glaze	24~
Eggplant “Parmesan” over Summer Squash Noodles with Baby Carrots and Tomato Essence	18~
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