

DINNER

Thursday, September 2, 2010

Appetizers

Spicy Gazpacho with Cilantro Sour Cream

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	10~
Banderilla- Shrimp and Pork Belly Skewers on Hoppin' John Salad with Cajun Remoulade	9~
Corn Fried Jumbo Shrimp- Served with Honey Mustard, Molasses and Two Tomato Relish	10~
Local Heirloom Tomatoes- With Fresh Mozzarella, Balsamic Reduction and Parmesan Tuille	9~
Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Lobster Tacos- Served in Malanga Shells with Black Bean & Corn Salsa and Jicama Slaw	12~

Entrees

Cajun Style Red Grouper over Andouille Smashed Potatoes and Crawfish Beurre Rouge	23~
Bangkok Style Chicken Pad Thai with Rice Noodles, Bean Sprouts, Peanuts and Daikon	19~
Mushroom Dusted Dry Pack Scallops with Roasted Beet Salad, Arugula and Lemon Butter	23~
Cuban Spice Rubbed Mahi-Mahi on Black Beans with Plantains and Avocado Mango Salsa	22~
Blackberry Ketchup Glazed Pork Chop with Roast Sweet Potatoes and Fried Green Tomatoes	21~
Local Shiitake Mushrooms in Miso Broth Bowl with Quick Fried Tofu, Carrots and Scallions	17~
Peppered NY Strip Steak on Sweet Potato Gratin with Asparagus and Smoked Tomato Butter	26~
Pecan Crusted Mountain Trout on Sweet Potatoes with Green Bean Salad and Bourbon Sauce	21~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces	18~

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

\$3 Charge for Splitting Entrees