

# DINNER MENU - \$22.99

*Pricing includes Dinner Rolls & Butter,  
Unsweet Tea & Water*

## Appetizer Selection (choose one)

SHRIMP & GOUDA GRITS CUP served in a shot cup & topped with green onion  
VEGETABLE SPRING ROLLS served with a sweet & sour sauce  
PETT CHICKEN & WAFFLES sprinkled with powdered sugar & drizzled with maple syrup  
BACON WRAPPED ARTICHOKE lightly fried in sunflower oil  
KOREAN STYLE MEATBALL SPOON tossed with a korean bbq  
RASPBERRY BRIE TARTLET brie cheese mixed with fresh raspberries

## Salad Selection (choose one)

MIXED GREENS SALAD artichokes, strawberries, red onion, feta cheese, & balsamic dressing  
GARDEN SALAD cucumber, tomato, shredded cheese, croutons, italian dressing, & ranch dressing  
CAESAR SALAD grated parmesan, croutons, & caesar dressing

## Entree Selection (choose two):

HERB DUSTED CHICKEN served with teriyaki & lemon chive sauce  
APPLEWOOD SMOKED INSIDE ROUND OF BEEF served with au jus & horseradish cream  
MAPLE SMOKE PORK LOIN served with white carolina sauce & salted praline sauce  
PULLED PORK served with apple butter bbq sauce  
SPAGHETTI SQUASH PRIMAVERA tossed in a light olive oil pesto

## Vegetable Selection (choose one)

GRILLED GREEN BEANS fresh green beans char grilled & seasoned with our house vegetable rub  
GRILLED ASPARAGUS lightly seasoned with our house rub & grilled  
GLAZED BABY CARROTS baby carrots seasoned with butter & brown sugar  
ROASTED VEGETABLE MEDLEY squash, mushrooms, green beans, & carrots

## Starch Selection (choose one)

MACARONI & CHEESE / WILD RICE / RICE PILAF / ROASTED NEW POTATOES  
POTATO & GOUDA AU GRATIN / WHIPPED POTATOES & GRAVY