# *DINNER MENU - \$*27.99

Pricing Includes Dinner Rolls & Butter,

Unsweet Tea & Water

### Appetizer Selection (choose two)

SHRIMP & GOUDA GRITS CUP served in a shot cup & topped with green onion

CHORIZO & GOUDA TART chorizo sausage & gouda cheese baked in a phyllo tartlet

PETIT CHICKEN & WAFFLES sprinkled with powdered sugar & drizzled with maple syrup

COCONUT SHRIMP served with a chili lime dipping sauce

PANKO CRUSTED CRAB CAKES served with southwest aioli dipping sauce

LUMPIA a filipino egg roll served with sweet & sour dipping sauce

PARMESAN & GRUYERE BEIGNETS parmesan cream sauce for dipping

# Salad Selection (choose one)

KALE & SPINACH SALAD dried cherries, apple chunks, candied walnuts, & crumbled blue cheese

LEAF LETTUCE BLEND cremini mushrooms, squash, sundried tomatoes, & grated asiago

MIXED GREENS SALAD artichokes, sliced strawberries, red onion, & feta cheese

GARDEN SALAD cucumber, grape tomatoes, shredded cheddar cheese, & croutons

CAESAR SALAD grated parmesan, croutons, & caesar dressing

#### Salad Dressings (choose two):

BALSAMIC / CREAMY AVOCADO / RANCH / ITALIAN / BLUE CHEESE
RED WINE VINAIGRETTE / SWEET HONEY VINAIGRETTE / OLIVE & VINEGAR

#### Entree Selection (choose two):

HERB DUSTED CHICKEN served with asiago cream sauce
PARMESAN CRUSTED TILAPIA tropical fruit salsa served on the side

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 CARROT baby carrots seasoned with butter & brown sugar

ROASTED VEGETABLE MEDLEY squash, mushrooms, green beans, & carrots

ROASTED BRUSSEL SPROUTS WITH PANCETTA oven roasted with our house vegetable rub

#### Starch Selection (choose one)

WILD RICE long grain wild rice slowed cooked with seasonings

RICE PILAF a combination of rice & pasta slow cooked with seasonings

RESTUFFED POTATOES topped with cheese, bacon, & green onion

MEDITERRANEAN COUSCOUS mixed with sundried tomatoes & roasted garlic

ROASTED BABY POTATOES tossed with herbs & butter

ROSEMARY ROASTED FINGERLING POTATOES tossed in olive oil

WHIPPED POTATOES served with gravy, bacon, & cheese on the side