



# RESTAURANT WEEK 2021

## 4 COURSE DINNER FOR TWO \$70

### APPETIZER - CHOOSE 1

#### SPINACH ARTICHOKE DIP

CHOPPED SPINACH AND ARTICHOKES BLENDED WITH CREAM CHEESE AND TOPPED WITH PARMESAN. SERVED HOT WITH FLATBREAD AND CORN CHIPS.

#### HAVARTI STICKS

BLOCKS OF HAVARTI BREADED WITH PANKO BREADCRUMB AND FRIED GOLDEN. SERVED WITH FIRE ROASTED RED PEPPER AIOLI.

#### SEARED AHI TUNA\*

AHI TUNA COATED IN BLACK AND WHITE SESAME SEEDS, SEARED RARE, SLICED, AND SERVED WITH A DRIZZLE OF SOY GINGER AIOLI.

### SALAD - CHOOSE 2

#### HOUSE SALAD

GREENS TOPPED WITH ORGANIC RAINBOW CARROTS, RED ONION, HEIRLOOM GRAPE TOMATO, AND ENGLISH CUCUMBER WITH CHOICE OF DRESSING

#### CAESAR SALAD

CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN, AND CROUTON, TOSSED IN OUR HOUSEMADE CAESAR DRESSING

### ENTRÉE - CHOOSE 2

#### NEW YORK STRIP

GRASS FED 12OZ NEW YORK STRIP. SEASONED TO PERFECTION, AND GRILLED TO YOUR SPECIFICATION. FINISHED WITH GARLIC HERB BUTTER

#### LOCAL MOUNTAIN TROUT

LOCAL TROUT FROM SUNBURST FARMS IN WAYNESVILLE NC IS A HOUSE FAVORITE. THE FARM IS LOCATED IN A NATURAL SETTING FED BY MOUNTAIN SPRING WATER.

#### PORK TENDERLOIN MEDALLIONS

ROASTED, HERB CRUSTED, PASTURE RAISED PORK TENDERLOIN TOPPED WITH A CHAMPAGNE ROSEMARY CREAM SAUCE. SERVED OVER A DOLLOP OF GARLIC MASHED POTATOES

#### SIDES

MASHED POTATOES, WILD RICE, GRILLED ASPARAGUS, GRILLED BRUSSEL SPROUTS WITH LEMON AIOLI, BROCCOLI, STEAK FRIES, OR SWEET POTATO FRIES

### HOMEMADE DESSERTS - CHOOSE 1

#### CREME BRULEE CHEESECAKE

#### BLACKBERRY CRISP