



RESTAURANT WEEK 2022

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 ROASTED RED PEPPER AIOLI

SALAD - CHOOSE 2

HOUSE SALAD

GREENS TOPPED WITH SHREDDED CARROT, RED ONION, 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. SERVED WITH CHOICE OF SIDE AND A SALAD

LOCAL MOUNTAIN TROUT

LOCAL TROUT FROM SUNBURST FARMS IN WAYNESVILLE NC GRILLED OVER HICKORY WOOD AND FINISHED WITH GARLIC HERB BUTTER. SERVED WITH A SIDE AND A SALAD

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

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

HOMEMADE DESSERTS - CHOOSE 1

CREME BRULEE CHEESECAKE

BLACKBERRY CRISP