

SOUP & SALAD

Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 6.

Field Greens Salad, tomatoes, blue cheese, white balsamic vinaigrette 6.

Spinach Salad, organic spinach, red onion, egg, bacon vinaigrette, goat's cheese toast 9.

House Made Mozzarella, tomatoes, basil oil, balsamic vinegar reduction 8.

Romaine B.L.T. - tomato, applewood smoked bacon, egg, onion, cucumber dill dressing 9.

EVENING PLATES

Meat & Poultry

****Beef Short Ribs**, burgundy braised, buttered noodles, spinach & tomato, natural reduction* 23.

****Springer Mountain Chicken**, herb roasted, tarragon mash, broccoli florets, picatta sauce* 18.

****Grilled Berkshire Pork Tenderloin**, herb roasted Red bliss, asparagus, pomegranate molasses* 22.

Grilled Hanger Steak, black beans & rice, smoked sweet corn & peppers, avocado tomato salsa* 20.

Filet Mignon, horseradish mashed, asparagus, fried onions, natural jus* 29.

Elk Tenderloin, Raspberry & Mustard Marinade, Sweet Potato Gratin, Asparagus* 30.

Pasta

Seafood Linguini, Wild Gulf jumbo shrimp, spinach, tomatoes, spicy white wine broth 20.

****Beef Bolognese**, farfalle, shaved parmesan 18.

Seafood

Salmon Napoleon, portabella mushrooms, roasted red peppers & sautéed spinach, fava bean risotto, basil oil, balsamic reduction* 21.

Blackened Wild Grouper, red rice, seasonal vegetables, crawfish beurre blanc* 24.

Ahi Tuna, sushi rice cake, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust* 24.

Sea Bass, edamame raviolis, bok choy, lemongrass beurre blanc* 25.

Old Bay Crab Cakes, saltine crust, asparagus, tomato-basil risotto, cajun remoulade 24.

Sandwiches

Black & Blue Chicken, topped with blue cheese, toasted hoagie, pesto mayo, fries* 10.

****Angus Beef Hamburger**, Georgia cheddar, Lettuce, tomato, red onion, housemade pickles, french fries* 10.

SIDES - 4.

Fava Bean Risotto	French Fries
Tomato Basil Risotto	Mashed Potatoes
Asparagus	Horseradish Mashed
Sautéed Spinach	Roasted Red Bliss
Seasonal Vegetables	Tuscan White Bean Salad
Baby Bok Choy	Edamame Ravioli
Black Beans & Rice	

Vegetable Plate - Any four sides above 12.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

Champagne & Sparkling

Domaine Chandon Brut, Napa Valley, NV (split) 12.
Casalnova Prosecco, Veneto, Italy, NV (split) 10.
Veuve Clicquot Brut, France, NV (375 ml) 50.
Duval-Leroy Brut, France, NV (375 ml) 45.
Francois Montand Brut, Blanc de Blanc, France, NV 25.
Roederer Brut, Alexander Valley, NV 45.
Moet & Chandon "Imperial", Epernay, France, NV 75.

Riesling

Urbans QBA, Mosel, Germany '08 8.00 / 32.
Monchhof Estate, Mosel, Germany '08 9.50 / 38.
Trimbach, Alsace, France '07 9.75 / 39.
Konzelmann, Niagara Peninsula, '06 ---- / 32.

Sauvignon Blanc

Markham, Napa Valley, '06 8.50 / 34.
Nobilo "Icon", Marlborough, N.Z., '08 9.50 / 38.
Groth, Napa Valley, '09 12. / 48.

Pinot Grigio

Ca Montini, Friuli Venezia, Italy '07 9.50 / 38.
Montinore Pinot Gris, Oregon '08 9.50 / 38.

Rosé

Domaine Houchart, Côtes De Provence '09 7.50 / 30.
Antinori "Scalabrone", Tuscany '07 9.00 / 36.

White Varietals

Hughes Beaulieu Picpoul de Pinet, France '08 7.50 / 30.
Dopff & Irion Gewurztraminer, Alsace '08 9.50 / 38.
Treana Viognier, Central Coast '07 11.00 / 44.
Conundrum, California '08 12.00 / 48.
Campus Stella Albarino, Rias Baixas '07 8.50 / 34.
Argiolas Costamolino Vermentino, Sardinia '08 9.50 / 38.
Beringer White Zinfandel, California '08 6.00 / —

Chardonnay

Estrada Creek, California '08 6.75 / 27.
Hess Select, California '08 7.50 / 30.
Kendall-Jackson, California '08 8.50 / 34.
Tapestry, (unoaked), McLaren Vale '08 9.00 / 36.
Sonoma-Cutrer, Russian River, '08 12.50 / 50.
La Crema, Sonoma Coast '08 11.50 / 46.
Newton, Napa/Sonoma '08 11.00 / 44.
Mer Soleil, Monterey, '07 14.00 / 56.
Ch. Ste Michelle, Cold Creek Vineyard, Columbia Valley '06 --- / 54.
Rombauer, Carneros/Napa '08 ----- / 60.

Merlot

Chateau St. Michelle, Washington '05 9.50 / 38.
Sterling, Napa Valley '05 10.00 / 40.
Stonestreet "Fifth Ridge" (Merlot/Cab) '06 11.50 / 46.
Pride, Napa/Sonoma Counties '07 ----- / 95.

Syrah/Shiraz/Rhone Blends

Rosenblum Heritage, Contra Costa Cty '07 9.75 / 39.
Petite Petit, Lodi '07 9.50 / 38.
Eberle Steinbeck Vineyard, Paso Robles '07 8.50 / 34.
Andezon La Granacha, Côte du Rhone '08 8.75 / 35.
The Gatekeeper, South Australia '08 9.00 / 36.
Penfolds Bin 128, Coonawarra '06 9.50 / 38.
Chateau de Vaudieu, Chateauneuf-du-Pape '05 ---- / 65.

Pinot Noir

Public, Vin de Pays, France '08 7.00 / 28.
Carmel Road, Monterey '08 10.75 / 43.
Spruce Goose, Willamette Valley '05 12.00 / 48.
Erath, Oregon '07 10.50 / 42.
Cloudline, Willamette Valley '07 10.50 / 42.
La Crema, Sonoma Coast '08 13.00 / 52.
Montinore, Willamette Valley '08 11.00 / 44.
Belle Glos "Meiomi", California '08 13.50 / 54.

Malbec

JF Lurton, "Reserva" Malbec, Mendoza '08 8.50 / 34.
Colomé, Calchaqui Valley, '07 10.50 / 42.
Amancaya (Malbec/Cab), Mendoza, '07 12.00 / 48.
Luca Estate Malbec, Mendoza '08 ----- / 60.

Red Varietals

La Bracesca Vino Nobile de Montepulciano '05 11. / 44.
Sierra Cantabria Tempranillo, Rioja '05 8.50 / 34.
Tres Picos Grenacha, Borsao '08 11.50 / 46.
Casanova Di Neri Brunello de Montalcino '04 --- / 95.

Cabernet Sauvignon

Estrada Creek, California '07 6.75 / 27.
Guenoc Claret, California '07 7.50 / 30.
Ch. Féret-Lambert, Bordeaux Supérieur '05 10.00 / 40.
Pietra Santa, Monterey, CA '06 10.00 / 40.
Oberon, Napa Valley '07 12.00 / 48.
Sterling, Napa Valley '06 13.50 / 54.
Cousiño Macul, Maipo Valley, Chile '07 11.00 / 44.
Ramey Claret, Napa Valley '06 15.50 / 62.

Zinfandel

Rosenblum, California Vinter's Cuvee 7.25 / 29.
Edmeades, Mendocino '07 10.00 / 40.
Dashe Cellars, Dry Creek '07 12.00 / 48.

Wines available by the 1/2 glass.

Wines subject to availability.

Vintages subject to change.

18% Gratuity may be added to parties of six guests or more.

**Free Range & Hormone Free Product

*ADVISORY: Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness