



*Chef James invites you to join us this weekend
We offer live music on Friday and Saturday evenings!*

Friday, September 10th

Appetizer

*Chilled Cocktail Shrimp Martini
with Local Tomato Gazpacho and an Absolute-Lemon Drizzle \$8.99*

Chef's Special Entrée

*Grilled Atlantic Salmon "Oscar"
with Asparagus, Crab and Hollandaise \$23.99*

The Pastry Chef's Special

*Warm Apple Crumb Tart
with a Nutmeg Anglaise and Vanilla Bean Ice Cream \$6.99*

Signature Drink Special

Patio Pleaser \$8.00

Saturday, September 11th

Appetizer

*Warm Maine Lobster Greek Salad
with Crumbled Feta, Kalamata Olives and Hot Oregano Dressing \$9.99*

Chef's Special Entrée

*Traditional Filet of Beef Wellington
wrapped in Mushrooms and Puff Pastry
with a Peppercorn-Mushroom Reduction \$25.99*

The Pastry Chef's Special

*Warm Apple Crumb Tart
with a Nutmeg Anglaise and Vanilla Bean Ice Cream \$6.99*

Signature Drink Special

Tom Collins \$8.00

Sunday Brunch, September 12th

Join us for brunch from 11:00am-2:30pm

This weeks brunch specials:

Chocolate Chip Pancakes with Whipped Cream, Syrup and Crisp Bacon \$6.99

Tenderloin of Beef Hash with Two Eggs and Drop Biscuits \$7.99

Classic Eggs Benedict with a Fresh Fruit Salad \$7.99

14oz Grilled or Blackened Prime Rib Steak with Home Fries \$17.99

Brunch pricing starts at \$6.99

Nightly Dinner Specials

***Monday's ~ All -U-Can Eat Alaskan Crab Legs \$19.95
Includes Two Sides, our Homemade Bread and Dipping Oil***

Tuesday's ~ Sushi Night, hand created, from 5pm – 9pm

Wednesday's ~ "Two Dine for \$20.00"

Complete ½ pound Prime Rib Dinner

Includes Two Sides, our Homemade Bread and Dipping Oil

\$5.99 Summer Lunch Specials

Burger/Chicken Caesar/Chophouse Chicken Salad

Soup and 1/2 Sandwich

California BLT-A or Summer Berry Salad

Mark your calendar...

Wednesday, September 22nd/ "Italian Harvest Wine Dinner"-Menu Below

Celebrating the seasonal harvest of ingredients – 4 Course/4 Wines \$39.99 per person

Wednesday, October 27th/ "Hand Crafted Beer Dinner"

Premium brewed beers matched with Chef's recipes – 4 Course/4 Beers \$29.99 per person

Both dinners starts at 6:30 pm

**Pick up your "Free-quent lunch card, it's good on Sunday's too!*

Located at 130 Valley River Ave., Downtown Murphy, NC

828-835-3287 telephone

Five Course Italian Wine Dinner

Wednesday, September 22nd

Starts at 6:30pm

828-835-3287

\$39.99 per person

Antipasto

Tuna Crudo

with Citrus, Unfiltered EVO, and Chervil

Canella, Prosecco di Conegliano, NV

Fresh Baby Clams

on Hand Cut Fettuccini, Escarole, Tomatoes and Chili's

Pieropan, Soave Classico, 2007, Veneto

Braised Duck

on Porcini Scented Polenta, Green Peppercorn Sauce

Toscolo, Chianti, 2008, Veneto

"Bistecca Fiorentina

Aged Rib Eye with Garlic, Lemon and Rosemary

with Gorgonzola Potatoes, Roasted Vegetables

Monte Antico Rosso, Super Tuscan Blend, 2006

Dolce

White Chocolate Tiramisu

with Golden Sultanas and Amaretto Soaked Biscotti

Coffee and Tea