

Upcoming Events

Friday, April 26th – Bill Vespasian / Saturday, April 27th – Scott Stambaugh

The Chef's Weekend Specials

April 26th and 27th

Catch

"Southern Style" Gulf Coast Soft Shell Crabs

*Two Cornmeal Crusted with a Cajun Remoulade Sauce, Cheddar-Jalapeno Sweet Corn Casserole
and Herb Roasted Gold Potatoes \$30.99*

Sommeliers Wine Recommendation

Whitehaven, Sauvignon Blanc, Marlborough, NZ \$11.00 glass \$35.00 bottle

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#### **Chef's Special**

*Filet Mignon Tips with Garlic Mushrooms, Rosemary, Burgundy Demi and Steak Butter*

*Served with Buttermilk Whipped Yukon Potatoes or Fresh Fettucine Pasta*

*\$29.99*

#### **Sommeliers Wine Recommendation**

*Melini, Chianti, Tuscany, Italy \$9.00 glass \$29.00 bottle*

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Mother's Day, May 12, 2024

Serving from 11:00am - 4:00pm / 828-835-3287

FROM THE BAR

Deluxe Bloody Mary - Tito's Vodka, Housemade Bloody Mary Mix, Stuffed Olives Celery and Fresh Lime \$11.00

The Watermelon Mojito - White Rum, Watermelon Liqueur, Mint, Fresh Watermelon Wedge, Lime and Soda \$12.00

FROM THE BRUNCH SIDE

Deep Dish Quiche with Three Cheeses and Fresh Herbs with Seasonal Fruit or Petit Salad \$15.99

Omelet "Lorraine" with Swiss Cheese, Smoked Bacon and Caramelized Onions.

Served with Seasonal Fruit or Chophouse Home Fries \$14.99

Imported Smoked Salmon Plate with Toasted Bagel, Cream Cheese, Red Onion and Capers \$18.99

Belgian Waffle with Fresh Berry Mélange, Whipped Cream and Bacon or Ham \$12.99

Traditional Eggs Benedict- Poached Eggs, Ham, Toasted English Muffins and Hollandaise Sauce.

Choice of Seasonal Fruit or Chophouse Home Fries \$15.99

Smoked Salmon Benedict with Poached Eggs, Imported Smoked Salmon and Hollandaise Sauce.

Choice of Seasonal Fruit or Chophouse Home Fries \$17.99

ENTREES FROM THE KITCHEN

Authentic New England Clam Chowder Bowl with Crackers \$10.99

Spring Berry Salad Baby Spinach, Seasonal Berries, Blue Cheese Crumbles,

Candied Pecans and Tomatoes \$14.99-- Add Chicken \$4.99 or Shrimp \$6.99

Roasted Halibut with a Buttered Crumb Crust, Fresh Mango Pico and Lemon Beurre Blanc \$24.99

*Seafood Scampi Pasta with Maine Lobster, Shrimp and Crab with a White Wine, Herb Butter Broth
over Fresh Pasta \$26.99*

Crispy Coconut Shrimp with a Hot Honey Dipping Sauce \$25.99

Pan Roasted Boneless Chicken Piccata with a Caper-Parsley Sauce \$23.99

Grilled Petit Filet Mignon - 6oz Garlic Mushrooms and Porcini-Peppercorn Sauce \$34.99

Entrees accompanied by Seasonal Spring Vegetables and Parmesan S&P Potatoes

FROM THE PASTRY SHOP

Strawberry Shortcake with Vanilla Pound Cake, Sliced Berries, Whipped Cream and Sugar Dust \$8.99

Dark Chocolate Creme Brule \$8.99

All offered in addition to our full dessert menu

For Information and Reservations Call: 828-835-3287

As of Sunday, May 5th, we will be open until 8pm

Mother's Day – May 12th - 11am – 4pm / Memorial Day – May 27

Next Wine Dinner – June 20th