



Dinner Specials for September

Appetizer: Sweet Potato & Prosciutto Rounds

Sweet potato topped w/ goat cheese, prosciutto, and a dollop of pimento cheese - garnished with cinnamon sugar and thyme \$9.99

September Starter Salad:

Kale, spinach, roasted butternut squash, walnuts, and cranberries mixed with a lemon vinaigrette dressing topped with feta cheese \$9.99 (add bay shrimp, chicken, or bacon \$3.99)

Special Entrees

Vegetable-Stewed Short Rib

Stewed short rib, carrots, and mixed potatoes sautéed in a red wine demi-glace sauce topped with parsley - served with saffron rice \$24.99

Suggested Drink Pairing: Chatter Creek Valley Terroir Red Blend \$9

Apple-Braised Half Chicken

Red apple and Brussels sprouts braised chicken topped with a buttery apple cider vinegar garnished with rosemary - served with mashed potatoes and fresh vegetables \$20.99

Suggested Wine Pairing: Colombia Crest Chardonnay \$8

Honey-Baked Pork Chop

French cut pork chop topped with sautéed beets and caramelized onions garnished with thyme - served with mashed potatoes and fresh vegetables \$21.99

Suggested Wine Pairing: Jezebel Pinot Noir \$11

Chanterelle Lobster Roll

Butter and parsley sautéed lobster stuffed in a toasted English roll - served with french fries and a homemade sweet coleslaw \$26.99

Suggested Wine Pairing: Clifford Bay Sauvignon Blanc \$8