

The Dining Room

Dinner

TRADITIONAL FAVORITES

APPETIZERS AND SOUPS

A DIFFERENT SOUP EVERY DAY

Bowl - \$4.95 Cup \$3.95

STEAMED CHERITON CLAMS

Served in a Pancetta, Saffron and Dill
Butter Sauce \$9.35

FRIED CALAMARI

Served with Wasabi Sauce \$7.65

ESCARGOT PROVENCAL

Served in a Garlic, Tomato and Herb
Butter Sauce \$8.95

BEEF BURGER, WRAP AND SALADS

BEEF BURGER

Served on a Griddled Roll with Lettuce, Tomato,
Onion, Pickle with French Fries and Coleslaw - \$8.35
Cheese and Additional Toppings - \$1.75 each

BROWN DERBY TOSSED COBB SALAD

Turkey, Bacon, Cheddar, Tomato, Avocado,
Gorgonzola, Onion, Boiled Egg, Greens, Watercress
and Vinaigrette Dressing \$9.65

ROMAINE AND MESCLUN GREENS

Served with Choice of Dressing \$5.50

GRILLED CHICKEN SALAD

Served with Parmesan Cheese, Tomatoes,
Onion, Croutons and Romaine Lettuce
in Caesar Dressing \$9.65
or Salmon Caesar \$18.95
Petite Portions:
Chicken - \$5.35 Salmon \$10.50

ROAST BEEF PANINI

Served with Provolone Cheese,
Peppers and Caramelized Onions
on Whole Grain Bread \$9.65

ENTREES

PETITE FILET OF BEEF

Wrapped in Bacon with Goat Cheese
Polenta, Shallot Green Beans, Fried Onion
Straws, a Natural Reduction and Garlic Herb
Butter \$23.25

CALVES LIVER

Covered in Sautéed Mushrooms, Bacon and
Onions with a Light Marsala Sauce, Seasonal
Vegetables and Whipped Potatoes \$18.35
Petite Portion \$13.25

HOME MADE MEATLOAF

Served with Grilled Vegetables, Whipped
Yukon Gold Potatoes and Creamed Pan
Gravy with Onions \$15.75
Petite Portion \$10.95

BRAISED LAMB SHANK

Served with Grana Padano Cheese Risotto,
Broccoli, and a Dark Apricot Glaze
\$20.95

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TODAY'S SELECTIONS

APPETIZERS

**HOT SMOKED
WAHOO CAKES**

With Summer Slaw and
Stone Ground Mustard Sauce
\$8.45

**WORMLEY CREEK
HEIRLOOM TOMATOES**

With House made Buffalo
Mozzarella Served with Lemon
Basil Oil and Finished with
Hawaiian Pink Salt \$8.50

**SHRIMP, BLACK CHERRY
TOMATO AND
PINEAPPLE KEBAB**

Served on a Surry Corn Salad
with Cilantro Vinaigrette
\$8.95

BEEF, CHICKEN, VEAL & PORK

GRILLED AGED N.Y. STRIP

12 oz. Steak Topped with Caramelized Onions,
Wild Mushrooms and Gorgonzola Chess; Served
with Green Beans, and Warm Grilled Potato Salad
\$26.95

VEAL SCALLOPINI

Filled with Sun Dried Tomatoes, Pancetta
and Goat Cheese; Served with Asparagus,
Spinach Risotto, Caponata, and Sweet Pepper Sauce
\$22.50

FREE RANGE CHICKEN BREAST

with Savory Rice, Malibu Carrots,
Summer Squash and a Sauce of Bing Cherries
and Mascarpone Cheese \$18.95

SEARED PORK TENDERLOIN

Medallions and Scallops with Artichokes,
Golden Beets, Indian Rice
and Chimi Churi Sauce \$21.95

SEAFOOD

CHARLESTON STYLE SEAFOOD STEW

Shrimp, Scallops, Fish, Clams, and Mussels with
Low Country Grits, Braised Tomatoes, Peppers and
Onions \$23.50 Petite Portion \$14.95

PACIFIC STYLE SALMON

with Buckwheat Noodle, Malibu Carrots,
Sugar Snaps, Fried Wakame Seaweed
and a Ponzu Glaze \$22.50

GRILLE CATCH OF THE DAY OR CRAB CAKES

with Spinach Fettuccine, Yellow Cauliflower, Broccoli, with Stewed Eggplant and Summer Squash \$MP
...or...A Salad of Field Greens, Golden Beets, Pineapple, Avocado, Sugar Snaps, Dikon Radish, Pinenuts,
Mandarin Oranges, and a Ginger Citrus Vinaigrette \$MP

PASTA

ORRECHIETTE PASTA

with Grilled Portobello Mushrooms, Seasonal Vegetables, Garlic, Olive Oil,
Manchego Cheese and Fresh Herbs \$17.95 Petite Portion \$11.95

THE DINING ROOM SPECIAL

See Server for Daily Special