



CHEF'S WEEKLY SPECIALTIES

SMALL PLATES

FARMER'S "PASTA"

Zucchini, yellow squash, rainbow bell peppers, & grape tomatoes flash seared with white wine, herbs de provence, & olive oil

GINGER PORK

Spiced ground pork in a nest of jasmine rice with apple glaze and sweet potato threads



SEARED SCALLOPS

Three scallops seared with jalapeno grit cakes and maple burre blanc

ENTREES

PECAN PORK

A pork tenderloin medallion breaded in pecan flour over mashed potatoes and herbed squash medley noodles

MAPLE GLAZED



WAHOO

Grilled Wahoo steak glazed with authentic Vermont maple syrup over jasmine rice, wilted Napa cabbage and braised baby bok choy

CHICKEN ALLA VODKA

Pan seared chicken reduced with pepper vodka and marinara over penne pasta

BAR FEATURES

COCKTAIL

CHERRY BOURBON COLA

John Wayne's "Duke" Bourbon with Coca Cola, cherry juice, & topped with a grenadine ice sphere

8

WINE



NATURA SAUVIGNON BLANC

From the Casablanca valley in Chile. Bright, clean light greenish-yellow in color. The palate stands out for its freshness, fruitiness, well-balanced acidity, and good volume.

7.07G/30.84B