

-DINNER-



937.667.0007

First Course

Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

Lobster Crabcakes

spicy corn remoulade
\$8.95 for 1 | \$15.95 for 2

Second Course

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, creamy parmesan dressing, scallions \$7.95

House

spring greens, grape tomatoes, cucumbers, herb croutons, house made cucumber dill dressing \$4.95

Soup

Soup of the Day

\$5.95

"Each dish is carefully composed, requests for substitutions are at the discretion of our Chef."

Third Course

Filet Mignon*

roasted garlic smashed potatoes, sautéed zucchini, brandied green peppercorn demi-glace, fried onions \$33.95
add grilled shrimp \$6.95

-GLUTEN FREE- Scottish Salmon*

charred scallion coconut jasmine rice, sautéed zucchini, ginger maple chili sauce \$28.95

Lobster Crabcakes

a pair of housemade lobster crabcakes, charred scallion coconut jasmine rice, sautéed zucchini, spicy corn remoulade \$25.95

-VEGAN- -GLUTEN FREE- Green Curry

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, charred scallion coconut jasmine rice, chili oil \$18.95 add grilled chicken \$5 add shrimp \$8

Brie Pasta

fresh locally made tagliatelle, brie cream, garlic, sundried tomatoes, spinach, shaved parmesan \$17.95
add grilled chicken \$5 add shrimp \$8

Tilapia

pecan crust, charred scallion coconut jasmine rice, sautéed zucchini, red curry coconut sauce \$19.95

- GLUTEN FREE- Items so marked are Gluten-Free
However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95

Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover Executive Chef: Katy Fischer

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.