

~ Starters ~

Bacon Blue Cheese Risotto Balls

Risotto Stuffed with Bacon and Blue Cheese, Served with Parmesan Aioli
8

Calamari

Flash Fried Calamari with a Drizzle of Chili Lime Sauce
10

Asian Shrimp

Shrimp, Carrots, Spinach, Fried Won Ton Strips, with Orange Sesame Glaze
8

Fried Green Tomato

Local Fried Green Tomatoes, Crumbled Blue Cheese, Balsamic Glaze
7

Steamed Mussels

16oz of New Zealand Blue Mussels Tossed in a Cream Sauce
10

Beef Tip Poppers

Beef Tips Battered and Flash Fried with Blue Cheese Dressing
10

~ Salads ~

Fried Brie

Fried Brie, Dried Cherries, Apples, Walnuts, Spring Mix, Lemon Poppy Vinaigrette
8

Winter Salad

Spring Mix, Pistachio, Crumbled Goat Cheese, Pears, Dried Cranberries, Balsamic Vinaigrette
8

**Blue Tomato
(House Salad)**

Tomatoes, Blue Cheese, Walnuts, Spring Mix, Balsamic Vinaigrette
6

Caesar

Romaine Hearts, Parmesan, Caesar Dressing, Parmesan Lavash, Kalamata Olives
7

BLT

Romaine Hearts, Bacon, Tomatoes, Blue Cheese Dressing
7

~ Seafood ~

Pan Seared Scallops

Always Fresh Jumbo Scallops, Risotto, Pear Chutney, Spinach

27

Wine Pairing By The Glass House Chardonnay

Southern Comfort Sautéed Shrimp Risotto

Southern Comfort Flamed Shrimp, Tomatoes, Risotto, Asparagus

21

Wine Pairing By The Glass House Chardonnay

Carolina Low Country Shrimp And Grits

White Gulf Shrimp, Lobster-Bacon Veloute, Cheddar Stone Ground Grit Cakes, Asparagus

19

Wine Pairing By The Glass House Chardonnay By The Bottle Cake bread Chardonnay

Sunburst Trout

Pecan and Brown Sugar Encrusted Trout, Bourbon Glaze, Potatoes, Asparagus

19

Wine Pairing By The Glass Folonari Pinot Grigio

All Natural Yellow fin Tuna

All Natural Sesame Encrusted Sashimi Grade Tuna, Risotto, Orange Ginger Sauce,
Asparagus

16

~ Poultry/ Pork ~

Apple Roasted Pork Tenderloin

Pork Tenderloin Medallions, Apple Chutney, Potatoes, Spinach

16

Pecan Encrusted Chicken

Chicken Breast, Brown Sugar and Pecans, Potatoes, Green Beans, Pepper Bourbon Glaze

14

Chicken Fricassee

Chicken, Mushrooms, Carrots, Potatoes, Green Beans In a Béchamel Sauce With Puff
Pastry

16

Bourbon Pork Tenderloin

Roasted Pork Tenderloin, Pepper Bourbon Glaze, Potatoes, Spinach

15

~ Pastas ~

All Pastas are Made in House Daily and Rolled To order

All Pastas Available Vegetarian

Shrimp Picatta Pasta

Gulf Jumbo Shrimp, Strigoloni Pasta, Spinach and Tomatoes, Picatta Sauce

18

Mussels and Petite Shrimp Udon Noodles

New Zealand Blue Mussels, Shrimp, Tomato, Spinach, Coconut Cream Sauce, Udon Noodles

16

Shrimp Scampi Udon Noodles

Petite Shrimp, Garlic, Parmesan, White Wine Sauce, with Asparagus and Udon Noodles

16

Shrimp and Chicken Peanut Udon Noodles

Chicken and Petite Shrimp, House Made Udon Noodles, Carrots, Peanut Sauce

17

Steak and Strigoloni Pasta

Beef Tenderloin Tips, Wild Mushrooms, Spinach, Pasta, Gorgonzola Cream Sauce

19

Georgialina

Fresh Basil Pesto, Tomato, Asparagus, Spinach, Pasta, Parmesan

12

Eggplant Parmesan

Fried Eggplant, Pasta, Grated Parmesan, Roasted Red Pepper Coulis, Balsamic Reduction

14

Chicken Parmesan Italiano

Grilled Boneless Breast of Chicken Topped with Tomato and Parmesan Served Over Spinach, Pasta, Basil Cream Sauce

17

Chicken Marsala

Boneless Breast of Chicken, Wild Mushroom, Spinach, Marsala Cream Sauce, Pasta,

17

~ Beef / Game ~

Cherry Duck Breast

Pan Seared Boneless Duck Breast, Potato, Cherries in Port Sauce, Green Beans
24

Steak and Scallop

Grilled Filet Tips, Fresh Jumbo Scallops, Green Beans, Potatoes
27

Beef Wellington

Traditional 6oz Black Angus Center Cut Filet Mignon, Mushroom Duxelle, Wrapped in Puff Pastry, Veal Demi, Potatoes, and Spinach
26

Stuffed Filet

Bacon and Blue Cheese Stuffed Filet, Potato, Asparagus
26

Beef Tip Au Pouve

Beef Tenderloin Encrusted with Peppercorns, Potatoes, Spinach
20

Chefs Table a la Carte
Add a Side Or Create Your Own

~ Grill Or Sautéed ~

Chicken Breast	9	Jumbo Shrimp	12
Duck	18	Beef tips	16
All Natural Tuna	12	Pork Tenderloin	10
Filet Mignon	20	Petite Shrimp 8oz	10

~ Sauces ~

Cherries in Port Sauce	4	Veal Demi	3
Gorgonzola Cream Sauce	4	Lobster-Bacon Volute	4

~ Sides ~

Potato of the Day	4	Creamy Risotto	4
Udon Noodles	6	Pasta With Alfredo	7
French Green Beans	4	Asparagus	5

CORKAGE FEE OF \$10 PER BOTTLE

A \$6 PLATING FEE WILL BE ADDED FOR SPLIT ENTREES.

OPEN TUESDAY - SATURDAY SEATING FROM 5PM