



DINNER MENU

APPETIZERS

BAKED BRIE	6.95
SHRIMP SPRING ROLLS	7.95
STEAK & BLUE CHEESE QUESADILLA	8.95
TEMPURA SHRIMP w/ SWEET & SOUR CUCUMBER SAUCE	8.50
CHICKEN SATAY SKEWERS*	6.95
WARM GOAT CHEESE SALAD*	7.95
GRILLED ROMAINE w/ HOUSE MADE BLEU CHEESE	7.95

ENTREES

CRAB CAKES w/ remoulade & asian slaw	15.95
“ADRIA’S” SHRIMP AND GRITS w/ grateful growers chorizo	15.95
GRILLED NORWEGIAN FILET OF SALMON w/ red wine demi-glace	16.50
PANKO PARMESAN NC FLOUNDER w/ lemon caper beurre blanc	17.95
SEARED “VOLCANO” TUNA w/ asian noodles*	17.95
ROSEMARY & GARLIC CHICKEN w/ kalamata olive tapenade	12.95
PECAN BREADED PORK CHOP w/ mushroom reduction	16.95
NEW ZEALAND LAMB CHOPS w/ Sonoma glaze	17.95
ANGUS NY STRIP LOIN w/ sauce au poivre & sautéed garlic spinach	21.50
X BURGER	9.95
PASTA OF THE DAY	\$\$\$

* DENOTES MAY CONTAIN NUT ALLERGENS

SALADS

HOUSE MIXED GREENS 5

CAESAR SALAD 6

ENTRÉE SALADS

CHICKEN PEANUT CAESAR SALAD* 10.95

BLACKENED SALMON CAESAR SALAD 11.95

ASIAN STEAK SALAD* 12.95

VEGETARIAN

GRILLED VEGETABLE AND COUS COUS SALAD w/ harissa dressing 11.95

ROASTED VEGGIE & PESTO PASTA* 13.50

SIDES

VEGGIES 3.50

GARLIC SAUTEED FRESH SPINACH 4.50

FRESH FRENCH FRIES 3.95

MASHED POTATOES 2.95

ALL OF OUR FOOD IS MADE FROM THE FRESHEST OF INGREDIENTS AND IS
SOURCED FROM LOCAL FARMS WHEREVER POSSIBLE.

ASK ABOUT OUR SELECTION OF HOMEMADE DESSERTS

* DENOTES CONTAINS NUT ALLERGENS