

## **Chef Beth LittleJohn Weekly Features**

Available after 5:00 Thursday, February, 15 – Saturday, February, 17

### **Appetizer**

Black Eyed Pea and Bacon Soup 6.95

Grilled Quail 12.95

Sunchoke puree, collard greens, crispy black eyed peas, orange gastrique

### **Entrée**

Fresh Virginia Stripped Bass \$TBD

Crispy fried Brussel sprouts, ginger rice, sweet thai chili cilantro

Braised Oxtails 22.95

Braised oxtails, roasted fingerling potatoes & carrots, haricot vert, braising jus

### **Hand Cut Certified Choice Beef\***

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95

Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

### **Dessert Features**

Shaker Lemon Pie 6.95

Buttermilk Ice cream 6.95

Sticky Toffee Pudding 5.95

Flourless chocolate cake 6.95

Key Lime Pie 5.95

Cheese Cake of the day 5.95

Vanilla Ice Cream 5.95

### **Featured Wines**

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$8/32

Domaine Houchart Rouge Cotes de Provence France 2015 \$8/32

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

WE HAVE A LARGE SELECTION OF PR HATS, HOODIES, & T-SHIRTS  
FOR ADULTS AND CHILDREN

\*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.