

DINNER MENU

Sunday - Wednesday | 5-9pm

- STARTERS -

CAROLINA CHICKEN WINGS*
Choice of Jack Daniels, hot sauce or house barbeque
Half Dozen - 9 One Dozen - 15

WHITE CHEDDAR JALAPENO DIP
House-made with Ashe County sharp cheddar,
jalapenos, served with grilled pita bread wedges
- 8 -

- ENTREES -

NEW YORK STRIP*
12-ounce Grilled NY strip topped with Porcini
mushroom Boursin crust over sauce lyonnaise
- 35 -

HAWAIIAN CHICKEN SANDWICH*
Grilled chicken breast tossed in Korean BBQ sauce and
topped with grilled pineapple, pepper jack cheese,
bacon, lettuce, and tomato on a brioche bun
- 13 -

SESAME GINGER CHICKEN*
Coleman Ranch chicken breast encrusted with fresh
ginger and sesame seeds, over a soy orange glaze and
topped with grilled scallions
- 26 -

SALMON ON BRIOCHE*
Pan-seared with kale slaw, Bibb lettuce, tomato, pickle,
and mesquite-tomato aioli on a brioche bun
- 16 -

BABY BACK RIBS*
Smoked in-house with chef's specialty rib rub, glazed with
your choice of Jack Daniels or house barbeque sauce
Half rack - 24 - Full rack - 34 -

GARLIC AND HERB-CRUSTED TROUT*
Pan-seared and finished with lemon butter sauce
topped with kale slaw
-28-

SHRIMP SCAMPI*
6 shrimp sautéed with kale, mushrooms, garlic, white
wine finished with lemon butter over cavatappi pasta
- 26 -

SOUTHWESTERN RICE BOWL
Vegetarian dish featuring corn, bell peppers,
fresh salsa, black beans, sour cream, Monterey Jack, and
avocado over Southwestern rice pilaf
- 19 -

ANGUS BURGER*
8-ounce Angus beef patty on a brioche bun with
Bibb lettuce, tomato, pickle, and choice of cheese
- 13 -

Grilled Chicken Breast - add 5*
Pan-Seared Salmon or Grilled Shrimp - add 6*

SIDES

Chef's Choice Starch and Vegetable
House or Caesar Salad / Soup of the Day

- SALADS -

CLASSIC CAESAR*
Chopped Romaine, shredded parmesan,
housemade croutons, Caesar dressing
- 12 -

HOUSE SALAD
Freshly sliced grape tomatoes, pickled red onion,
cucumbers, and shredded carrots over mixed greens
- 9 -

BEET SALAD
Roasted purple beets, crumbled bleu cheese, orange
supremes, toasted pumpkin seeds, mixed greens,
lemon thyme vinaigrette
- 13 -

Grilled Chicken Breast - add 5*
Pan-Seared Salmon - add 6*
Grilled Shrimp - add 6*

**These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*