



To Begin:

Blackberry BBQ Duck Crepes

Hand-pulled roasted duck, wrapped in a crepe shell
drizzled with balsamic reduction

6.50

Mini Lamb Burger

Served on a toasted roll, with whole grain mustard goat cheese spread,
and olive oil grilled romaine hearts

4.50

Country Ham and Spinach Dip

Served au gratin on toasted flat bread

6.50

Sauteed Frog Legs

Served with a splash of garlic butter Thai sauce

6.50

The Company Store Shrimp n' Grits

Coarse grain stone ground grits,
cooked with essence of shrimp,
served with tarragon Lobster sauce

6.95



Center of the Plate

From The Open Flame...

8 oz. Prime Sirloin Filet

With grilled Portobello mushrooms & red wine shallot reduction

20.00

12 oz. Fire Grilled Ribeye Steak

With roasted garlic butter

22.00

10 oz. Sterling Silver Pork Chop

With fried apples & Rosemary Jus

16.00

From The Skillet...

Pan Seared & Baked Mushroom Filled Breast of Chicken

With Port & Date Sauce

14.00

Pan Seared Rainbow Trout

With Pecan & Lemon Butter

18.00

Herb Crusted Filet of Salmon

Sauteed in olive oil with lemon butter

18.00

Choose Soup or Salad for \$3.95 available from Chef's Feature