

DINNER MENU - \$19.99

*Pricing includes Dinner Rolls & Butter,
Unsweet Tea & Water*

Appetizer Selection (choose one)

SHRIMP & GOUDA GRITS CUP served in a shot cup & topped with green onion
VEGETABLE SPRING ROLLS served with a sweet & sour sauce
PETT CHICKEN & WAFFLES sprinkled with powdered sugar & drizzled with maple syrup
BACON WRAPPED ARTICHOKE lightly fried in sunflower oil
KOREAN STYLE MEATBALL SPOON tossed with a korean bbq
RASPBERRY BRIE TARTLET brie cheese mixed with fresh raspberries

Salad Selection (choose one)

MIXED GREENS SALAD artichokes, strawberries, red onion, feta cheese, & balsamic dressing
GARDEN SALAD cucumber, tomato, shredded cheese, croutons, italian dressing, & ranch dressing
CAESAR SALAD grated parmesan, croutons, & caesar dressing

Entree Selection (choose two):

HERB DUSTED CHICKEN served with teriyaki & lemon chive sauce
APPLEWOOD SMOKED INSIDE ROUND OF BEEF served with au jus & horseradish cream
MAPLE SMOKE PORK LOIN served with white carolina sauce & salted praline sauce
PULLED PORK served with apple butter bbq sauce
SPAGHETTI SQUASH PRIMAVERA tossed in a light olive oil pesto

Vegetable Selection (choose one)

GRILLED GREEN BEANS fresh green beans char grilled & seasoned with our house vegetable rub
GRILLED ASPARAGUS lightly seasoned with our house rub & grilled
GLAZED BABY CARROTS baby carrots seasoned with butter & brown sugar
ROASTED VEGETABLE MEDLEY squash, mushrooms, green beans, & carrots

Starch Selection (choose one)

**MACARONI & CHEESE / WILD RICE / RICE PILAF / ROASTED NEW POTATOES
POTATO & GOUDA AU GRATIN / WHIPPED POTATOES & GRAVY**