



Valentine's Day Menu

STARTERS

APPETIZERS & FRESH MADE SALADS

BREAD SERVICE 7/14

FRESH BREAD, PARMESAN CHEESE WITH OLIVE OIL & BALSAMIC REDUCTION

SHRIMP & GRITS 19

SAUTÉED SHRIMP, SHAGBARK GRITS, CHEDDAR CHEESE, BACON & NA*KYRSIE SAUSAGE

CHARCUTERIE BOARD 22

NA*KYRSIE CHARCUTERIE & SALUMI, PICKLED VEGETABLES, LOCAL CHEESES AND GRILLED CROSTINI

LOCAL CHEESE BOARD 19

ASSORTED LOCAL CHEESE AND SPREADS, FRESH FRUIT, GRILLED CROSTINI AND CRACKERS

SHRIMP COCKTAIL 18

CHILLED SHRIMP WITH OUR HOMEMADE COCKTAIL SAUCE

MESCLUN CAESAR 10

MESCLUN GREENS WITH GOAT CHEESE, AND SUNDRIED TOMATOES TOSSED IN A CREAMY CAESAR DRESSING

SPINACH SALAD 12

SPINACH WITH SLICED MUSHROOMS, GRATED EGG, CRISP NA*KYRSIE LARDONS WITH A WARM SWEET AND SOUR DRESSING

BLU CHEESE SALAD 12

CHILLED ICEBERG WEDGE, APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, HOMEMADE CROUTONS WITH A CREAMY BLUE CHEESE DRESSING

ENTRÉES

ASK YOUR SERVER ABOUT GLUTEN FREE AND DIETARY OPTIONS

SMOKED NA*KYRSIE PORK CHOPS 36

SPICED WITH BOURBON, LARDON AND MAPLE BAKED APPLES

DUCK BREAST 33

PAN SEARED DUCK BREAST WITH SPICED RHUBARB COMPOTE

SHRIMP & SCALLOPS 38

LINGUINI WITH SHRIMP AND BAY SCALLOPS IN A CREAMY TOMATO VODKA SAUCE

STRIP STEAK & BBQ CHICKEN 49

5OZ GRILLED CHICKEN BREAST AND A 7OZ NY STRIP STEAK COOKED MEDIUM RARE WITH HORSERADISH WHIPPED POTATO AND VEGETABLE

THE VEGAN VALENTINE 24

CREAMY VEGAN RISOTTO MADE WITH OAT MILKE. ONION, MUSHROOMS, RED PEPPER, GARLIC & CHERRY TOMATOES

MUSHROOM RAVIOLI 29

PORTABELLO MUSHROOM RAVIOLI WITH A PARMESAN CREAM SAUCE

SALMON 35

PISTACHIO CRUSTED ATLANTIC SALMON SERVED WITH ASPARAGUS

NA*KYRSIE STEAKS SERVED WITH DAILY SIDES:

7 OZ. ANGUS RESERVE FILET 44

8 OZ. COULETTE STEAK 36

16 OZ. ANGUS RESERVE RIBEYE 56