

EASTER MENU

APPETIZERS

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 23

Na*Kyrsie charcuterie & salumi, pickled vegetables, local cheeses and grilled crostini

Local Cheese Board 20

Assorted local cheese and spreads, fresh fruit, grilled crostini and crackers

Pork Belly 23

Glazed honey pork belly on a pineapple cabbage slaw

SALADS

Fresh Fruit & Berry 10

Seasonal fresh cut fruit mixed with berries served on locally grown leaf lettuce

Spring Vegetable Mix 11

Bacon, broccoli, celery, green onions, grapes, golden raisins, and sliced almonds. Tossed in a white wine dressing

The Bunny Hop 11

Tender lettuce, cucumbers, sliced radishes, green garlic, kalamata olives and boiled egg. Drizzled with fresh lemon juice & olive oil

Spinach Walnut 12

Spinach with raspberries and candied walnuts. topped with a homemade cider vinaigrette

Add a protein topper to any salad

Shrimp 10 | Chicken Breast 10 | Bavette Steak 28

ENTREES

Four Cheese Ravioli 23

Homemade stuffed ravioli with ricotta, romano, mozzarella and parmesan cheeses served in marinara sauce with shaved reggiano

Lamb Chop 38

Traditional cut lamb with cherry coulis. Served with potato and vegetable du jour

Na*Kyrsie Ham 29

Slow-roasted sliced ham steak with apricot-peach sauce. Served with potato and vegetable du jour

Cedar Plank Salmon 37

Salmon with a Maker's Mark & Bissell Farm's Maple Bourbon Glaze. Grilled on a cedar plank over our wood-fired broiler. Served with potato and vegetable du jour

Pan-Seared Sea Bass 49

Chilean sea bass pan-seared with a caramelized lemon, garlic and herb sauce. Served with potato and vegetable du jour

Sliced Prime Rib 49

Roasted prime rib beef, that is queen cut with au jus. Served with potato and vegetable du jour

Oven-Roasted Duck 33

Oven roasted duck with dried cherries and a port wine sauce. Served with potato and vegetable du jour

STEAKS

OUR STEAK SELECTION IS SERVED WITH POTATO AND VEGETABLE DU JOUR:

7 OZ. ANGUS RESERVE FILET | MP

6 OZ. SIRLOIN & SHRIMP | MP

11 OZ. ANGUS RESERVE RIBEYE | MP

16 OZ. DRY AGED BONE-IN ANGUS RESERVE RIBEYE | MP

CROSSWINDS