

## Starters

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Iron Skillet Mussels with smoked tomatoes and garlic

Glazed Berkshire Pork Belly with braised white beans

Scotch Egg with mache lettuce and mustard vinaigrette

Soup of the Day

Tuna Tartare with avocado, tomato and onion

Warm Goat Cheese & Onion Tart with grape tomatoes and black olive puree

## Salads

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Blue Ridge Grill

Hearts of Iceberg

Caesar

Beet & Goat Cheese

## Main Courses

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Hickory Grilled Whole Fish with Grilled Asparagus

Mahi Mahi with Squash, Zucchini and Parmesan Broth

Grilled Georgia Trout with Arugula and Dill

Seared Ahi Tuna with Braised Artichokes and Baby Tomatoes

Crab Cakes with Served Fennel Slaw

Grilled Wild Scottish Salmon with Braised French Lentils

Pan Seared Sea Scallops with Mushroom Risotto

Butter Poached Main Lobster with Herb Potato Gnocchi

## Wood Grilled Meats

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Filet Mignon (8 1/2 oz)

Prime New York Strip (14 oz)

Prime Ribeye (22 oz) "Steaks accompanied with Smoked Tomato Ragout"

Lamb Pappardelle with braised lamb and Swiss Chard

## Vegetables (Served Family Style)

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Sauteed Spinach

Corn Soufflé

Mashed Potatoes

Sautéed Mushrooms

Three Cheese Macaroni

Grilled Asparagus

Green Beans

Collard Greens