



## Valentines Day Menu

Thursday, February 14, 2019

Call for Reservations at 252-261-8646



### Salads

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#### Red Sky Wedge

Iceberg lettuce, applewood smoked bacon, grape tomatoes,  
gorgonzola cream

9

#### Beet & Goat Cheese

Field greens, roasted beets, goat cheese, white balsamic  
dressing

9

#### Greek Salmon\*

Flat iron grilled salmon, kalamata olives, iceberg, kale, red  
onion, grape tomatoes, artichoke hearts, fresh thyme, feta  
cheese, balsamic vinaigrette

18



### Small Plates

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#### Fried Green Tomatoes

Goat cheese, balsamic reduction

10

#### Charred Raw Tuna\*

Local tuna, avocado, asian laquear, fresh cilantro, sriracha  
aioli, crispy wontons

12

#### Sesame Stung Calamari

Quick fried calamari, sweet thai chili sauce

10

#### Grilled Beef Brochette

Portobello mushroom, red peppers, smoked tomato jam

12

#### Crispy Fried Oyster Taco

Warm corn tortilla, jalapeno slaw, chipotle tarter

10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Features



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### Scallops Casino

Pan seared scallops, applewood smoked bacon, tomatoes, sweet peppers, thai chili sauce, jasmine rice, roasted brussel sprouts  
26

### Shrimp & Grits

NC Shrimp, homemade cajun cream sauce, applewood smoked bacon, redneck risotto  
26

### 'No Junk' Crab Cakes

Pan fried Crab cakes, roasted corn cream, broccolini, smashed fingerlings  
26

### Flat Iron Grilled Trio

Rockfish, scallops, crab cake, jasmine rice, coconut curry cream  
28

### Bone-In Prime Rib\*

Horsey cream, au jus, smashed fingerlings, broccolini  
29

### Half Roasted Duck

Chili spiked orange marmalade, jasmine rice, tempura broccolini  
27

### Free Range Chicken

Dijon garlic encrusted chicken, pesto tossed israeli couscous, mixed mushrooms, roasted brussel sprouts  
21

### Rockfish & Lobster

Cajun seared Rockfish, lobster spiked mac n cheese (sharp cheddar, goat gouda), chili spiked tomato paste  
28

### Wes's Platter for Two

Let the chef present an assortment of local selections and flavors, paired with impeccable presentation and dessert  
30 per person

20% gratuity on parties of 6 or more

