

# Appetizers

<b>Smoked Trout and Brie</b> .....	15
Smoked trout, capers, red onions & Brie with water crackers	
<b>Gingered Sesame Asparagus</b> .....	12
Asparagus served over Udon noodles with bleu cheese crumbles, tomato and ginger sesame vinaigrette	
<b>Warm Tomato and Mozzarella</b> .....	10 (small) ..... 14 (large)
With fresh basil, olive oil, fennel and roasted garlic	
<b>Flatbread</b> .....	9
Flatbread brushed with olive oil, warmed to perfection and served with bruschetta and olive tapenade	
<b>Soup du Jour</b> .....	4 (cup) ..... 6 (bowl)

# Salads

<b>Roasted Beet Salad</b> .....	14
Roasted golden beets, goat cheese, craisens, toasted sweet and spicy walnuts over arugula and mixed with a balsamic vinaigrette	
<b>Classic Caesar</b> .....	7 (small) ..... 12 (large)
Crispy romaine, garlic croutons and shredded parmesan    Add chicken... 3	
<b>House</b> .....	5 (small) ..... 9 (large)
Fresh greens with carrot, cabbage, tomato, mushroom, onion and cucumber with your choice of dressing	
<b>Warm Spinach</b> .....	8 (small) ..... 13 (large)
With button mushrooms, smoked bacon, red and green onion, croutons and balsamic vinaigrette	
<b>Kassie's</b> .....	15
Romaine lettuce, chopped chicken, bacon crumbles, tomato, avocado and Terriyaki Ranch sauce dressing mixed in.    Add 4 oz. sirloin steak...5	
<b>Seared Trout</b> .....	16
Served on greens with tomato, onion, olives and balsamic vinaigrette	

# Pasta

<b>Vegetarian Lasagna</b> .....	18
Dan's layered Italian specialty with fresh vegetables, cheese and pasta, served with our house salad. Delizioso!	
<b>Chicken Linguini</b> .....	22
Sautéed chicken breast, sun-dried tomatoes and artichoke hearts in a basil cream sauce	
<b>Baked Penne Ricotta</b> .....	22
Baked with marinara and Mozzarella cheese Add Chicken ..... 4      Add Italian Sausage.... 4	
<b>Cajun Pasta</b> .....	29
Grilled shrimp, scallops, Andouille sausage, mushrooms, onions sautéed in blackening spice over penne pasta	

An 18% gratuity may be added for groups of 6 or more

# Entrées

All dinners come with Silver Fork vegetable medley and your choice of rice pilaf, French fries or mashed potatoes and gravy

Certified Piedmontese beef is high quality, pastured beef from a rare Italian breed. The Piedmontese breed is twice as tender as traditional beef and naturally has less fat and cholesterol providing a healthier beef option. Great effort is taken to ensure there are no added hormones, antibiotics or animal by products ever used and they are raised humanely.

<b>*Piedmontese Beef Flat Iron Steak</b> .....	29
8 oz Piedmontese flat iron steak grilled to order topped with béarnaise sauce and asparagus	
<b>*Piedmontese Bone-In New York Strip Steak</b> .....	36
14 oz. Piedmontese Bone-In New York Strip grilled to order topped with... BLT concasse - applewood smoke bacon, chopped tomato and arugula	
<b>*Canyon Pepper Steak</b> .....	35
Beef tenderloin "au Poivre" with brandy and Major Grey chutney	
<b>*Pan Roasted Chicken Thighs with mushrooms</b> .....	26
Topped with lemon-caper beurre blanc	
<b>*Salmon</b> .....	24
Your choice between blackened salmon topped with tzatziki sauce or herb crusted salmon with a red pepper aioli	
<b>Shrimp &amp; Grits</b> .....	27
Stolen from Crook's Corner Café in Chapel Hill, North Carolina --Sautéed shrimp with bacon, onion, mushroom & bell peppers atop cheddar grits.	
<b>Elmo's Meat Loaf</b> .....	17
Dan's personal homemade recipe	
<b>*Burger &amp; Fries</b> .....	12
Home style hamburger cooked the way you like it, served with lettuce, tomato, onions and fries. Add Cheddar, Swiss, Blue Cheese Crumbles or Sautéed Mushrooms...1 Add Avocado or Bacon...1	

## From the Smoker

<b>NEW Baby Back Ribs</b> .....	14 (4 bone).....21 (6 bone)
We've changed our ribs and made them more awesome! Our new St. Louis style ribs are bigger with a lot more meat per rib (trust us 6 is a lot of meat). They are slow smoked for over 4 hours and slathered with our homemade BBQ sauce. Served with fries or mashed potatoes and gravy and cole slaw.	
<b>Pulled Pork</b> .....	24
Slow smoked for over 14 hours and smothered with our homemade BBQ sauce. Served with fries or mashed potatoes and gravy and cole slaw	

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shell fish reduces the risk of food borne illness.