



## **Dinner Menu 9/4-9/6**

### **Ragu w/Bucatini** **\$28**

Slow Simmered Beef Tenderloin Ragu Over Bucatini Noodles

### **Crab & Cheese Stuffed Portobello** **\$28**

Jumbo Portobello Mushroom stuffed with crab meat and cream cheese, coated in panko breadcrumbs and Oven Baked. Served Over Marinara, Topped w/ Arugula & Balsamic Reduction

### **Chicken Verde Enchiladas (3)** **\$26**

Slow Braised Chicken in Spices, Shredded & Wrapped in Corn Tortillas, Topped w/ House

Made Salsa Verde & Cheddar Cheese, Baked & Served w/ Rice & Pinto Beans

### **Beer cheese Steak Sandwich** **\$22**

Shaved NY Strip Marinated & Sauteed w/ Onions, Peppers & Mushrooms On A Small

Baguette Drizzled w/ Beer Cheese, Baked and Served w/ Fries

### **General Tso Vegetable Lo Mein** **\$18**

Stir Fried Lo Mein Noodles Tossed w/ Seasonal Veggies & General Tso Sauce (Add Chicken \$6)

### **Back Woods Country Fried Pork Loin** **\$21**

2 Fried Pork Loin Chops Topped w/ White Peppercorn Gravy Served w/ Mashed Potatoes,

Seasoned Collard Greens & Pimento Cheese Cornbread

## **DESSERTS**

Cheesecake    \$10

Carrot Cake    \$10

Blackberry Cobbler    \$9