



Chalkboard Additions

Starters

Chopped Salad 7

Romaine, Hickory smoked bacon, red onion, tomatoes, cucumbers, carrots and a house made feta vinaigrette

Butternut Squash Soup 5

Memphis Rib Stack 8

Traditional Memphis dry rub BBQ

Heavenly Deviled Egg trio 5

Traditional, Bacon Cheddar, and Creamy Avocado – Jalapeno

Entrees

Swordfish au Poive 24

Local Swordfish, pan seared, cracked peppercorns, whiskey glazed carrots, rich demi glace.

South Beach Country Fried Steak 19

Bistro cut steak, pan fried, sautéed kale, mashed potatoes, country gravy

NC Pork Tenderloin Tournedos 20

Oven roasted, Cheerwine BBQ sauce, sweet potato fondants, sautéed spinach, sweet potato haystack.

P.E.I. Mussels Mariniere 19

Prince Edward Island Mussels, spicy tasso ham, sweet peppers, fresh herb & pinot grigio buttered broth, warm baguette, Pomme Frites.

Dessert

Triple Layer Carrot Cake

Fresh Catch – Swordfish, OBX, North Carolina



Swordfish is moist and flavorful with a slightly sweet taste. Steaks have a moderately high oil content and a firm, meaty texture. The flesh color can vary from white and ivory to pink and orange. Color variation does not indicate quality, and all swordfish turns beige after cooking. Swordfish steaks have a whirling pattern and shouldn't be confused with the mako shark's more circular meat pattern.

Swordfish also has a smooth skin; mako's is rough.

AKA – Xiphias gladius