**Appetizers**

Charcuterie Plate

An assortment of cured meats and cheeses, served with dried fruit, toast points, lavish, crackers and spicy mustard. $16

Smoked Salmon Salad

Tender spinach topped with thin sliced smoked salmon, baby heirlloom tomatos, diced avocado, cucumber and feta cheese. Drizzled with a honey dijon vinnigrette $17 **GF**

**Entrée’s**

Southern Platter

Two pieces of fried chicken, cornmeal breaded catfish and smoked sausage. Served with cheese grits and vegetable du jour $26

Surf and Turf

Cast iron seared 12oz ribeye and broiled 5oz cold water lobster tail, served with a caramelized leek and white truffle au gratin potato and vegetable du jour $38 **GF**

Seafood Stuffed Salmon

Farro island salmon stuffed with crab, shrimp, and white fish. Spooned with a lemon cream sauce over whipped potatoes and vegetable du jour $28

Garlicy Clams & Mussels

Sauteed middle neck clams and mussels tossed in a garlic white wine clam sauce with spinach and heirloom tomatoes. Served over capellini pasta $22 **GF option available**

6oz Filet of Beef

Grilled 6oz prime filet of beef served with whipped potato and vegetable du jour, spooned with demi-glace $32 **GF option available**

Forest Catch of the Week

Entrees listed below are served either grilled, blackened, broiled, or fried with choice of starch, vegetable du jour and fresh lemon **GF option’s available**

6oz Gulf black grouper $26

6oz Faroe Island salmon $21

8- Shrimp $21

8oz Yellowfin ahi tuna $32

**SATURDAY ONLY**

Prime Rib

Slow roasted prime rib served with your choice of baked sweet or russet potato and vegetable du jour. Served with creamy horseradish sauce, natural au jus.

Queen 12oz $30 13.23 **GF**

 King 16oz $38 19.09 **GF**