

Sunday Lunch

SPECIAL MENU

Starters

HOUSE SMOKED SALMON DIP **\$14**

Herb Cream Cheese Whipped Scottish Salmon, House Foccacia Toast Points & Vegetable Crudite

APPLE WOOD SMOKED BACON WRAPPED DATES **\$16**

Texas Chevre, Pomegranate Agave Balsamic

SALAD "DiBIASE" **\$13**

Artisan Mixed Greens, Hearts of Palm & Farmstead Blue Cheese, Avocado, Champagne Cracked Mustard Vinaigrette, Toasted Sunflower Seeds

SOUP DU JOUR **\$8**

Our Rotating Offerings

Mains

GRILLED BLACK ANGUS BEEF TENDERLOIN SKEWER **\$29**

Flattop Potatoes, Caramelized Peppers & Onions, Spinach, Beer Cheese Fondue

CRAB "LOUIE" SALAD **\$19**

Spicy Remoulade Dressing, Avocado, Hard Boiled Egg, Cucumber, & Heirloom Tomatoes

CREOLE SHRIMP **\$22**

Grilled Shrimp & Local Stone Ground Cheddar Grits, Smoked Bacon-Mushroom Etouffee

GRILLED CHICKEN BREAST **MP**

Our Chef Special

PASTABILITIES **MP**

Rotating Selection of Noodles, Sauces & Proteins, Always Accommodating Vegetarian Dinners.



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