



SPOTLIGHT DINNER MENU

FIRST COURSE

GRILLED VEGETABLE
FLATBREAD
GRILLED ASSORTMENT OF
VEGETABLES, GOAT CHEESE,
BALSAMIC SYRUP 11.75

WATERMELON SALAD
ARUGULA, WATERMELON,
RED ONION, FETA, MINT,
CABERNET VINAIGRETTE
small 6.95 | large 12.75

HONEY-BOURBON
WINGS
LIGHTLY BREADED, HONEY-
BOURBON GLAZE, FRESH
SCALLIONS 12.95

MAIN COURSE

CRUNCHY CHICKEN SANDWICH

SOUTHERN FRIED CHICKEN BREASTS, TOASTED WHEAT KAISER, MELTED SWISS,
STONE GROUND MUSTARD SAUCE, WILD ROQUETTE, TOMATO JAM, AIOLI,
FRENCH FRIES 15.75

FRESH WATER PRAWNS

WHITE WINE, GARLIC, ORZO WITH TOMATOES, OLIVES, WHITE BEANS,
FRESH HERBS 29.75

SMOKED PORK CHOP

SOUS VIDE SMOKED PORK CHOP, BLEU CHEESE GRITS, GREEN BEANS,
APPLE JACK SAUCE, PORK CRACKLIN'S 27.95

BLEU ANGUS SLIDERS

SLICED RIBEYE, CARAMELIZED ONIONS, BLEU MONTEREY JACK,
SEARED MUSHROOMS, PRETZEL BUN, FRENCH FRIES 14.95

DESSERT

LEMON TART
PATE SUCRE, LEMON CURD,
WHIPPED CREAM 9.95

NEW YORK CHEESECAKE
W. FRESH BERRIES
WHIPPED CREAM 9.95

STRAWBERRY SHORTCAKE
STRAWBERRY GLAZE, FRESH
STRAWBERRIES, WHIPPED
CREAM 9.95

Please be advised the consuming raw or undercooked meat, seafood, poultry, or eggs increases your risk of foodborne illness.