Dinner Features

November 8, 2026

Soups

	Cup	Bowl
Hatteras Clam Chowder	6.99	8.99
Sweet Potato Coconut ginger Bisque	5.99	7.99

Appetizers

15.99 Blackberry Chipotle Wings
Crispy fried fresh jumbo chicken wings tossed in Blackberry honey chipotle sauce. Served with celery sticks and Bleu cheese dressing.

15.99 Steamed Mussels
Fersh Maine mussels steamed in white wine with butter, lemon, and garlic. Served with toasted sundried tomato bread.

17.99 Crab Stuffed Mushrooms
Crab Imperial stuffed mushrooms topped with Havarti cheese baked in white wine and butter.

Features

45.99 Duck With Wild Mushroom Ravioli
Chargrilled duck breast sliced thin over wild mushroom ravioli tossed in a marsala wine sauce with roasted garlic and basil. Served with a house salad.

45.99 Scallops Norfolk
Fresh sea scallops sauteed in a white wine lemon butter sauce with old bay, parsley, and garlic topped with panko breadcrumbs baked golden brown. Served with a side and a house salad.

32.99 Sweet Potato Crusted Mahi Mahi
Crispy sweet Potato crusted Mahi Mahi over a creamy white wine lemon cream sauce. Served with a side and a house salad.

33.99 Grilled Sirloin
chargrilled hand cut 10 ounce sirloin Served with a side and a house salad.

28.99 Chicken, shrimp, and Portobello Mushroom Cavatappi
Chargrilled Italian herb marinated chicken breast, shrimp, portobello mushrooms, spinach, onions and cavatappi pasta tossed in a creamy white wine -Havarti cheese sauce with basil, and roasted garlic. topped with Parmesan cheese . Served with a house salad.

28.99 Catfish and Shrimp Jambalaya
Blackened fresh Wild Virginia Catfish over a Cajun spiced shrimp Jambalaya with Andouille sausage, rice, bell peppers, mushrooms, onions, tomatoes, and celery. Served with a house salad.

45.99 Chargrilled Rack of Lamb
Chargrilled rosemary red wine marinated New Zealand spring lamb chops served over a port wine sauce with mushrooms, onions, sun-dried tomatoes, basil, oregano, and roasted garlic. Served with a house salad.

Vegetable of the day - country style lima beans

Drinks

7.99 3 notch's Biggie SMores Imperial Stout
imperial milk stout brewed with crushed graham crackers (Honey Maids), chocolate malts, cocoa, and marshmallow cream.

7.99 Markham Merlot Six Stack
Notes of dark cherry, ripe black plum, milk chocolate, and fresh raspberry with a smooth, velvety finish.