

DINNER
SUMMER 2008

WARM GEORGIA PEACH SOUP
MAYTAG BLUE CHEESE CREAM, PECAN ANCHO CHILE PESTO, CROUTON
\$9

HEIRLOOM TOMATO & ICEBERG LETTUCE SALAD
HOUSE MADE MAYTAG BLUE CHEESE DRESSING, YELLOW TOMATO COULIS
\$10

HEART OF ROMAINE SALAD
PARMESAN CRISP, WHITE ANCHOVY, HOUSE MADE CAESAR DRESSING
\$10

WITH GEORGIA SHRIMP ADD \$7

CORIANDER CRUSTED SEARED AHI TUNA
WATERMELON VINAIGRETTE & JICAMA SLAW
\$16

SUN DIAL SHRIMP & GRITS
STONE GROUND GRITS CAKE, CORN CREAM, RED EYE GRAVY,
ROCK SHRIMP RAGOUT
\$15

LOBSTER, CRAB AND ASPARAGUS CANNELLONI
HOLLANDAISE & LEMON BEURRE BLANC
\$16

DINNER APPETIZERS

**DINNER
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GRILLED CENTERCUT BEEF TENDERLOIN
SAUCE BORDELAISE, MASHED POTATOES, HARICOTS VERTS, BABY CARROTS
HORSERADISH HERB BUTTER
\$38

PEPPER CRUSTED 7 OZ CERTIFIED ANGUS BEEF HEART OF RIBEYE
HERB & BUTTER ROASTED POTATOES, SUMMER BEAN SAUTÉ, VIDALIA ONION SAUCE
\$38

BROILED LAMB CHOPS
MERGUEZ SAUSAGE, MASHED POTATOES, SUMMER VEGETABLES, LAMB JUS
\$35

ANCHO CHILI RUBBED NIMAN RANCH 12 OZ PORK CHOP
GRILLED PEACH SALSA, SAUTÉED BACON, BLUE CHEESE AND NAPA CABBAGE,
MASHED POTATOES, RED EYE GRAVY
\$34

ROASTED ASHLEY FARMS ORGANIC CHICKEN FORESTIÈRE
MASHED POTATOES, WILD MUSHROOMS, ROASTED CHICKEN JUS
\$29

PAN SEARED ALASKAN HALIBUT
FRIED GREEN TOMATOES, GRILLED WATERMELON, CORN PUDDING,
SWEET CORN BEURRE BLANC, WATERMELON CORN RELISH
\$33

OVEN ROASTED SCOTTISH BLACK PEARL SALMON
ENGLISH PEA POTATO MASH, FAVA BEAN SUCCOTASH, SWEET CORN BROTH
\$32

SEARED MAINE DIVER SCALLOPS
HOLLANDAISE, CRISPY PARMESAN POTATO, BABY ARUGULA, LEMON VINAIGRETTE
\$36

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DINNER ENTRÉES