

## ***Upcoming Events***

***Friday, May 17th – Scott Stambaugh / Saturday, May 18th – Tim Austin***

***Sunday, May 19<sup>th</sup> – Chantal Lynn***

***The Chef's Weekend Recommendations***

***May 17<sup>th</sup> and 18th***

### **Catch**

***Golden Fried Coconut Shrimp (8)***

***with Bang Bang and Sweet Thai Chili Dipping Sauces***

***Served with the Chef's Nightly Vegetable Preparation and Choice of Side \$24.99***

### **Sommeliers Wine Recommendation:**

***Whitehaven, Sauvignon Blanc, Marlborough New Zealand \$11.00 glass \$35.00 bottle***

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### **Chef's Special**

***French Onion Filet Mignon, 6oz Center Cut***

***with Carmelized Onions, Swiss Cheese and a Red Wine Sauce on a Toasted Crouton \$36.99***

### **Sommeliers Wine Recommendation:**

***GUNBUN, Cabernet Sauvignon Blanc, Sonoma County Ca. \$12.00 glass \$38.00 bottle***

### **SPECIAL DESSERT CREATION**

***Early Summer Strawberry Shortcake Layered with Cream and Fresh Berries \$7.99***

***Now Open Until 8:00pm on Sunday Nights with Steamed Crab Legs***



## **SUNDAY STEAMED CRAB LEGS!**



***Steamed Crab Legs served  
from 4pm - Close***

***1 pound \$19.99***

***2 pounds \$29.99***

***Steamed to order Crab  
Legs with Drawn Butter,  
Fresh Lemon, Chef's  
Nightly Vegetable and  
Choice of Side***

***For Information and Reservations Call: 828-835-3287***

***Memorial Day – May 27***

***Next Wine Dinner – June 20<sup>th</sup>***

***June 16 – Father's Day / July 4<sup>th</sup> Thursday***