



COUPLES DINNER

Reservations must be made 24hrs
in advance and is based upon staff
availability.

\$45

plus tax and gratuity
per person.

Includes:

1 Entrée, 2 Sides, Fresh Bread,
House Salad, & Dessert

The specific preparation of each
item is Chef's choice, however
if you have any specific dislikes
or dietary concerns, please let
us know.



Entrées

Burgundy Marinated Ribeye + \$10
Beef Tenderloin w/Port Sauce + \$10

Honey Glazed Salmon

Herb Marinated Pork Tenderloin

Chicken Roulade

(Boneless breast stuffed with spinach, roasted red
pepper and cheese)

Mountain Mist Chicken

(Sweet, tangy and a touch of heat)

Creamy Herb Chicken

(Lightly breaded with a creamy fresh herb sauce)

Sides

Asparagus ~ Crispy Cornmeal Fried Okra

Fresh Green Beans ~ Baked Potato

Southern Style Green Beans

Herbed Red Potatoes ~ Mashed Sweet Potatoes

Sautéed Zucchini and Squash

Wild Rice Medley ~ Sweet Gingered Carrots

Sautéed Mushrooms and Onions

*We do not serve wine or beer; however you are
welcome to bring your own.