



Soups from Scratch

Bowl 5 Cup 3

Harvest Squash

Back by popular demand

Soup du Jour

Made fresh daily from the finest ingredients.

Starters

Artichoke Dip 8

Served with lavosh Crackers

Thai Beef Lettuce Wraps 12

Hoisin style tenderized beef with water chestnuts, almonds, cucumber, and carrots with Bibb lettuce leaves and dipping sauces

Crab Cakes 10

Flash-fried spinach and tartar sauce

Mediterranean Olive Sampler 10

Marinated olives and roasted red peppers, hummus and grilled flatbread

Seafood Trio 12

Rare seared tuna, crab cake, and house-smoked salmon

Cheese Platter 14

Assortment of 3 imported cheeses with rustic pesto, warm bread, and fresh berries

Silver Dollar Mushrooms 9

Stuffed with spinach and parmesan

Warm Goat Cheese Bruchetta 8

Fresh goat cheese, roma tomatoes, basil and garlic over grilled French bread with balsamic syrup and green onion oil

Shrimp Brochettes 12

Bacon wrapped shrimp, wood grilled and topped with spicy Gruene salsa, jicama slaw and cucumber aioli

Sides

Side Salad 5

House, Caesar, or Spinach

Grilled Asparagus 4

Baked Potato 5

Sweet Potato Fries 4

Flash-fried Spinach 4

Seasonal Vegetables 3

Desserts

100% in house, from scratch

Weekly Dessert Special 7.5

Ask your server about today's selection

Chocolate of the Week 6.5

Ask your server about today's selection

Pie of the Week 6.5

Ask your server about today's selection

Lemon Curd Tart 6

Tuaca anglaise

Crème Brulee 6

Made with the whole vanilla bean. Fresh berry garnish

Fruit Sorbet 5

Made with no dairy products. Ask your server about today's flavor

Dinner Menu

Salads - Cabernet vinaigrette, balsamic vinaigrette, honey mustard, garlic peppercorn, blue cheese, walnut tarragon, and ranch

Gruene Door Salad 8 With Soup 12

Mixed greens, rustic croutons, tomato, and cucumber

Caesar Salad 8 With Soup 12

Hearts of romaine cut and served crispy cold with rustic croutons

Fresh Spinach Salad 8

Toasted almonds, wontons, fresh strawberries, and parmesan tossed in apple vinaigrette

Cobb Salad 12

Romaine, spinach, bacon, tomato, blue cheese, cheddar, avocado, and olives

Peanut Noodle Salad 10

Sesame crusted shrimp with chilled capellini, cabbage slaw, and wontons tossed in spicy peanut dressing

Steak and Wedge 14

Crisp iceberg wedge with marinated and grilled steak, tomatoes, crumbled bacon, blue cheese, and crispy fried onions

Entrees

Includes choice of house salad, Caesar salad, spinach salad or soup

Substitute a wedge salad for an additional \$2

Low Country Shrimp and Grits 18

Six shrimp sautéed with bacon, mushrooms, tomato, and scallions, served over creamy sharp cheddar grits

Grilled Salmon 19

Smoky paprika-brown sugar glazed with grilled parmesan polenta and flash-fried spinach

Stuffed Flounder 24

Fresh NC Flounder stuffed with rock shrimp and blue crab, served with chef's rice and grilled asparagus

Seared Scallops MP*

Three pan seared scallops over vegetable cous cous with oven roasted roma tomato and spinach

Catch of the Day MP*

Fresh fish, blackened and topped with pineapple salsa. Served with chef's rice and vegetable sauté. Ask your server for today's selection

Grilled Chicken Penne Toss 16

Grilled chicken breast served over penne pasta with artichoke hearts, sundried tomatoes, parmesan, and fresh basil, tossed in tomato vodka sauce

Chicken Picatta 18

Parmesan crusted chicken breast with lemon caper butter sauce over angel hair pasta with seasonal vegetables

Herb Roasted Chicken 16 (Quarter Bird) 22 (Half Bird)

Organic, pasture raised (local) chicken, slow roasted using fresh herbs with toasted orzo and vegetable sauté

Angus Beef Ribeye 12 oz 32

Grilled over natural wood, served with seasonal vegetables and dressed baked potato

Angus Beef Tenderloin 8 oz 35

Marinated and wood grilled, served with dressed baked potato, grilled asparagus, and a cabernet reduction sauce

Bacon-wrapped Pork Loin 18

Wood grilled, with sweet potato mashers, grilled asparagus, and honey mustard-tart cherry sauce

*MP = Market Price