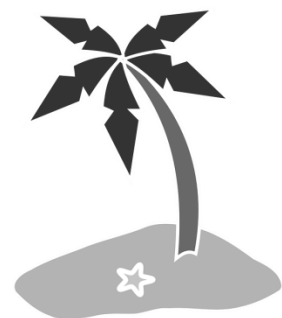




Justifiably June



Hot and Sour Soup Cup 4²⁵ Bowl 6²⁵

Southwest Vegetable Soup Cup 4²⁵ Bowl 6²⁵

Flat Bread 11⁰⁰

A Wonderfully Thin Crust Brushed with Garlic Infused Extra Virgin Olive Oil, Strewn with Thin Slices of Prosciutto, Grilled Asparagus, and Asiago Cheese, then Baked until Hot and Yummy

Arugula Watermelon Salad 7⁰⁰

Tender leaves of Baby Arugula Tossed with Balsamic Vinaigrette, and Crumbled Feta Cheese Sprinkled with Parmesan Cheese and Watermelon

Pork and Grits 7⁰⁰

Cherry Wood Smoked Pork, Braised with Onions, Apple, Dried Plum, Honey and Cinnamon, Delicately Placed Atop a Knoll of our Yummy Cheddar Cheese Grits

Pimento Cheese 7⁵⁰

A Yummy Blend of Extra Sharp Cheddar Cheese, Cream Cheese, Roasted Red Peppers and Various Seasonings, Accompanied by Club Crackers, and Carrot and Celery Sticks

Baked Brie 10⁰⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

Italian Stuffed Chicken¹ 20⁰⁰

Thinly Pounded Chicken Breast Wrapped Around Slices of Pepperoni, Ricotta, Mozzarella, Parmesan, and Romano Cheeses Presented with Balsamic Tomato Sauce

Barbecue Pork Shank¹ 22⁵⁰

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

Lamb Shank¹ 21⁰⁰

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce

Tonight's Fresh Fish²

Halibut 23⁰⁰

Trout 20⁵⁰ Swordfish 22⁰⁰

Hogfish 29⁰⁰ Atlantic Salmon 21⁰⁰

