



**Starters**

*Chef's Featured Soup Market Fresh Ingredients 7*

*Baby Greens Salad Artisan Goat Cheese, Candied Pecans, Dried Cherries,  
Roasted Sherry Shallot Vinaigrette 7*

*Baby Romaine Classic Caesar Dressings, Shaved Parmesano Reggiano, Marinated Italian Anchovies 7*

*Fritto Misto Crispy Squid, Seasonal Vegetables, trio of Dipping Sauce 10*

*Beef Short Rib Sautéed Spinach, Truffle Mashed Potatoes 10*

*Grilled Wild Caught Shrimp Bourbon Glaze, Stone-ground Grits, Country Ham 12*

**15 RIA THREE COURSE DINNER--\$23.00**

*Classic Caesar Salad, Grilled Organic Salmon, Black Beluga Lentils, Broccoli Rabe, Mustard Drizzle  
Choice of Chocolate Cake, Sorbet or Seasonal Cobbler*

**Entrée Salads**

*Cobb Salad, Grilled Chicken, Tomato, Avocado, Bacon, Eggs and Blue Cheese Dressing 12*

*Seared Crab Cake or Grilled Shrimp Caesar Salad, Garlic Croutons, Parmesan Cheese 14*

*Grilled Salmon Salad, Arugula, Baby Spinach, Fennel, Olives, Oranges, Citrus Vinaigrette 16*

*Duck Salad, Hearty Greens with Applewood Smoked Bacon, Roasted Red Grapes, Port Vinaigrette 14*

*Seared Scallop Salad Baby Spinach, Sweet Potato Crisps, Apple, Country Ham,  
Sesame-Ginger Vinaigrette 16*

**Entrées**

*Grilled Blue Ridge Trout with Pastini, Country Ham and a Fennel-Crimini Salad 18*

*Pan Seared Organic Chicken Breast Farm Fresh Summer Squash Ratatouille, Goat Cheese Mashed  
Potatoes, Thyme Jus 18*

*Black Pepper Tagliatelli Wild Mushrooms, Parmesan Cream, Toasted Hazelnuts 16  
Add Chicken 21*

*Pan Seared Jumbo Lump Crab Cake Lemon Chive Risotto 19  
Additional Crab Cake 26*

*Grilled Pork Chop Warm Green Bean and Peach Salad, Spoon Bread 22*

*Braised Lamb Shank Roasted Corn Polenta, Baby Carrots, Natural Jus 23*

*Seared Scallops Black Forbidden Rice, Carrot Sauce 25*

*Cocoa-Chili Dusted New York Strip Steak, Sugar Snap Peas, Merlot Reduction 26*

*Grilled Bone-in Rib Eye Steak, Roasted Fingerling Potatoes, Watercress Salad 28*

**Wine by the Glass**

*Chadon Brut, NV California 10*

*Riesling, Sagelands Vineyards, Yakima Valley. Washington 10*

*Chardonnay, Les Charmes Macon Lugny, Burgundy, France 9*

*Sauvignon Blanc, Moon Mountain, Sonoma, California 9*

*Pinot Grigio, Esperto, Della Venezie, Italy 9*

*Pinot Noir, Chalone, Monterey, California 12*

*Shiraz, Archetype, Barossa Valley, Australia 10*

*Cabernet Sauvignon, Dynamite, North Coast, California 10*

*Merlot, Sagelands Vineyards, Yakima Valley, Washington 10*

20 % Gratuity Will Be Added For Parties of 6 or More

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!