

APPETIZERS

LAKE LOGAN TROUT DIP

Sunburst Farms Cold Smoked Trout Dip, Apples, Pickled Vegetables, Local Greens, Toasted Bread

LOW COUNTRY CRAB CAKE

Corn, Tomato & Asparagus Succotash, Guilford Mills Grits, Cajun Remoulade

COLD SMOKED SALMON

Boiled Egg, Red Onions, Dijon, Capers, Lemon, Cream Cheese, Mini Bagels

FRIED ARTICHOKE WITH WARM GOAT LADY FARMS CHEVRE

Marinated Tomatoes, Balsamic Reduction

FRENCH ONION SOUP

Provolone, Swiss, Toasted Bread

SALADS

ADD: CHICKEN | SHRIMP | SALMON

TRADITIONAL CHEF ^{GF}

Turkey, Ham, Bacon, Boiled Egg, Avocado, Cucumber, Tomatoes, Shredded Cheese

STRAWBERRY & ORANGE ^{TF | GF}

Local Greens, Toasted Almonds, Red Onions, Wildflower Honey-Yogurt Dressing

BRUTUS

Romaine, Parmesan, Croutons, Bacon, Fried Artichokes, Ancho Chili-Lime Dressing

SEASONAL GARDEN ^{TF | GF}

Local Produce Selected by the Culinary Team, Organic Greens, Balsamic Vinaigrette

CAESAR

Romaine, Garlic Croutons, White Anchovies, Shaved Parmesan

ENTRÉES

Served with Side House or Caesar Salad

WEEKLY SIGNATURE

Inspired Weekly Feature from your Culinary Team

FRESH FISH FEATURE

Chef's Daily Preparation

PEPPER SEARED JOYCE FARMS PRIME BEEF TENDERLOIN

Mashed Potatoes, Mushrooms & Leeks, Foie Gras Scented Bordelaise Sauce, Puff Pastry
Suggested Wine Pairing: Tokara 2015 Cabernet Sauvignon

BRAISED WAGYU BEEF SHORTRIB ^{GF}

Guilford Mills Grits, Roasted Baby Carrots, Pearl Onions, Natural Jus
Suggested Wine Pairing: Boomtown 2017 Merlot

PAN SEARED SIXTY-SOUTH SALMON ^{GF}

Horseradish Mashed Potatoes, Roasted Brussels Sprouts, Blistered Tomatoes, Balsamic Reduction
Suggested Wine Pairing: Bieler Pere Et Fils Provence 2018 Rose'

SHRIMP LINGUINE

Tomatoes, Asparagus, Parmesan, Fresh Herbs, White Wine Garlic Cream
Suggested Wine Pairing: Viña La Playa 2018 Un-Oaked Chardonnay

TURKEY BOLOGNESE WITH ZUCCHINI "NOODLES" ^{TF | GF}

Tomatoes, Garlic, Fresh Herbs, Parmesan
Suggested Wine Pairing: Joseph Drouhin 2017 Pinot Noir

LINGUINE ALFREDO WITH SPRING VEGETABLES

Squash, Asparagus, Pearl Onions, Mushrooms, Leeks, Tomatoes, Fresh Herbs, Parmesan
Suggested Wine Pairing: Arona 2018 Sauvignon Blanc

TF - TroonFIT | Less than 500 calories & 5 grams of saturated fat per plate.

GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.