



“Cabin” Dinner Menu

Appetizer

Seasonal Soup (please ask)
Organic mixed greens with Cherry Tomatoes and Lemon Thyme Vinaigrette
Caesar Salad with crispy Croutons and Parmesan Cheese
Tomato Salad with Blue Cheese, Arugula and Aged Balsamic Vinaigrette
Grilled Seasons Vegetable Salad with Basil Pesto
Confit Pork Spring Roll with Soy, Honey and Sesame Dressing
Terrine of Chicken and fresh Herbs with Sherry Vinaigrette

Entrée

Rigatoni with grilled Chicken, seasonal Vegetables and house-made Marinara Sauce
English “Fish’n Chips” with local Flounder, Shoe String Fries, Garden Peas and Remoulade
Chesapeake Seafood Cake on batons of Zucchini, Squash Tomato Fondue with Chive Butter
North Carolina Brook Trout on fresh Seasonal Vegetables with Goat Cheese mashed Potatoes and Thyme Sauce
Bistro Tender with Pecorino and Rosemary Fries, Green Beans and smoked Bacon
Grilled Pork Sirloin with twice-baked Potato, sautéed Spinach and Barbeque Jus

Dessert

Pavlova with Chantilly and fresh Blueberries
Apple and Blackberry Crumble with Chantilly
Crème Brulee with Shortbread
Chocolate Brownie with Vanilla Ice Cream

\$39 per person to include appetizer, entrée, dessert and coffee

Excludes 6% tax and gratuity at your discretion on the night *

Up to 12 persons please select 4 items from each course to offer to your entire party on the night.
Between 13 and 24 please select 3 items from each course, to offer to your entire party on the night.
Between 25 and 40 please select 2 items from each course, to offer to your entire party, on the night.
41 persons and above please select 1 item from each course, to offer to your entire party, on the night.
Alternatively select 2 items from each course to offer to you entire party for them to pre-select in advance of the dinner.

* We are unable to add a gratuity automatically to customer accounts