Specials 6/20

Appetizer:
**Soft Shell Crab**, tempura batter, forbidden rice, Thai curry sauce 16

Entrees:
**Local Stripped Bass**, pan-crisped, farro and Georgia corn salsa, citrus basil pesto 30

**Rigitoni, Sweet Sausage and Broccoli Rabe**, garlic olive oil 19

**Chicken Cacciatore**: Hunter’s style, slow simmered, creamy polenta $23

Steaks are available!  New York Sirloin, Filet Mignon, Dry Aged Wayu (American Kobe) – Market Prices

Desserts $8:
**Strawberry Shortcake, Flourless Chocolate Cake, Vanilla Crème Brule, Lemon-ricotta Cheesecake, Apple Crunch**

Father’s Day Features 6/21

**Maine Lobster**: Whole 1 ½ lb. lobster, poached, drawn butter and summer salads 30

**New York Sirloin**, handcut, grilled, 76 Steak sauce 40

**Home Smoked Pulled Pork Platter**, summer salads, cole slaw ‘76, Pita crisps 25

**Cherry Wood Smoked Baby Back Ribs**,
cheddar jalepeno cornbread, BBQ beans, 76 slaw Half rack 17  Full rack 27