



## **“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