

est. 1903

Fine Dining

Starters

Sweet Corn Soup with Mint

Chantilly Cream

4

Lobster Bisque

Cognac Crème

5.5

Fried Green Tomatoes

Topped with a Fried Egg and Roasted Red Pepper Aioli

7

Baked Brie En Croute

Filled with Peach Preserves and Candied Pecans

10

Beef Bourguignon

Mushrooms and Red Wine served over Puff Pastry

8

Crab Gâteau

Maryland Style Crab Cake with Whole Grain Mustard Drizzle

9

Salads

Mixed Baby Greens

Crumbled Goat Cheese, Strawberries, Candied Pecans, and Raspberry Vinaigrette

6

Wedge Lettuce Salad

Crispy Pancetta and Buttermilk Blue Cheese Dressing

6

Heart of Romaine Caesar Salad*

Shaved Parmesan and Garlic Croutons

5

Entrees

Georgia Pork Chop

Peach Bourbon Demi Glace and Toasted Pecan Crust with Sweet and White Potato Gratin

20

Hoisin Glazed Rack of Lamb*

Warm Asian Noodle Salad

31

Horseradish Crusted Salmon

Citrus Scented Jasmine Rice and Sauce Beurre Blanc

18

Chicken Coq au Vin

French Style Braised Chicken over Garlic and Olive Oil Roasted Potatoes

17

Wild Georgia Shrimp Scampi

Over House-made Lemon Pepper Fettuccini with Prosciutto and White Wine

21

14oz New York Strip *

Buttermilk Bleu Cheese Mashed Potatoes and Vidalia Onion Compote

27

711 Bellevue Avenue, Dublin, Georgia 31021 478-275-8599

*MENU ITEMS COOKED TO ORDER - CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.