

Appetizers

<i>Molasses marinated duck breast with Carmel butter corn pudding and honey Beurre blanc...</i>	<i>7.95</i>
<i>Country ham lamb chops with spoon bread and red wine glace.....</i>	<i>9.95</i>
<i>Old Fashion tomato grits and jumbo shrimp with garlic white wine butter sauce.....</i>	<i>8.95</i>
<i>Chipotle-Orange Barbequed Maine Lobster Tail with braised fennel and figs Beurre blanc...</i>	<i>14.00</i>
<i>Signature scallop mousse crab cakes with roasted red pepper butter.....</i>	<i>8.95</i>

Soups

<i>Crab Bisque with yellow corn sauté</i>	<i>5.95</i>
<i>Bull and Bear Soup Du jour.....</i>	<i>4.95</i>

Salad

<i>Table side Caesar or house made.....</i>	<i>7.95</i>
<i>Local tomatoes sliced with fresh mozzarella and basil, aged balsamic and olive oil</i>	<i>7.95</i>
<i>House salad of spring greens wrapped in English cucumber.....</i>	<i>6.95</i>

Entrée

<i>Chef Halls signature scallop mousse crab cakes with Crab Beurre Blanc, whipped Yukon and baby broccoli</i>	<i>27.95</i>
<i>Almond crusted Dover sole with roasted russets and fried green tomatoes sauced in tomato ghee.</i>	<i>27.95</i>
<i>Worcestershire pepper seared Filet of beef tenderloin with veal demi, Yukon whipped potatoes and foie gras cream spinach.....</i>	<i>29.95</i>
<i>Seared center cut pork chop wrapped in apple wood smoked bacon with a red wine balsamic reduction Bourbon sweet potatoes and asparagus.....</i>	<i>18.95</i>
<i>Crispy Sea Bass with tempera green beans and slate potatoes with sweet and sour jus.....</i>	<i>25.95</i>
<i>Roasted Free-Range Chicken with Chorizo Mashed Potatoes and garlic chip asparagus sauce Moltre D Meaux.....</i>	<i>16.95</i>
<i>Grilled Bistro steak, with roasted fingerling potatoes, and sage broccoli in a rich brown Demi glace</i>	<i>21.95</i>

Chefs Halls Five Course Tasting Menu

Choose to have the Chef present five courses of his favorites for the evening. Each course will be paired with a wine that superbly compliments the dish.

Entire table must choose this option

60.00pp