

STARTERS

CHOOSE ONE OF THE FOLLOWING

TOMATO AND FENNEL BISQUE

Asiago croutons and frond de fennel
Valley of the Moon Pinot Blanc, Sonoma County

ROASTED BEETS FROM "THE FARM"

Vermont goat cheese, candied walnuts, and
petite salad finished with sherry vinaigrette
Bridlewood Chardonnay 2007, Monterey County

CHESAPEAKE BAY RAY

Pan roasted ray, completed with brown butter,
capers, shallots, tomatoes and squash spaghetti
Trimbach Gewurtztraminer 2006, Alsace

ENTREES

CHOOSE ONE OF THE FOLLOWING

CATCH SHRIMP AND SCALLOP

On the half shell, finished with rockefeller filling,
and roasted in the wood oven
Bridlewood Chardonnay 2007, Monterey County

GRILLED PORK CHOP

Finished with fig maple jus, mashed potatoes
and braised collard greens
Kenwood Zinfandel "Old Vine" 2006, Lodi

BRAISED SHORT RIBS

Slow braised beef short ribs, creamed sweet
potatoes, and petite Fall salad
Razor's Edge Shiraz, South Australia

APPLE GROUPER

Fresh Florida grouper wrapped in applewood
smoked bacon, finished with a corn succotash
and crispy tortilla
Valley of the Moon Pinot Noir, Carneros

NEW THREE COURSE MENU

\$29 | \$39 WITH WINE

DESSERT

CHOOSE ONE OF THE FOLLOWING

VANILLA CUP CAKES WITH WARM CHOCOLATE CENTER

Rich and elegant combining aromas of ripe
berry fruit with a delicate nuttiness and subtle
notes of chocolate, butterscotch and fine oak
wood.

Taylor Flatgate 10 YR

NO BAKE CHOCOLATE CHEESECAKE

Apple and Pear fruit flavors are complemented
with sweet honey and orange blossom.

Barboursville "Phileo", VA

FISH HOUSE AND BAR

