American Seasons

Dinner

WILD WEST

Chilled Tomato and Cilantro Soup with Sun Corn and Spicy Fried Squid 6.00

Enchilada of Roasted Chiles and Buttermilk with Smoked Duck and Shrimp 8.50

Grilled Gulf Shrimp with "Havarti" Black Beans and Corn with a Smoky Tomato and Chipotle Dipping Sauce 9.00

PACIFIC COAST

Salad of Smoked Pacific Salmon with Red Endive and Blackberries and a Lemon Pepper Vinaigrette 12.00

Warm Turn of Chanterelles and a Sweet Onion Confit with Oregon Blue Cheese and Arugula 8.50

Grilled Yellowfin Tuna with a White Bean and Cornfish Salad and a Roasted Pepper and Tarragon Dressing 21.50

Confit of Duckling with Wild Rice and Spiced Walnuts, Sauce of Dried Bing Cherries 19.50

Pan Seared Wild Cod with a Summer Vegetable Risotto and a Sauce of Red Wine and Sweet Leeks 26.50

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NEW ENGLAND

Sandwich of Versant goat cheese with Jullan Tomatoes Roast Eggplant, and a Watercress Salsa 8.75

Lobster and Wild Mushroom Panini with American Gouda Creme 9.50

DOWN SOUTH

Grilled Wild Wyoming Trout with a Jicama Lobster and Avocado Salad and an Orange Cilantro Dressing 19.50

Smoked Baby-Q Brisket of Beef with Cracklin Corn Bread and Tomato Sliced Watermelon 17.50

Southern Style Blue Crab and Corn Chowder with Tasso and Chili Crackers 8.50

Grilled "Sugar" Tenders with Bayou Sauce and a Port and Wasabi Tarragon Sauce 7.50

Grilled Marinated Hambug Steak with Roasted Garlic and Semilazo Mashed Potatoes and a Spicy Pan Gravy 21.50

Pan Roasted Florida Grouper with a Corn and Craw Rotatiouille 22.00

Roast Chicken with "Hoppin Johns" and a Creole Herbsauce 16.50

Sous Chefs
Linton Hensley
Matthew Malloy

Proprietors
Evereet G. Reid III
Linda J. Bridges Reid

Pastry Chef
George Bozko

Minimum Order Required $17.00