

# The Chopping Block

## STARTER

### CRAB STUFFED SHRIMP EN BROchette | \$6

SHRIMP STUFFED WITH CRAB, CREAM CHEESE, AND WRAPPED IN BACON SERVED WITH HOUSE MADE RANCH

## SOUP & SALAD

### FRENCH ONION SOUP | \$4

ONION SLOWLY COOKED IN BEEF BROTH TOPPED WITH CROSTINI, PROVOLONE, AND SWISS

### GRILLED PEACH SALAD | \$4

GRILLED PEACHES WITH WALNUTS AND MIXED GREENS WITH A HONEY VINAIGRETTE

## BUTCHER

### SMOKED PRIME RIB | \$19

HERB CRUSTED PRIME RIB SLOW SMOKED WITH LEMON HORSE RADISH CREAM AND AU JUS SERVED WITH LOADED BAKED POTATO AND CREAMED SPINACH

### HALF RACK PORK SPARE RIBS | \$15

HICKORY SMOKED CRUSTED, SLOW COOKED, AND SEARED WITH HOMEMADE BBQ SAUCE SERVED WITH LOADED BAKED POTATO AND CREAMED SPINACH

## SWEETS

### PEACH BREAD PUDDING | \$5

CHAMBORD INFUSED BREAD PUDDING, FILLED WITH PEACHES AND SERVED WITH A CARAMEL RUM SAUCE AND VANILLA BEAN ICE CREAM

## DRINKS

### THE SKYVIEW | \$5

SIGNATURE BLEND OF VODKA AND SWEET CORDIALS

### THE LEADING ROLE | \$7

WHISKYE, SCOTCH AND PIMMS