

Starters

Rosemary-Salted Hot Chips Basket

Herbed buttermilk

\$ 5

Lobster Ravioli

Simmered in Sherry Cream with saffron garlic and parmesan

\$ 12

Eggplant Fries

With pesto ranch and marinara

\$ 6

Spicy Fried Frog legs

Lightly breaded with cajun bistro sauce

\$ 7

Grilled Jumbo Asparagus

Served with ginger teriyaki and wasabi aioli

\$ 7

Baked Brie en Croute'

With apple slices, and crackers

(give us a few extra minutes on this one, its worth it)

\$ 7

House-made Soup of the Day

\$ 3—cup \$ 4—bowl

Salads

Taco salad

Lettuce, tomato, red onion, black olives, and blackened chicken
in a tortilla bowl served with Cajun ranch and salsa

\$ 9

Fried Oyster Salad

Mixed lettuces, boiled eggs, tomato, red onion, parmesan, creamy balsamic

\$ 10

House or Caesar salad \$ 4

with grilled chicken \$ 8

*Available dressings: ranch, honey mustard, apple cider vinaigrette, thousand island, bleu cheese,
French, fat-free Italian,*

Raspberry vinaigrette, balsamic vinaigrette, oil & vinegar

Entrees

Broccoli Stuffed Chicken Breast

Almond crusted, Boursin cream, garlic mashed potatoes

\$ 14

Lobster Risotto

Italian arborio rice simmered with clam meat, garlic, garden peas and romano

\$ 21

Blackened Catfish-n-Grits

Stone ground grits with country ham, scallions, cream, and cajun spices

\$ 14

New Orleans Chicken

Cornmeal crusted sauteed with okra, tomatoes and andouille sausage, grilled corn on the cob

\$ 14

Baby Back Ribs

Hickory smoked sweet and tangy glaze with sweet potato medallions

\$ 22

Homestyle Steak and Mash

Seasoned chopsteak, mushroom demi glaze, garlic mashed potatoes

\$ 14

Pecan Crusted Chicken

Honeybalsamic glaze, sweet potato medallions

\$ 14

Chicken Mushroom Artichoke Alfredo

Spinach fettucine, parmesan, roast peppers

\$ 13

Grilled Salmon

Barbecue-glazed salmon, pineapple-orange chutney, sweet potato medallions

\$ 18

Steak and Fries

8oz Sirloin chargrilled served with french fries

\$ 15

Filet Mignon

Certified Angus Beef with onion demi glaze baked or roast garlic mashed potato

6oz- \$ 24 9oz- \$ 27 .

Ribeye

Certified Choice with onion demi glaze baked or roast garlic mashed potato

9oz- \$ 19 12oz- \$ 22

Poached Salmon

White wine, dill, lemon, garlic served over spinach fettucine

\$ 17

All entrees served with house or caesar salad

Available dressings: ranch, honey mustard, apple cider vinaigrette, thousand island, bleu cheese, French, fat-free Italian,

Raspberry vinaigrette, balsamic vinaigrette, oil & vinegar
Extra Side \$2