

APPETIZERS

Classic Shrimp Cocktail - 18

Jumbo Shrimp Served with Cocktail, Horseradish, and Lemon.

Smoked Salmon Deviled Eggs - 15

Homemade Deviled Eggs Topped with Sliced Smoked Salmon Sprinkled with Paprika.

Chicken Waffle Wedges - 15

Nashville Hot Chicken Tenders, Served over a Belgian Waffle Wedges (2pcs)

Southwest Chicken Eggrolls - 14

Yum Yum and Sweet Chili Sauces on the Side.

Soft Pretzel Sticks - 13

Warm Bavarian Style Pretzel. Served with Beer Cheese Sauce

Boom Boom Shrimp - 15

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

Chicken Wings - 16

Choice of Buffalo, Kung POW!, or Naked. Served with Celery and Ranch.

Gumbo - 9

Chicken and Sausage Gumbo.

SALADS

Grilled Chicken Caesar- 16

Romaine, Croutons, Parmesan, Caesar Dressing

Arugula and Watermelon - 15

Baby Arugula, Diced Watermelon, Tossed with Feta Cheese. Served with a Champagne Citrus Vinaigrette.

Add (4) Shrimp \$10 or Grilled Chicken \$6

Mediterranean Chicken Salad - 16

Thinly Sliced Chicken Breast, Mixed Greens, Romaine, Kalamata Olives, Cucumbers, Tomatoes, Topped with Feta Cheese, and Tortilla Strips. Champagne Citrus Vinaigrette.

Southern Salad - 17

Fried Chicken (No Spice, Mild, or Hot), Iceberg, Romaine, Tomato, Cucumber, Bacon, Boiled Egg, Topped with Cheddar Cheese.

Choice of Dressing

SANDWICHES

All Sandwiches Served with French Fries
Upgrade to Broccoli, Green Beans or Fruit +\$2

*Classic Cheeseburger - 16

Choice of Cheese: American, Cheddar, Gruyere Served with Lettuce, Tomato, Onion, and a Pickle Spear.

Hot Chicken Wrap - 16

Nashville Hot Chicken, Tomato, Lettuce, Cheddar, with Ranch.

Nashville Cheesesteak - 17

Toasted Hoagie, Peppers, Onions, Topped with Yazoo Beer Cheese Sauce.

BBQ Chicken Club - 16

Grilled Chicken Breast, Bacon, Gruyere Cheese, Lettuce, Tomato, and BBQ Sauce. Served on a Brioche Bun.

ENTREES

Asian Stir Fry - 24

Noodles, Shaved Roasted Chicken, Celery, Peapods, Broccoli, Carrots, Peppers, Red Onion, Stir Fry Sauce
No Modifications Please

Lemon Herb Chicken - 25

Roasted Airline Chicken Marinated in Herb Oil, Finished with a Dijon Cream Sauce Served over Smashed Potatoes and Asparagus.

Chicken Parmesan - 27

Chicken Scaloppini Breaded and Topped with Marinara, Parmesan and Muenster Cheeses. Served with Garlic Bread.

Rattlesnake Pasta - 25

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

Spicy Shrimp Alfredo - 28

Linguine, Creole Shrimp, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

Slow Roasted Pot Roast - 24

Served over Smashed Potatoes, Topped with Chef Made Brown Gravy.

Shrimp and Grits - 26

Spicy Jumbo Shrimp Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits.

*Chargrilled Salmon - 29

8oz. Salmon Filet Topped with Citrus Butter, Served with Rice Pilaf, French Green Beans, side of Shallot Dill Aioli.

*Creole Mahi Mahi - 28

Blackened Mahi Mahi Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits and French Green Beans.

*Filet - 49

8 oz. Center Cut, Finished with Chef's Zip Sauce. Served with Asparagus and Smashed Potatoes.

Add (4) Shrimp and a BBQ Butter Sauce Topping \$10

*NY Strip - 45

12 oz. Finished with Chef's Zip Sauce.

Served with Asparagus and Smashed Potatoes.

Add (4) Shrimp and a BBQ Butter Sauce Topping \$10

SIDES

Grilled Asparagus - 9

Sautéed French Green Beans - 9

Sautéed Broccoli - 9

Smoked Gouda Grits - 9

Smashed Potatoes - 9

Mac N Cheese - 9

French Fries - 8

DESSERTS

Caramel Brownie Cheesecake - 12

New York Cheesecake - 12

Chocolate Lava Cake - 12

Carrot Cake - 14

5 Layer Chocolate Cake - 14

Blueberry White Chocolate Cheesecake - 12

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients