

DINNER

Served 3pm – 11pm

APPETIZERS

Boom Boom Shrimp - 14

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

Chicken Wings - 15

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

Spinach Dip - 14

Served with Corn Tortilla Chips topped
with Parmesan Cheese.

SALADS

Arugula and Watermelon - 14

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

Mediterranean Chicken Salad - 14

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

Southern Salad - 16

Fried Chicken (**No Spice, Mild, or Hot**), Iceberg, Romaine, Tomato,
Cucumber, Bacon, Boiled Egg, Topped with Cheddar Cheese.
**Choice of Dressing: Ranch, Honey Mustard,
Citrus Vinaigrette, or Bleu Cheese.**

Chopped Salad - 14

Iceberg, Romaine, Radicchio, Cucumber, Tomato Medley,
and Chickpeas. Served with a Champagne Citrus Vinaigrette.
Add Grilled Chicken \$6

SANDWICHES

All Sandwiches Served with French Fries

***Classic Cheeseburger – 14**

Choice of Cheese; Lettuce, Tomato, Onion.

Nashville Cheesesteak - 14.50

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

BBQ Chicken Club - 14

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

SHARABLE SIDES

French Fries - 7
Grilled Asparagus - 8
Sautéed Broccoli - 8
Smoked Gouda Grits - 8
Smashed Potatoes - 8

KIDS ITEMS

Cheeseburger and Fries - 9
Chicken Tenders and Fries - 9

ENTREES

Hot Chicken and Waffle - 18

Nashville Hot Chicken Tenders Served over a Belgian Waffle.
Served with Maple Syrup.

Lemon Herb Chicken – 24

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

Chicken Parmesan - 23

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

Rattlesnake Pasta - 21

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

Add (3) Shrimp \$9

Shrimp and Grits - 23

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

***Chargrilled Salmon – 24**

8oz. Salmon Filet Served with Rice Pilaf and Asparagus,
with a side of Shallot Dill Aioli.

***Creole Mahi Mahi - 23**

Blackened Mahi Mahi Topped with a BBQ Butter Sauce,
Served over Smoked Gouda Grits
and Grilled Asparagus

***Filet - 44**

8 oz. Center Cut, USDA Choice Aged Butcher Block Reserve, Finished
with Chef's Zip Sauce.

Served with Asparagus and Smashed Potatoes.

Topped with (3)Shrimp and a BBQ Butter Sauce \$9

***Prime Bone in Ribeye - 52**

16 oz. USDA Prime Bone in Ribeye
Finished with Chef's Zip Sauce.

Served with Asparagus and Smashed Potatoes.

Topped with (3)Shrimp and a BBQ Butter Sauce \$9

DESSERTS

Caramel Brownie Cheesecake - 8
New York Cheesecake – 8
Chocolate Lava Cake - 10
I Love Chocolate Cake - 8
Carrot Cake - 8

*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

18% Gratuity Will Be Added To Parties of Six or More