

# DINNER

Served 3pm – 11pm

## STARTERS

### **Gumbo - 9**

Chicken and Sausage Gumbo.

### **Hell-Fire Chili - 9**

Garnished with Cheddar and Jalapenos.

### **Boom Boom Shrimp - 14**

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

### **Chicken Wings - 16**

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 - 15**

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 - 17**

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.**

## 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.

## KIDS ITEMS

Cheeseburger and Fries - 11

Chicken Tenders and Fries - 11

## ENTREES

### **Hot Chicken and Waffle - 18**

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

### **Lemon Herb Chicken – 24**

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

### **Chicken Parmesan - 24**

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

### **Rattlesnake Pasta - 23**

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

**Add (3) Shrimp \$9**

### **Shrimp and Grits - 24**

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 - 24**

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

### **\*Filet - 48**

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 - 54**

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**

## SHARABLE SIDES

French Fries - 8

Grilled Asparagus - 8

Sautéed Broccoli - 8

Smoked Gouda Grits - 8

Smashed Potatoes - 8

## DESSERTS

Caramel Brownie Cheesecake - 9

New York Cheesecake – 9

Chocolate Lava Cake - 10

Carrot Cake - 10

\*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**