

APPETIZERS

Gumbo - 9

Chicken and Sausage Gumbo.

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.

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

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

*Classic Cheeseburger – 14.50

Choice of Cheese; Lettuce, Tomato, Onion, and
a Pickle Spear.

Hot Chicken Wrap – 14.50

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

Nashville Cheesesteak - 14.50

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

BBQ Chicken Club – 14.50

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

KIDS

Cheeseburger and Fries – 12

Served with Fries

Chicken Tenders and Fries – 12

Served with Fries Choice of Ranch or Honey Mustard

ENTREES

Hot Chicken and Waffle - 18

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

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 - 25

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

Rattlesnake Pasta - 24

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 - 23

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

Shrimp and Grits - 24

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

*Chargrilled Salmon – 26

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

*Creole Mahi Mahi - 25

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

*Filet - 49

8 oz. Center Cut, USDA Choice Aged Butcher
Block Reserve, Finished with Chef's Zip Sauce.
Served with Asparagus and Smashed Potatoes.
Add (4) Shrimp and a BBQ Butter Sauce Topping \$10

*Porterhouse - 59

24 oz. Cut. 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 - 8

Sautéed Broccoli - 8

Smoked Gouda Grits - 8

Smashed Potatoes - 8

French Fries - 8

DESSERTS

Caramel Brownie Cheesecake - 9

New York Cheesecake – 9

Chocolate Lava Cake - 10

Carrot Cake – 10

Chocolate Lovin' Spoon Cake - 10

Blueberry White Chocolate Cheesecake – 9

Red Velvet 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