**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 – 15**
  Choice of Cheese; Lettuce, Tomato, Onion, and a Pickle Spear.

- **Hot Chicken Wrap – 15**
  Nashville Hot Chicken, Tomato, Lettuce, Cheddar, with Ranch.

- **Nashville Cheesesteak - 16**
  Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce.

- **BBQ Chicken Club – 15**
  Grilled Chicken Breast, Bacon, Gruyere Cheese,
  Lettuce, Tomato, and BBQ Sauce.
  Served on a Brioche Bun.

**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 Marinaded 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.

- **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 - 48**
  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 - 57**
  Served with Asparagus and Smashed Potatoes.
  Add (4) Shrimp and a BBQ Butter Sauce Topping $10

**SIDES**

- **Grilled Asparagus – 8**
- **Sautéed French Green Beans - 8**
- **Sautéed Broccoli - 8**
- **Smoked Gouda Grits – 8**
- **Smashed Potatoes – 8**
- **French Fries – 8**

- **Caramel Brownie Cheesecake - 11**
- **New York Cheesecake – 11**
- **Chocolate Lava Cake - 11**
- **Carrot Cake – 11**
- **Chocolate Lovin’ Spoon Cake - 11**
- **Blueberry White Chocolate Cheesecake – 11**

*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