KIDS

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

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

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.

Cheeseburger and Fries - 12

Served with Fries

Chicken Tenders and Fries - 12

Served with Fries Choice of Ranch or Honey Mustard

DINNER MENU 3PM - CLOSE

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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 Grean 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

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

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ESSERTS

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**

conditions; these items may contain raw or undercooked ingredients

^{*}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