

DINNER MENU

SERVED 3PM – 11PM

APPETIZERS

BOOM BOOM SHRIMP - 14

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

CHICKEN WINGS - 14

Choice of Buffalo, Kung POW!, or Naked.

Served with Celery and Ranch.

SPINACH DIP - 12

Served with Corn Tortilla Chips topped with Parmesan Cheese.

SALADS

SOUTHERN SALAD - 14

Fried Chicken, Iceberg, Romaine, Tomato, Cucumber, Bacon, Cheddar, Boiled Egg.

Choice of Ranch, Honey Mustard, Citrus Vinaigrette, or Bleu Cheese.

MEDITERRANEAN CHICKEN SALAD - 14

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

SANDWICHES

***CLASSIC CHEESEBURGER - 13.50**

Choice of Cheese; Lettuce, Tomato, Onion. Served with French Fries.

TURKEY SANDWICH - 13

Bacon, Avocado, Lettuce, Tomato, Basil Aioli. Served with French Fries.

NASHVILLE CHEESESTEAK - 14.50

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce. Served with French Fries.

HOT CHICKEN WRAP - 13.50

Lettuce, Tomato, Cheddar Cheese, Ranch. Served with French Fries.

SIDE ITEMS

SERVED FAMILY STYLE

FRENCH FRIES - 7

GRILLED ASPARAGUS - 8

SMOKED GOUDA GRITS - 8

SMASHED POTATOES - 8

KIDS MENU

CHEESEBURGER AND FRIES - 9

CHICKEN TENDERS AND FRIES - 8

ENTREES

HOT CHICKEN AND WAFFLE - 17

Nashville Hot Chicken Tenders 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 - 22

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

RATTLESNAKE PASTA - 19

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese.

Served with Garlic Bread. Add (3) Shrimp \$9

SHRIMP AND GRITS - 22

Spicy Jumbo Shrimp, BBQ Butter Sauce, 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 - 21

Blackened Mahi Mahi Served with a BBQ Butter Sauce, Grits, and Grilled Asparagus

***FILET - 38**

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 - 47**

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