

STARTERS

Nachos - Choice of Chicken or Beef, topped with shredded lettuce, pico de gallo, jalapeno, cilantro, and cheese \$10

Blue Cheese Chips - Homemade chips topped with a blue cheese sauce, blue cheese crumbles, chopped bacon, green onion, and drizzled with a balsamic reduction \$8

Chips and Salsa - Tortilla chips and fresh salsa \$5
Add white queso dip \$2.75

Ahi Tuna- Seared and sliced thin, on a bed of lettuce, with spicy mayo, teriyaki, wasabi mayo, and soy \$14

Wings - Fried wings tossed in Buffalo, Teriyaki, Garlic Parm, or Honey BBQ (6)\$8 (12)\$13

Onion Ring Basket- Hand breaded and fried to order, served with a zesty dipping sauce \$9

Spinach and Artichoke Dip - Topped with Parmesan cheese and diced tomato, served with fresh tortilla chips \$10

Margherita Flatbread - Mozzarella cheese, sliced Roma tomatoes, garlic butter, fresh basil, on flatbread and drizzled with a balsamic reduction \$9

Cheese Plate - Boursin and smoked Gouda, nuts, cornichon, grapes, and crackers \$14

PASTA

Add Chicken \$4 /Salmon \$12/?Shrimp \$11/Veal \$9

All pastas served with house/Caesar salad

Primavera - Sautéed spinach, tomatoes, red onion, roasted peppers, mushrooms, garlic, lemon, and olive oil tossed with fettuccine pasta and topped with fresh basil \$12

Cajun Alfredo- Rich parmesan cream sauce with a hint of blackening seasoning tossed with fettuccine and topped with tomatoes and green onion \$12

Bordelaise - A smooth blend of white wine, garlic, butter and spices tossed with angel hair pasta, spinach and tomatoes. \$12

Parmesan - Angel hair pasta tossed with marinara and topped with Mozzarella and parmesan cheese \$11

SOUP & SALADS

Soup De Jour - Cup \$5 Bowl \$9

Add Chicken \$4/ Salmon \$12 /Shrimp \$11/Tuna \$9

Dressings: 1000 Island, Ranch, Blue Cheese, Caesar, Raspberry, Balsamic, Honey Mustard, Poppy Seed, Remoulade, Avocado-Ranch

House - Mixed Greens, Roma tomatoes, onion, cucumber, cheddar cheese, and garlic croutons \$8

Caesar- Chopped Romaine, parmesan cheese, home made garlic croutons tossed in a creamy Caesar dressing \$8

Cran-Apple Chicken Salad - Mixed Greens, dried cranberries, walnuts, apples, goat cheese, house made chicken salad \$12

Chef- Mixed Greens, ham, turkey, bacon, cheddar cheese, cucumber, tomatoes, onion, and egg \$12

Cobb - Romaine, tomato, bacon, blue cheese, cucumber, egg, avocado, and red onion \$10

Summer- Spinach, toasted almonds, strawberries, goat cheese, and red onion, drizzled with balsamic reduction \$10

Hazel - Mixed greens, Roma tomatoes, onion, cucumber, egg, topped with crab and shrimp salad. Served with grilled pita bread \$ 13

FROM THE LAND

All entrees served with house/Caesar salad and choice of 2 sides

Filet Mignon 7oz \$ 30 / 9oz \$ 34 / 12oz \$43
Center cut black angus tenderloin, grilled to order. Topped with veal demi-glace and green onion

Ribeye 12oz \$25 / 14oz \$29 / 19oz \$39
Hand cut black angus ribeye grilled to your desired temperature. Topped with compound steak butter

Chopped Steak - \$19
Sixteen ounces of ground black angus chuck, hand formed and grilled to your temperature. Topped with mushroom gravy

Veal - \$20
Pounded thin and hand breaded, topped with your choice of marsala or piccata sauce

Chicken - \$19
Hand breaded and topped with marsala or piccata sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FROM THE SEA

All entrees served with house/Caesar salad and choice of 2 sides

Yellowfin Tuna - \$26

Blackened and grilled to temperature. Topped with a Crawfish Shirley cream sauce.

Trout Amandine - \$26

Fried or Grilled and topped with an Amaretto almond sauce

Fennel Crusted Salmon- \$25

Fillet of salmon seasoned with roasted fennel and topped with a bourbon orange glaze.

Redfish - \$26

Fried or grilled and topped with a seafood mushroom cream sauce

Shrimp and Grits - \$24

Large gulf shrimp sautéed in a rich Cajun butter sauce. Served over Jalapeno cheese grits (Choice of 1 more side)

Seafood Platter - \$28

Fried catfish strips, oysters, gulf shrimp, stuffed crab, fried to order and served with hushpuppies, cocktail and tartar sauces

Crab Cakes - \$30

Three lump crab cakes, pan fried and topped with hollandaise

Sides

Sautéed Spinach

French Fries

Sweet Potato Fries

Baked Potato

Onion Rings

Fried Okra

Mashed Potatoes

Grilled Asparagus

Jalapeno Cheese Grits

Vegetable de Jour

Pasta Bordelaise

LIGHTER FARE

All sandwiches served with fries

Build Your Own Burger - lettuce, tomato, onion, and pickle on a brioche bun. Choice of cheese. **\$10**
Add mushrooms, grilled onion, or BBQ **\$0.75**
Add Bacon, fried egg, or avocado **\$2.00**

Club Sandwich - Ham, turkey, bacon, lettuce, tomato, Swiss and cheddar c on choice of bread **\$10**

Reuben - Corned beef, Swiss, 1000 island, and sauerkraut on grilled pumpernickel bread **\$10**

French Dip - Shaved roast beef, Swiss cheese, and horseradish cream sauce on a grilled hoagie roll, served with au jus **\$12**

B.L.T. - Applewood smoked bacon, lettuce, tomato, mayo on your choice of bread **\$8**

Quesadilla - Choice of chicken, steak, or shrimp with grilled onions and peppers, pepper jack and cheddar cheese on a grilled tortilla **\$10**

Buffalo Chicken - Grilled or fried chicken, lettuce, tomato, bacon, cheddar cheese, buffalo and ranch dressing. Served on a bun or in a wrap. **\$10**

Grilled Mahi - Blackened Mahi fillet, on toasted brioche bun, with lettuce and tomato and tartar sauce. **\$12**

SWEET STREET

Add Ice Cream to any dessert **\$2**

Brownie a la Mode - \$5

NY Cheesecake - \$7

Strawberry Shortcake - \$6

Ice Cream Mud Pie- \$6

Bread Pudding - \$6

**Ask Server for Dessert Specials
of the night**

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