



Appetizers

Shrimp Cocktail 18

Three Lamb Lollipops topped with a balsamic glaze 22

Fried Green Tomatoes topped with crab meat and remoulade 17

Chicken & Sausage Gumbo 10/14

Soup of the Day 10/12

Salad

Wedge Salad, grape tomatoes, bacon, blue cheese crumbles, and
blue cheese dressing 14

Baby Greens Salad, shaved parmesan, strawberries, candied pecans tossed
in red-wine vinaigrette 14

Add Chicken 12

Add Shrimp 14

Entrees

Angus Filet, 8 ounces, served atop garlic mashed potatoes and grilled asparagus 58

Angus Ribeye, 16 ounces, served atop garlic mashed potatoes and grilled asparagus 54

Grilled Pork Chop with apple chutney, served with mashed sweet potatoes and collard greens 48

Chef's Fresh Fish of the Day with vegetables. 44

Mouillard Duck Breast with Creole mustard sauce, served with wild rice pilaf and sauteed spinach 44

Pasta Primavera with Roasted Chicken, vegetables on angel hair in a garlic herb butter sauce 36

Chef specials are grilled on a high intensity grill.

Dessert

Bourbon Pecan Pie 13

New York Cheesecake 13

White Chocolate Bread Pudding with candied pecans 13

Crème Brulee with fruit 14

Ice Cream 10

Gratuity is added to parties of 6 or more.