

HAWAIIAN CHICKEN 8 oz. chicken breast marinated in our house-made teriyaki sauce topped with a grilled pineapple slice. Served with wild mushroom rice pilaf and choice of side.

SOUTHERN FRIED 16.99 CHICKEN TENDERS

Fresh hand-breaded chicken tenders fried crisp, with barbeque and honey mustard dipping sauces. Served with French fries.

CHICKEN PASTA

Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce.

PIMENTO SHRIMP & GRITS 21.99

Gulf shrimp sautéed with garlic, red peppers, mushrooms, bacon, baby spinach and scallions. Served over pimento cheese grits.

FISH 'N CHIPS 17.99

Lightly breaded and fried golden brown. Served with French fries and house-made remoulade sauce.

BARBEQUE BABY BACK RIBS 19.99

Slow cooked, fall off the bone pork ribs basted with barbeque sauce. Served with French fries.

FRIED PORK CHOPS 18.99

Two hand-breaded boneless pork chops, fried crispy and smothered with our scratch-made creamy brown gravy. Topped with fried onion straws. Served with white cheddar mashed potatoes and your choice of side.

NEW ORLEANS SHRIMP PASTA 19.99

Spicy gulf shrimp, andouille sausage, bell peppers, red onions and mushrooms sautéed with penne pasta in a light cajun cream sauce.

SEAFOOD GUMBO

Traditional Southern gumbo with shrimp, blue crab, okra and flavorful andouille sausage. Served on a bed of jasmine rice.

APPETIZERS

Served with a ranch dipping sauce.

MOZZARELLA STICKS

FRIED PICKLES Dill pickle rounds battered, breaded and fried to golden perfection.

LOADED POTATO CRACKLINS

Diced baked potato, fried golden and smothered with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan.

Hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.

SPINACH ARTICHOKE DIP 11.99 Spinach and creamy artichoke dip served with sour cream.

Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons. AHI TUNA WONTON STACK* 13.99

Pepper-encrusted Sashimi-grade Ahi tuna, seared rare and sliced thin, crispy wontons, cucumbers, soy ginger glaze, wasabi and pickled ginger.

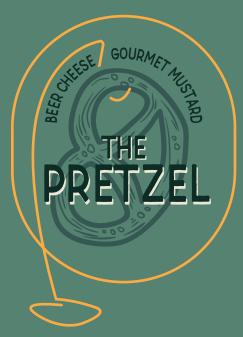
CHARGRILLED OYSTERS Eight of our specialty oysters on the half shell, grilled over an open

flame, smothered in garlic butter and parmesan cheese.

beer cheese dip topped with jalapenos.

Fresh sweet onion slices, hand-battered with Japanese bread crumbs. Fried golden and piled high, served with chipotle ranch dressing.

THE PRETZEL Giant salted soft pretzel served with spicy mustard and our house-made



SEAFOOD

FRIED SHRIMP

Jumbo Gulf Shrimp, hand battered and fried golden. Served with French fries, and our signature cocktail sauce.

PISTACHIO ENCRUSTED TROUT

Fresh Rainbow trout, lightly breaded with pistachios then pan seared. Topped with a Sriracha herb butter and served with wild mushroom rice pilaf and steamed broccoli.

BLACKENED SALMON* 23.99

Cajun seasoned grilled salmon topped with fresh pico de gallo and served with fried okra and wild mushroom rice pilaf.

GRILLED SALMON* 23.99

Fresh Atlantic salmon, crowned with our signature mustard dill sauce. Accompanied with creamed spinach and wild mushroom rice pilaf.

FRIED SEAFOOD COMBO

Hand breaded shrimp and fish fried golden brown. Served with Southern fried okra, French fries and house-made remoulade and cocktail sauces for dipping.

PAN SEARED CRAB CAKES 29.99

Jumbo lump blue crab cakes pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with white cheddar mashed potatoes and creamed spinach.

Served with house or Caesar salad and one side.

24.99 $\mathsf{HAND}\ \mathsf{CUT}\ \mathsf{SIRLOIN}^*$

10 oz. USDA Choice sirloin grilled just the way you like it.

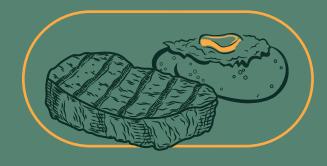
TERIYAKI FILET KABOBS* 24.99

Choice cuts of tenderloin marinated in a sweet teriyaki sauce skewered with sweet onions, mushrooms and green peppers.

RIBEYE^{*} 36.99 14 oz. handcut richly marbled certified Angus Ribeye grilled to perfection.

FILET MIGNON*

7 oz. USDA Choice center-cut filet seasoned and grilled to perfection.



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All sandwiches served with French fries.

NASHVILLE HOT CHICKEN 13.99

Crispy hand breaded chicken breast tossed in our Nashville hot sauce. Topped with pickle aoli, lettuce, and tomato on a toasted Brioche bun.

GRILLED CHICKEN SANDWICH 13.99

Citrus marinated grilled chicken breast topped with Swiss cheese, fresh lettuce, and tomato on a buttery toasted Brioche bun.

BRISKET CHEESEBURGER* 14.99

8oz Brisket burger, cheddar cheese, lettuce, tomato, pickles, topped with Cajun fried onion rings served on a toasted Brioche bun.

PIMENTO CHEESE BURGER'

Our signature 8oz Brisket burger topped with house-made pimento cheese and crispy candied bacon on a toasted Brioche bun.

SPICY PATTY MELT*

8oz Brisket burger, Swiss cheese, Jalapeños, sautéed onions, Cajun candied bacon topped with mango jalapeño sauce. Served on

THE PHILLY* 17.99

Thinly sliced seasoned certified Angus Ribeye grilled with onions and green peppers. Served on a toasted hoagie roll with mayonnaise and topped with melted Pepper jack cheese.

FRIED FISH SANDWICH*

Golden-fried fresh fish fillet on a toasted Brioche bun with homemade remoulade sauce, American cheese, lettuce, and sliced tomato.

RICE BOWLS

CHICKEN

Marinated chicken breast, broccoli, carrots, wonton crisps and red onions served over jasmine rice.

AHI TUNA* 16.99

Seared rare Ahi tuna, pineapple salsa, avocado and wonton crisps served over jasmine rice.

STEAK* 17.99

Hawaiian marinated sirloin thinly sliced, broccoli, carrots and red onions served on a bed of jasmine rice.

SALADS

STRAWBERRY CHICKEN 15.99

Grilled chicken breast, fresh greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette.

SALMON AND AVOCADO* 17.99

Grilled salmon, market greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese.

CRISPY CHICKEN SALAD 14.99

Hand-breaded chicken tenders over mixed greens with chopped eggs, tomatoes, cheddar cheese, red onions and Applewood smoked bacon. Served with honey mustard dressing.

HOUSE

6.99

Mixed greens with cucumbers, tomatoes, cheddar cheese, bacon and croutons.

CAESAR 6.99

Romaine, parmesan cheese, croutons and home-made Caesar dressing.

DRESSINGS

Honey Vinaigrette - Bleu Cheese - Thousand Island Sweet Honey Mustard - Ranch - Balsamic Vinaigrette Classic Vinaigrette - Fat Free Raspberry Vinaigrette

SIDES

Pimento Cheese Grits Baked Sweet Potato

White Cheddar Mashed Potatoes Potato Cracklins

Baked Potato (+1.99) **Creamed Spinach**

Steamed Broccoli Hand Battered Onion Rings (+2.99)

Wild Mushroom Rice Pilaf French Fries Steamed Asparagus (+1.99) **Fried Okra**