



SIGNATURE DISHES

HAWAIIAN CHICKEN 17.99

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 CHICKEN TENDERS 16.99

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

CHICKEN PASTA 17.99

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 19.99

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

APPETIZERS

FRIED PICKLES 8.99

Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce.

LOADED POTATO CRACKLINS 10.99

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

MOZZARELLA STICKS 10.99

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.

SPICY SHRIMP 12.99

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 16.99

Eight of our specialty oysters on the half shell, grilled over an open flame, smothered in garlic butter and parmesan cheese.

ONION RINGS 10.99

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

THE PRETZEL 11.99

Giant salted soft pretzel served with spicy mustard and our house-made beer cheese dip topped with jalapeños.



SEAFOOD

FRIED SHRIMP 19.99

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

PISTACHIO ENCRUSTED TROUT 22.99

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 23.99

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.

STEAKS

Served with house or Caesar salad and one side.

HAND CUT SIRLOIN* 24.99

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* 38.99

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



SANDWICHES

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* 14.99

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

SPICY PATTY MELT* 15.99

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

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* 13.99

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

RICE BOWLS

CHICKEN 15.99

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
Potato Cracklins	White Cheddar Mashed Potatoes
Creamed Spinach	Baked Potato (+1.99)
Steamed Broccoli	Hand Battered Onion Rings (+2.99)
Wild Mushroom Rice Pilaf	French Fries
Steamed Asparagus (+1.99)	Fried Okra