

Dessert

**Coconut Cream Pie**

In-house crafted with rich cream and sweetened coconut over a buttered crust

\$8

**Tuxedo Bomb**

Chocolate ganache shell filled with vanilla and chocolate mousse with a chocolate cake bottom

\$8.5

**Ghirardelli Brownie a la Mode**

Made from scratch served warmed with vanilla ice cream and chocolate syrup

\$8

**Snickerdoodle Blondie**

Made from scratch served warmed with vanilla ice cream and topped with caramel

\$8.5

**Cheesecake De Jour**

Chef's creation of the week

Market price



### Appetizers

- Ahi Tuna\*** - Pan seared sesame encrusted top grade ahi tuna over wasabi edamame hummus with mango salsa \$15  
**Bayou Gator Bites**- Lightly breaded and fried tail meat, served with jalapeno pineapple chutney, and a red pepper aioli \$12  
**Jumbo Firecracker Shrimp**- Lightly breaded and fried, tossed in a sweet and spicy chili sauce \$12  
**Crab Cakes**- Jumbo lump crab cake with lemon vinaigrette arugula salad and a horseradish dill aioli \$15  
**Lettuce Wraps**- Our Asian vegetable blend in a sesame ginger soy sauce served with four lettuce pieces \$8  
**Cocktail Shrimp**- Five jumbo cocktail shrimp served chilled with horseradish cocktail sauce \$12  
**Dip of the Day**- Chef inspired dip served with crispy pita chips (Market Price)  
**Mozzarella Sticks** - Six fried mozzarella sticks served with a creamy tomato dipping sauce \$8

### Salads

**Dressings:** Garlic Ranch, White Balsamic, Bleu Cheese, Italian, 1000 Island, Honey Mustard

- Wedge**- Iceberg lettuce, blue cheese, bacon, grape tomatoes, chopped egg with blue cheese dressing \$8/\$11  
**Caesar**- Romaine lettuce tossed in Caesar dressing topped with parmesan and buttered croutons \$7/\$10  
**Garden**- Mixed lettuce, fresh tomato, sliced cucumber, julienned red onion, julienne carrots, buttered croutons, shredded jack and cheddar cheese with your choice of dressing \$6/\$9  
**Mediterranean**- Spring mix, cucumbers, grape tomatoes, artichoke hearts, kalamata olives, red onion, banana peppers, and feta cheese served with your choice of dressing \$12

Add Fried or Roasted Chicken (warm or cold)(\$6), Tuna(\$12), Shrimp(\$8), Salmon(\$12) to any entrée salad

### Soups

**Tomato Bisque**- \$3.50/\$6.95

**Loaded Baked Potato**- \$3.50/\$6.95

**Soup de Jour**- \$3.50/\$6.95

*Kids menu available upon request*

### Entrees\*

*Add sautéed onion \$2 - Add Sautéed mushroom \$3*  
*Add Scallops \$12 - Add Caribbean Style or Blackened \$2 - Add Lobster Tail \$11.99*  
*Served with choice of side*  
(Choose a Garden or Caesar salad as your side for \$2.99)

- Filet Mignon** \$35  
**Petite Filet Mignon** \$30  
**Boneless Ribeye** 12 oz \$29/ 16 oz \$39  
**Bone-in Ribeye** \$44  
**New York Strip** \$28  
**Prime Bone-in Pork Chop** \$24  
**Slow Roasted Bone-in Herbed Chicken** \$23  
**Four Hour Braised Lamb Shank** \$26  
**Crab Cakes** \$27  
**Crispy Flounder** \$25  
**Seared Salmon** \$24  
**Shrimp and Grits** \$24  
**Red Snapper** \$19  
**Scallops** \$28  
**Tuscan Chicken** \$18  
**Lobster Ravioli** \$19  
**Lobster Mac and Cheese** \$18  
**Chicken BLT Pasta** \$17



We serve only the finest quality hand cut

**Certified Angus Beef® brand Prime steaks** aged for at least 28 days.

We cook our steaks to the following temperatures:

**RARE** - Cool red center

**MEDIUM RARE** - Warm red center

**MEDIUM** - Warm pink center

**MEDIUM WELL** - Thin line of pink in the center

**WELL DONE** - No pink cooked all the way through

### Sides

- Cheese Grits** \$4  
**Garlic Green Beans** \$4  
**Seasonal Vegetable** \$4  
**Greek Orzo** \$4  
**French Fries** \$4 (Truffle for \$2 extra)

- Citrus Cous Cous with Quinoa** \$4  
**Loaded Baked Potato** \$4  
**Power Blend Veggie** \$4  
**Broccolini** \$4  
**Mash Potatoes** \$4

*20% gratuity will be added to all parties of 6 or more*

*Our corkage fee is \$20 per bottle*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\**