

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 warm with cinnamon 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 cheese 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

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**