



APPETIZERS

Glazed Chicken Wings	10
Cilantro marinated & flash fried wings tossed in sweet chili glaze or honey buffalo & topped with sweet potato hay	
Tuna Wonchos	13
Ahi tuna tossed in a sesame ginger sauce & topped with a mango coulis and avocado puree. Served with fried wonton chips	
Smoked Chicken Cheese Frites	12
Smoked chicken on a bed of crispy French fries topped with pepper jack & cheddar cheese, roasted corn, blistered tomatoes & finished with a drizzle of avocado ranch and white truffle oil	
Shiitake Mushroom Potstickers	10
Served with a soy ginger sesame dipping sauce	
Steak & Goat Cheese Portobello	17
Marinated & grilled portobello mushroom sliced & topped with prime beef tenderloin tips & Chevre goat cheese then finished with a horseradish butter sauce	
Sauté of Artichoke Hearts	10
Artichoke hearts slow cooked in a white wine butter sauce & served with baguette crisps.	
Chef's Signature Crab Cakes	18
Jumbo lump crab cakes with a smoked tomato remoulade and green tomato chow chow	
Escargot Bordelaise	8
Fresh garlic, thyme, shallots and white wine compound butter finished with chopped parsley	

SOUPS / SALADS

Crab & Brie	Cup 6 Bowl 9
Gumbo Du Jour	6
Spring mix, cucumber slices, cherry tomatoes, croutons with choice of dressing	
Caesar Salad	6
Chopped romaine, creamy Caesar dressing, parmesan, croutons	
Classic Wedge	6
Iceberg lettuce, applewood smoked bacon, bleu cheese crumbles, pickled onions, bleu cheese dressing	

Salad Add ons:

Shrimp 6 Tuna 7 Chicken 5 Salmon 15

Available dressings:

Ranch, Caesar, Champagne Vinaigrette, Sesame Ginger Vinaigrette, Creamy Dill Vinaigrette, Tangy Vinaigrette, Bleu Cheese, Black Pepper Parmesan

SANDWICHES

Club Brisket Burger	11
8oz grilled brisket burger cooked to order with lettuce, tomato, pickles, and shaved purple onions with choice of cheese (cheddar, Swiss, pepper jack, bleu, Havarti)	
Add: Bacon 1 Avocado 1 Mushrooms 1	
Pastrami on French	11
House made pastrami sliced thin and seared with anchovy grain mustard & garlic dill & cucumber kraut on toasted French bread	
Grilled Steak Lettuce Wraps	14
Prime tenderloin tips seared and served on lettuce wraps topped with tobacco onions and tarragon aioli	
Black Bean & Chipotle Burger	10
Vegan burger patty served with lettuce, tomato, and avocado on a vegan pretzel bun	
Tuna Melt	14
Seared ahi tuna cooked medium smothered with cucumber slaw, sriracha honey aioli and melted aged whisky cheddar on a toasted English muffin	
Crab Grilled Cheese	14
Jumbo lump crab meat pressed between toasted brioche with charred tomatoes and finished with creamy Havarti cheese & house remoulade	
Pressed Smoked Chicken	14
Smoked pulled chicken, roma tomatoes, lettuce, fresh mozzarella, black pepper parmesan sauce, and pickles on French bread	
All sandwiches/wraps come with choice of side item	

SIDES

Roasted Brussel Sprouts	6
Creamed Spinach	4
Asparagus	5
Provençal Tomatoes	6
Roasted roma tomatoes topped with Italian bread crumbs and shaved parmesan cheese	
Roasted Garlic Mashers	4
Zoodles	4
Garlic Wilted Spinach	5
Sweet Potato Fries	6
French Fries	6
Tater Tots	6
House Made Chips	6
Onion Strings	6

Toppings Available to add to Fries/Tots:

Bacon 1 Avocado 1 Mushrooms 1
Cheese (cheddar, bleu, pepper jack, Swiss, Havarti) 1
Truffle Oil 1



ENTREES

Green Tomato & Blackened Shrimp	17
Local green tomatoes (fried or grilled) on a bed of mesclun mix topped with blackened shrimp & finished with house made remoulade & creole tomato glaze	
LOx & ArruguLA	16
Smoked salmon served atop peppery arugula with shaved purple onions, boiled eggs, fried capers and drizzled with a creamy dill vinaigrette	
Spinach & Quinoa	12
Baby spinach, quinoa, fresh sliced local strawberries, and Chevre goat cheese tossed in a tangy vinaigrette	
Smoked Chicken Caesar	13
Creole smoked chicken served warm over crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and croutons	
AC's Zapp's Crusted Trout	21
Speckled trout crusted with Zapp's potato chips & served with roasted brussel sprouts along with crystal beurre blanc	
Cedar Plank Salmon Oscar	26
8oz salmon roasted on a cedar plank and topped with jumbo lump crab meat with asparagus and sauce bearnaise	
Sesame Crusted Ahi Tuna	17
Black & white sesame seed crusted ahi tuna pan seared to medium rare with five spice jasmine rice & cucumber slaw with a side of ponzu sauce	
Stuffed Chicken Parmesan	14
Chicken breast stuffed with fresh mozzarella and basil dipped in Italian bread crumbs and pan sauteed served with pappardelle pasta & homemade marinara	
Chicken Picatta	16
Marinated chicken pan seared then topped with lemon beurre blanc & fried capers served with garlic wilted spinach & zoodles	
Chicken Madeira	17
Grilled & marinated chicken breast topped with roasted asparagus, mozzarella cheese, and mushroom madeira sauce & served with garlic mashers	
Princess Cut Filet	36
6oz prime tenderloin of beef cooked to desired temperature with creamed spinach & roasted garlic mashers	
Prime Filet of Beef	48
8 oz prime beef tenderloin cut to order in house cooked to desired temperature with creamed spinach & roasted garlic mashers	
Bone-in Ribeye	38
16oz bone-in prime ribeye cooked to desired temperature served with Provencal tomatoes & roasted brussel sprouts	

ENTREES

Steak Diane	36
Prime beef medallions pan seared & served with roasted garlic mashers, asparagus & mushroom demi glace	
Ma! Meatloaf	15
Blend of Italian sausage & prime beef with smothered onions & mushroom gravy	

PIZZAS

10 " Cauliflower crust or 12" Regular crust available

Margherita	10"	12"
House made marinara, roma tomatoes, fresh mozzarella & basil	14	11
Red, White & Green	10"	12"
Alfredo, baby spinach, roma tomatoes, fresh mozzarella	14	11
Classic Cheese	10"	12"
House marinara, mozzarella cheese blend on choice of crust	10	7
Meatza Pizza	10"	12"
House marinara, mozzarella cheese blend, pepperoni, Italian sausage, pancetta, prosciutto	16	13
Loaded Veggie	10"	12"
House marinara, mozzarella cheese blend, baby spinach, roasted peppers, caramelized onions, portobello mushrooms	15	12

Additional pizza toppings \$1 each:

Bacon, pepperoni, grilled chicken, ground beef, black olives, jalapenos, banana peppers, artichoke hearts, shrimp, ham, turkey, mushrooms, sausage, truffle oil, onions, roma tomatoes, spinach, pepper, fresh mozz, fresh basil, extra cheese, pancetta, prosciutto

DESSERTS

"Coffee" & Doughnuts	\$5
Ricotta drop doughnuts dusted with powdered sugar with chicory caramel dipping sauce	
Grilled Strawberry Pound Cake	\$7
Grilled vanilla pound cake topped with balsamic macerated strawberries and whipped cream	
Banana Bread Pudding	\$6
Classic bread pudding topped with kahlua crème anglaise	