

Homestyle Menu

Each Entrée Includes Choice of Two Sides:
Mashed Potatoes, Fried Okra, Buttered Peas,
Green Beans with Bacon & Shallots, Brussel Sprouts with
Pancetta or Fried Green Tomatoes

Smothered Pork Chop

Grilled Pork Chop Topped with
Sautéed Onions, Mushrooms and
Red Wine Demi
\$16.95

Baked Chicken

Half Chicken Wog Baked and
Served with Chicken Gravy
\$13.95

Chicken Fried Steak

A Hearty Breaded Cubed Steak
with Country Gravy
\$14.95

Chicken Fried Chicken

Hand Breaded Chicken Breast served
with Homemade Country Style Gravy
\$14.95

Chicken and Dumplings

Homemade Chicken and Dumplings
Smothered on Fresh Buttermilk
Biscuits
\$13.95

Shrimp & Grits

6 Shrimp Sautéed with Ham, Onion,
Andouille Sausage, Garlic and Cajun
Spices Served over Homemade Grits
\$16.95

Meatloaf

Served with Traditional Tomato Sauce
Or Brown Gravy
\$14.95

Pork Ribs

Slow Smoked Pork Ribs Smothered in
a Sweet Whiskey BBQ Sauce
Half Pound \$13.95
Full Pound \$19.95

STEAK NIGHT

All Entrées are Served with Your Choice of Sauce and Two Sides

8oz Filet Mignon.....\$27.95
12oz Ribeye.....\$25.95

Chopped Tenderloin

*8oz Chopped Tenderloin Topped with Caramelized Onions
And Mushroom Demi Glaze*
\$18.95

Filet Oscar

*Seared Filet Mignon Topped
With Crab Meat, Asparagus and Béarnaise Sauce*
\$30.95

Black and Blue N.Y. Strip

*12oz Blackened Seasoned N.Y Strip
Topped with Bleu Cheese Crumbles*
\$23.95

All You Can Eat

Sliced Ribeye	\$16.95
Grilled Chicken Breast	\$14.95

~Surf and Turf~

Add Shrimp Scampi to any Order
\$4.95

Sauce Options

Compound Butter	Three Mushroom Demi	Red Wine Demi	Béarnaise
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Sides

<i>Cup of Soup</i>	<i>Vegetable of the Day</i>	<i>French Fries</i>	<i>Whipped Potatoes</i>	<i>Baked Potato</i>
<i>Rice Pilaf</i>	<i>Macaroni & Cheese</i>	<i>Steak Fries</i>	<i>Fresh Potato Chips</i>	<i>Onion Rings</i>
<i>Fruit Cup</i>	<i>Fried Green Beans</i>	<i>Sweet Fries</i>	<i>Garlic Parmesan Gnocchi</i>	<i>Cole Slaw</i>

SEAFOOD NIGHT

~Appetizers~

Crab & Jalapenos Poppers

Fresh Jalapenos Stuffed with Crab and Cream Cheese Then Deep Fried to a Golden Brown and Served with Avocado Ranch Dressing
\$9.95

Seared Sea Scallops

Pan Seared Sea Scallops with a Saffron Beurre Blanc on a Bed of Spinach
\$12.95

Shrimp Cocktail

Chilled Shrimp with Cocktail Sauce and Fresh Lemon Wedge
\$11.95

Clam Chowder

Cup \$2.95 Bowl \$4.50

~ENTRÉES~

All Entrées Include
Your Choice of Two Sides

Surf and Turf

8oz Grilled Center Cut Black Angus Filet Topped with Tender Shrimp Sautéed with a Lemon, Garlic, Capers and Butter Sauce
\$27.95

Flounder Piccata

Parmesan and Egg Battered Flounder with a Beurre Blanc Topped with Lemon Zest and Capers
\$16.95

Tilapia Tacos

Tilapia Taco's with a Mango Jicama Slaw and Avocado Offered Fried, Blackened or Grilled
\$14.95

Coconut Crusted Salmon

Seared Coconut Crusted Salmon with a Pineapple, Mango and Strawberry Salsa
\$17.95

Seafood Platter

Breaded Fried Shrimp, Cornmeal Dusted Shrimp and Flounder Served with Tartar or Cocktail Sauce
\$19.95

Beer Battered Cod

Tempura Battered Cod Served with Tartar Sauce
\$13.95

Sides

Cup of Soup	Vegetable of the Day	French Fries	Whipped Potatoes	Baked Potato
Rice Pilaf	Macaroni & Cheese	Steak Fries	Fresh Potato Chips	Onion Rings
Fruit Cup	Fried Green Beans	Sweet Fries	Garlic Parmesan Gnocchi	Cole Slaw