



Dinner Menu

Please ask the server for weekly specials, soup of the day, & any holiday specials

SMALL PLATES

CITRUS CEVICHE 18

Shrimp and scallop ceviche in a citrus blend. (lime, lemon, orange) topped with avocado and a side of tortilla chips

BAKED GOAT CHEESE 16

Goat Cheese with a Blackberry chipotle sauce, Roasted Almonds and Fresh Berries served with an Artisan Loaf

CRAB CAKE 18

Seared blue crab cake with a bed of spring mix topped off with cherry tomatoes and remoulade sauce

FRIED GREEN TOMATOES 11

Cornmeal Battered Green Tomatoes on a bed of spring mix topped with Parmesan Cheese and a side of Cajun Ranch

SALMON BRUSCHETTA 16

Smoked Salmon over an Artisan Crostini with a Sage Cream Cheese Spread

SOUP & SALAD

GUMBO 8/15

Andouille sausage and crawfish gumbo topped with white rice

SOUP OF THE DAY (ASK SERVER)

AVOCADO CAESAR 12/18

Chopped Romaine with a creamy Avocado Caesar topped with Bacon, Parmesan and Avocado slices

THAI CHICKEN SALAD 22

Grilled Chicken on Spring Mix topped with Wonton Strips, Tomato, Onion, Corn, Avocado, Bacon and a Sweet Chili Lime Dressing

LOUISIANA WEDGE 17

Iceberg wedge with a blue cheese dressing topped with Pickled Okra, Red Onion, Tomato, Bacon and Blue Cheese Crumbles Other Dressings: Cajun Ranch, Honey Balsamic

WATERMELON SHRIMP 22

Sautéed Shrimp with Watermelon and Berries topped with a Berry Vinaigrette

Add Protein: Chicken 8 | Shrimp 10 | Crab Cake 15

a charge of \$7 is applied to any split dishes

ENTREES

CHICKEN SAUVIGNON 24

Tender Chicken Breast with a mushroom caper sauvignon cream sauce over linguine pasta

BOLOGNESE 20

Slow Simmered Beef Bolognese over linguine pasta topped with parmesan

SNAPPER 38

Grilled Snapper over Jalapeno Cheddar Grits and Asparagus

SHRIMP AND GRITS 27

Sautéed Shrimp over Jalapenos Cheddar Grits and Black Pepper Honey Brussel Sprouts topped with a Blackberry Chipotle Sauce

16oz PRIME RIBEYE 52

Grilled ribeye with garlic mash potatoes and Broccolini
Shrimp 10 or Scallops 14

VEGAN PASTA 22

Ask your server for the special

CORNISH HEN 29

Whole boneless Cornish hen over Garlic Mash Potatoes and Black Pepper Brussel Sprouts topped with Rosemary Cream Demi-Glace

SIDES

*SIDE (2-3 PEOPLE) MAC AND CHEESE 12

JALAPENO CHEDDAR GRITS 8

BLACK PEPPER HONEY BRUSSEL SPROUTS 12

JUMBO SAUTÉED ASPARAGUS 10

PARMESAN TRUFFLE HERB FRIES 14

YUKON GOLD MASH POTATOES 12

Add Protein: Chicken 8 | Shrimp 10 | Crab Cake 15

a charge of \$7 is applied to any split dishes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

**Menu items may contain or come into contact with wheat/ gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with a manager.

***All grilled/ sauteed items are cooked using coconut oi. For more information, speak with a manager.