

DINNER

- PAN-SEARED FILET*

Garlic Sauce, Side By Side Potatoes, Baby Green Beans \$33.00
- BLACK ANGUS RIB EYE*

Smoked Onion-Bacon Butter, Side By Side Potatoes, Baby Green Beans \$28.00
- BOURBON STREET SIRLOIN*

Butter Garlic Marinade, House Dry Rub, Andouille Hash, Baby Green Beans, Creole Crawfish Butter \$24.00
- BOURBON GLAZED PORK CHOPS

Bourbon-Molasses Glaze, Side By Side Potatoes, Baby Green Beans \$22.00
- WHISKEY APPLE CHICKEN

Grilled Chicken, Brown Sugar & Whiskey Roasted Fuji Apples, White Cheddar Mashed Potatoes, Brussels Sprouts \$20.00
- SUMMER SEARED SALMON*

Wild Caught, Zucchini Noodles, Roasted Tomatoes, Sundried Tomato Cream \$27.00
- CAST IRON MAHI*

Seared Mahi Mahi, Cast Iron Corn-Jalapeño Medley, White Cheddar Mashed Potatoes, Creole Crawfish Butter \$26.00
- SOUTHERN GRILLED SHRIMP*

Brown Sugar-Chipotle Rub, Fried Green Tomatoes, Crème Brûlée Corn, Garlic Lime Sauce \$22.50
- CHORIZO MAC & CHEESE

Chorizo Sausage, Fresh Jalapeño, Queso Cream, Tobasco Onions, Penne Pasta \$19.50
- CREAMY SCALLOP PENNE

Seared Sea Scallops, Sundried Tomatoes, Sweet Peas, Bacon, Parmesan Cream, Penne Pasta \$26.50
- CHICKEN FETTUCINE

Grilled Chicken, Spinach, Wild Mushrooms, Confit Tomatoes, Parmesan Cream \$17.95

ALL DINNERS ARE SERVED WITH YOUR CHOICE OF SPRING MIX DINNER SALAD OR CUP OF SOUP

YOU MAY SUBSTITUTE A CAESAR SALAD FOR \$1.00 OR A STRAWBERRY SPINACH SALAD FOR \$2.00

SHAREABLE SIDES

- FRIED GREEN TOMATOES \$6.00

QUINOA-COUSCOUS PILAF \$4.00

ANDOUILLE HASH \$6.25

CREAMED CAULIFLOWER \$6.00

CUCUMBER SALAD \$4.50

CRISPY MAPLE BRUSSELS SPROUTS \$5.25
- SIDE BY SIDE POTATOES \$4.25

GRILLED ASPARAGUS \$6.00

BEER BATTERED ONION RINGS \$5.50

CRÈME BRULÉE CORN \$6.50

BLACK BEANS & RICE \$6.00

**NOTICE: Consuming raw or undercooked meats, seafood, shellfish, milk or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public health official for further information.