

DINNER

- PAN-SEARED FILET*

Garlic Sauce, Side By Side Potatoes, Baby Green Beans

\$34.00
- BLACK ANGUS RIB EYE*

Smoked Onion-Bacon Butter, Side By Side Potatoes, Baby Green Beans

\$29.00
- CAJUN STEAK & HASH

Grilled Sirloin, Blackened Shrimp, Andouille-Potato Hash, Grilled Asparagus, Cajun Cream

\$26.00
- BOURBON GLAZED PORK CHOPS

Bourbon-Molasses Glaze, Side By Side Potatoes, Baby Green Beans

\$23.00
- CHICKEN & ASPARAGUS

Grilled Chicken Breast, Grilled Asparagus, Wild Mushrooms, Herb Risotto, Asiago Cream

\$21.00
- SUMMER ROASTED SALMON*

Zucchini Noodles, Roasted Tomatoes, Fresh Basil. Lemon-Herb Aioli

\$26.00
- CRISPY ORANGE DUCK BREAST

Creole Honey-Orange Sauce, Jasmine Rice, Charred Orange, Grilled Asparagus

\$22.00
- SPICY MAC & CHEESE

Blackened Chicken, Queso Cream, Penne Pasta, Fried Onion Tangles, Red Pepper Flake

\$19.50
- CREOLE SHRIMP FETTUCCHINE*

Blackened Shrimp, Andouille Sausage, Creole-Tomato Cream Sauce

\$23.00
- CREAMY SCALLOP PENNE

Seared Sea Scallops, Sundried Tomatoes, Sweet Peas, Bacon, Parmesan Cream

\$26.00
- CHICKEN FETTUCCHINE

Grilled Chicken, Wild Mushrooms, Asparagus, Roasted Tomatoes, Parmesan Cream

\$18.75

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

YOU MAY SUBSTITUTE A CAESAR SALAD FOR \$1.25 OR A STRAWBERRY SPINACH SALAD FOR \$2.25

SHAREABLE SIDES

- FRIED GREEN TOMATOES

\$6.00
- QUINOA-COUSCOUS PILAF

\$4.00
- ANDOUILLE HASH

\$6.25
- CREAMED CAULIFLOWER

\$6.00
- SIDE BY SIDE POTATOES

\$4.25
- WHITE CHEDDAR MAC & CHEESE

\$5.50
- BEER BATTERED ONION RINGS

\$5.50
- CRISPY MAPLE BRUSSELS SPROUTS

\$5.25

**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.