



DINNER MENU

SERVED

Monday-Sunday 4pm-9pm

(GF) - Gluten Free Available (V) - Vegetarian Available (N) - Contains Nuts

DINNER ENTREES

The following are served with choice of side salad or soup de jour

N'awlins Chicken Quarter (GF) 27

1/4 Roasted Chicken served over rice topped with Creamy Cajun Sauce,
Andoullie, Peppers, Onions

"Marry Me" Chickpea Pasta 27

Chickpeas, Spinach, Roasted Garlic Sundried Tomato Sauce, Vegetable Rotini

Chicken & Roasted Artichoke Pasta 27

Grilled Chicken, Roasted Artichoke, Creamy Pesto Sauce, Penne Pasta

Lemon Asparagus Risotto with Shrimp and Scallops (GF) 32

Lemon Asparagus Risotto, Argentinian Red Shrimp, Fresh Scallops

The following are served with choice of two sides and side salad or soup de jour

Southern Fried Catfish 25

Cornmeal Breaded 7 oz. Filet served with Hushpuppies

Creamy Dill Salmon 28

Chilean Verlasso Salmon Topped with Creamy Dill Sauce

Charred Baby Bellas with Garlic Butter Filet (GF) 36

6oz Angus prime filet, Soy Marinated Baby Bellas

Coffee Compound Butter N.Y. Strip (GF) 34

12oz Angus prime N.Y. strip

Charred Scallion Salsa Verde Sirloin (GF) 30

8oz Angus Sirloin, Charred Scallion Salsa Verde

Pork Tenderloin Roulade (GF) 30

Pork Tenderloin stuffed with pesto and sundried tomatoes

Prime Rib Special (GF)

Fri. & Sat Only - while supplies last

8oz 35

12oz 40

SIDES:

French Fries

Onion Rings

Sweet Potato Fries

Mashed Potatoes

Roasted Okra

Roasted Artichoke

Asparagus

Baked Potato

Tater Tots

Steamed Broccoli

Cole Slaw

Rice

Gratuity may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TOGOORDERS: 931-484-3741

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.