

18% Gratuity added to all parties of 6 guests or more - 20% Gratuity added to all parties of 10 guests or more

••• STARTERS •••

Dietary Guide

CV - Can Be Made Vegan

CGF - Can Be Made Gluten Free

*Please Notify Your Server of Dietary

BBQ Bacon Potato Skins 12

Crisp fried potato skins loaded with sour cream, cheddar, bacon, and BBQ sauce

CALAMARI 16

Fried calamari and crispy peppers served with Roasted Garlic Aioli

SPICY SALMON DIP 11

Salmon, bell peppers, jalapeno peppers, cream sauce, and spices

GOUDA MAC & CHEESE BITES 10

Battered and fried elbow macaroni, blended with smoked gouda, and 4 more cheeses

EDAMAME 6.5 (CV/CGF)

Steamed and Lightly Seasoned

CATFISH NUGGETS 12

Battered, lightly seasoned, and fried

CRAB CAKES 25 - Single Crab Cake 14

Two pan-seared cakes served with Cajun Remoulade sauce

GUMBO 13

Dark roux, vegetables with chicken, andouille sausage, shrimp, and rice

BEIGNETS 8.5

Light, fluffy, and dusted with powdered sugar.

SHRIMP AND GRITS MARTINI 12

Shrimp, Stone ground dinner grits with bell peppers and three cheeses; topped with extra cheese, bacon, and chives

SOUP -- STEAK AND POTATO

Slow cooked premium cuts of tender beef in a creamy, potato filled soup

Cup 7.00 Bowl 11.00

SALAD & ENTRÉE ADD-ONS (CGF)

Four Shrimp +6 | Salmon +12 | Chicken +6
Avocado +2 | Egg +2 | Bacon +1 | Onion +1
One Jumbo Scallop +10 | Black Bean Patty +6
5 oz NY Strip Steak +12 | Andouille Sausage +4
Portobello Mushroom Cap +5
Extra Sauce +1

••• SALADS & BOWLS •••

We Feature Lettuce Grown in Peach County, in Local Bounti Greenhouses

HOUSE SALAD - 6, Entrée-10.5 (CV/CGF)

Fresh Spring Mix, Tomato, Sliced Red Onion, Sliced Cucumbers, Shredded Cheese and Croutons

COBB SALAD Entrée 15.5 (CV/CGF)

Crisp Green Leaf Lettuce, Spring Mix, Avocado, Egg, Bacon, Tomato, Sliced Red Onion, Sliced Cucumbers, Shredded Cheese

CAESAR SALAD - 6, Entrée-10.5

Baby Romaine Lettuce, Parmesan Cheese, Caesar Dressing and Croutons

SUMMER BISTRO SALAD 14 (CV/CGF)

Spring Mix, Strawberries, Mandarin Oranges, Grapes, and Feta Cheese. Served with Pecans and Raspberry Vinaigrette Dressing

POWER BOWL 14 (CV/CGF)

Quinoa, Brown Rice, Corn, Black Beans, Tomato and Avocado Topped with Cilantro Lime Vinaigrette

Salad Dressings: Ranch, Italian, Thousand Island, Raspberry Vinaigrette, Cilantro Lime Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Caesar, French

••• MAINS •••

GRILLED or BLACKENED CHICKEN BREAST - 20

Marinated boneless chicken breast, served with two signature sides and bourbon glaze

SHRIMP ÉTOUFFÉE - 20.5

Blackened Shrimp served with Louisiana style roux, on a bed of rice pilaf

FRIED CATFISH - 19 (7 - 9 oz portion)

Mississippi Delta cat filet- deep fried and served with your choice of two signature sides

GRILLED SALMON OR BLACKENED 22.5 (CGF)

Grilled or blackened; served with lemon cream sauce and two signature sides

BOURBON GLAZED SALMON - 28

Grilled salmon with four shrimp. Topped with bourbon glaze and served with two signature sides

RED SNAPPER - GRILLED - 22 (CGF)

Flat top grilled and topped with lemon caper sauce. Served with two signature sides

GUMBO DINNER - 25.5

New Orleans style gumbo with chicken, andouille sausage, 6 shrimp, and rice

FRIED or BLACKENED SHRIMP 20

8 fried shrimp served with your choice of two signature sides

SHRIMP & GRITS - 22

Seasoned and grilled shrimp in a bowl of southern dinner grits with etouffee sauce
Loaded with chives, bacon and more cheese 24

JUMBO SCALLOPS - 42 (CGF)

Four pan seared scallops served with lemon cream sauce, rice pilaf and asparagus

FILET MIGNON 6/8 OZ - 42 | 52 (CGF)

Chargrilled with demi-glace and your choice of two signature sides

FILET OSCAR 6/8 OZ - 50 | 59

Grilled Filet w/crab, topped with white wine butter sauce, asparagus, and mashed potatoes (CGF)

RIBEYE STEAK - 44 | 57 (CGF)

12oz or 16oz - Chargrilled and served mushroom sauce and two signature sides

NY STRIP STEAK 12 OZ - 34 (CGF)

Chargrilled and served with mushroom sauce and your choice of two signature sides

LAMB CHOPS - 49 (CGF)

Marinated, chargrilled, and served with mint jelly and two signature sides

FRIED PORK CHOP - 24

Bone-in Pork Chop deep fried and served with portobello mushroom cream sauce and your choice of two signature sides

DRY AGED PORK CHOP - 36

12 oz Bone-in Pork Chop - chargrilled and served with bacon jam and two signature sides

Coke Products 3

Dr Pepper 3

Ginger Ale 3

Fruit Punch 3

Lemonade 3 Pink Lemonade 3

Strawberry Lemonade 3.75

Refills \$1.25

Maine Root Vanilla Soda 3.5

Maine Root Blueberry Soda 3.5

Orange Juice 3

Coffee 2.5 - Espresso 2.5

Cappuccino 4.0

Hot Tea 2.5 - Iced Tea 2.5 - Bottled Water 2.5

DRINKS

••• PASTAS •••

CHICKEN PARMESAN - 22

Seasoned and breaded (or grilled) chicken breast, penne pasta and hearty marinara sauce

SPICY CAJUN PASTA - 25

Blackened Chicken Breast, andouille sausage, mushrooms and bell peppers in a creamy tomato based sauce

ALFREDO PASTA - 24

Grilled Chicken Breast on a bed of penne pasta with creamy parmesan sauce and broccoli

Add 4 shrimp to any pasta dish +\$6

SIGNATURE SIDES

ALL-NATURAL SKIN ON FRIES 4.5

SWEET POTATO WAFFLE FRIES 4.5

BROCCOLI (CGF/CV) 4.5,

add shredded cheese .50

RICE PILAF 4.5 (CGF)

BROWN RICE AND QUINOA (CGF/CV) 4.5

GRITS - Stone Ground Dinner grits with three

cheeses and bell peppers 4.5

Loaded \$5.5 - Bacon, Cheddar, Chives

MASHED POTATOES 4.5

Loaded \$5.5 - Bacon, Cheddar, Chives, Sour Cream

PREMIUM SIDES 5.5

HOUSE BAKED MAC & CHEESE

Substitute as a side \$1.00

Add Bacon .50

ASPARAGUS (CGF/CV) - SUB FOR 2.5

LOADED BAKED POTATO - SUB FOR 2.5

FRUIT BOWL (CV/CGF) - SUB FOR 2.5

BRUSSEL SPROUTS (CV/CGV)- SUB FOR 2.5

••• DESSERTS •••

NEW YORK STYLE CHEESECAKE - 12

Topped with fresh berries, caramel, and chocolate - Big enough to share

ULTIMATE CHOCOLATE CAKE - 9

Three layers of chocolate, with chocolate mousse and iced with chocolate ganache

KIDDOS - \$7.50

AGES 12 AND UNDER

CHICKEN TENDERS OR

PENNE PASTA WITH MARINARA OR BUTTER SAUCE

Served with A FRUIT BOWL or FRIES

Please be patient with the staff. All meals are prepared from scratch.

Wait times for large parties may exceed 45 minutes.

We take orders 4 guests at a time; prepared plates will be served to the table 4 at a time.