



Thur & Fri 5pm-10pm
Sat 8am-1pm/5pm-10pm
Sun 8am-6pm



INDOOR DINING & CARRYOUT

120 Flagship Drive, Lutz, FL

Phone: (813) 702-3813

STARTERS

ROASTED BUTTERNUT SQUASH SALAD/\$5.50

Includes fresh spring mix roasted butternut squash, cucumber, carrots, & glazed pecans
-Add blackened chicken breast \$2.00

CHICKEN WONTONS / \$8.50

8-tender wrappers stuffed with juicy chicken, fresh cabbage and seasonings, then fried to crispy golden brown perfection. Served with apricot dipping sauce.

SEAFOOD DIRTY RICE/ \$25.71

Classic dirty rice with fresh shrimp and crab.

PAN-SEARED SALMON, ROASTED BUTTERNUT SQUASHED PASTA /\$19.50

Fresh pan-seared salmon, served with butternut squash puree, tossed with penne and served with your choice of one of our signature sides.

LOWCOUNTRY BOIL/ \$25.71

Contains fresh shrimp, crab, sausage, potatoes and corn, all boiled in a flavorful broth.

WHISKEY GLAZED OR MANGO JERK WINGS

Premium chicken wings baked to perfection and tossed in either of our signature sauces.

8Pc Wings \$11.50

12Pc Wing \$13.50

CAROLINA CURRY SOUP /\$9.00

Creamy curry soup with sauteed gulf shrimp, ground sausage and garden vegetables.

SHE CRAB SOUP/\$13.50

Rich, creamy soup made in our seafood stock, lump crab, chardonnay white wine and garden vegetables.

ENTREES

LOWCOUNTRY SHRIMP & GRITS/ \$14.71

Creamy grits topped with fresh gulf shrimp.

AVA'S FRY FISH AND GRITS/ \$15.64

Southern fried catfish served over creamy grits w/sauteed peppers, onions and kale. Drizzled with our Cajun cream aioli

-Add Shrimp \$6.00

RED WINE BEEF SHORT RIBS W THREE-CHEESE BAKED MAC /\$18.57

Prime beef short ribs slow cooked in sweet red wine, 3-cheese baked mac & cheese and served with your choice of one of our signature sides

POMEGRANDATE AND ORANGE BEEF TENDERLOIN W/RUTABAGA AND TURNIPS PUREE / \$20.00

Expertly seared grass-fed beef with a slow cooked rutabaga and turnips puree with one of our signature sides

CRANBERRY LAMB CHOPS W/VEGETABLE HERB STUFFING/ \$20.50

Lamb chops marinated in our secret cranberry spice mixture, baked vegetable herb stuffing and served with your choice of one of our signature sides

SWEET TOOTH

SOUTHERN RED VELET CAKE /\$7.00

BANANA FOSTER COBBLER/ \$5.50

PUMPKIN SPICE CHEESECAKE GINGER GRAHAM CRUST /\$8.50

PEACH COBBLER W/VANILLA ICE CREAM\$6.50

SIDES

Sweet Potato Souffle w/Pecan Crumb
Braised Collard Green
Roasted Broccoli
Sautéed French Beans
Sweet Parmesan Corn
\$4 each if purchased separately





Fri & Sat

5-10PM

Sundays Coming Soon!

**CARRYOUT & OUTDOOR
DINING**



**112 Flagship Drive, Lutz, FL
(813) 702-3813**

STARTERS

APRICOT GLAZED CHICKEN / \$8.50

Roasted chicken, coated in our signature apricot glaze, served with cranberry vegetable rice.

CHICKEN WONTONS / \$8.50

Wrappers stuffed with juicy chicken, fresh cabbage and seasonings, then fried to crispy golden perfection. Served with our signature apricot dipping sauce.

ARUGULA FENNEL SALAD/ \$3.62

Includes arugula, fennel, cucumber, garnished with fresh tangerine slices.

WATERMELON SALAD/ \$4.28

Includes fresh watermelon, spring mix, cucumber, carrots and house balsamic vinaigrette.

ENTREES

SEAFOOD DIRTY RICE/ \$25.71

Classic dirty rice with fresh shrimp and crab.

CHEF'S SPECIAL: WHISKEY-GLAZED BURGER/ \$15.40

Whiskey-glazed Burger premium grass-fed beef patty, signature whiskey glaze, lettuce, tomato, onion.

LOWCOUNTRY BOIL/ \$25.71

Contains fresh shrimp, crab, sausage, potatoes and corn, all boiled in a flavorful broth.

LOWCOUNTRY SHRIMP & GRITS/ \$14.71

Creamy grits topped with fresh gulf shrimp.

BLACKENED SALMON PATTY / \$18.57

Pan-seared fresh salmon, served with creamy lemon pasta and roasted broccoli crowns.

AVA'S FRIED FISH & GRITS/ \$15.64

Southern fried fresh white fish served over creamy grits.

WHISKEY GLAZED WINGS/\$10.50

Premium chicken wings baked to perfection and tossed in our signature whiskey glaze.

HERB ROASTED WHISKEY- GLAZED CHICKEN / \$22.57

Oven-roasted chicken brushed with our signature whiskey glaze, served with creamy mashed potatoes.

VEGETABLE DIRTY RICE/ \$16.82

Classic dirty rice cooked with fresh vegetables.

SWEET TOOTH

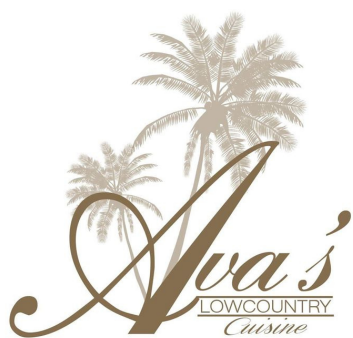
BANANA FOSTER COBLER/ \$5.50

CAROLINA BREAD PUDDING/\$6.85

Served with vanilla pudding.

Order at (813) 702-3813





BEVERLY HILLS, CA
(04) 853 6790 880

TAKE OUT MENU

STARTERS

APRICOT GLAZED CHICKEN / \$8.50

Roasted chicken, coated in our signature apricot glaze, served with cranberry vegetable rice

CHICKEN WONTONS / \$8.50

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ARUGULA FENNEL SALAD/ \$3.62

Includes arugula, fennel, cucumber, garnished with fresh tangerine slices

WATERMELON SALAD/ \$4.28

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ENTREE

SEAFOOD DIRTY RICE / \$25.71

Classic dirty rice with fresh shrimp and crab

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WHISKEY-GLAZED BURGER/ \$15.40

Whiskey-glazed Burger premium grass-fed beef patty, signature whiskey glaze, lettuce, tomato, onion

LOWCOUNTRY BOIL/ \$25.71

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LOWCOUNTRY SHRIMP & GRITS/ \$14.71

creamy grits topped with fresh gulf shrimp

BLACKENED SALMON PATTY / \$18.57

Pan-seared fresh salmon, served with creamy lemon pasta and roasted broccoli crowns.

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Southern fried fresh white fish served over creamy grits.

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Oven roasted chicken brushed with our signature whiskey glaze, served with creamy mashed potatoes.

VEGETABLE DIRTY RICE/ \$16.82

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