

ENTREES

Select entrees served with one side.

SCHWEINESCHNITZEL	\$27	AUDUBON SALMON	\$27
Crispy pork tenderloin topped with beurre blanc, accompanied by housemade Käsespätzle or choice of another side		Seared skin-on salmon with honey garlic glaze	
APPLE-GLAZED PORK CHOP	\$27	MIKE & CAROL'S ETOUFFEE	\$25
Marinated and grilled pork chop grilled and topped with our spicy sweet apple glaze		Shrimp etouffee from the winners of Audubon's 2025 Community Cookoff Side not included.	
FISH & CHIPS	\$25	SHRIMP & GRITS	\$25
Fried cod served with french fries or choice of another side and cole slaw		Jumbo blackened shrimp served over smoked gouda grits and a side of maque choux Side not included.	
CHICKEN BORDELAISE	\$25		
Grilled or fried chicken accompanied by a red wine reduction, sautéed mushrooms, and white rice Side not included.			

PASTAS

Gluten-free pasta available upon request.

FETTUCCINE ALFREDO	\$21
Creamy alfredo with fresh grated parmesan Add a protein: Chicken (grilled or fried)-\$6 or Shrimp-\$7	
MEGAN'S TUSCAN CHICKEN	\$25
Grilled chicken and spaghetti smothered with a creamy sauce of sundried tomatoes and spinach	

STEAKS

Served with one side.

FILET MIGNON	\$45
8 oz. choice, center-cut filet, seared to perfection	
SIRLOIN	\$30
8 oz. choice cut beef sirloin, grilled to your liking	

STEAK TOPPINGS	
Grilled Shrimp-\$6	Sautéed Mushrooms-\$3
Cajun w/ Shrimp-\$8	Grilled Onions-\$3
Oscar Style w/ Crab-\$12	Bordelaise Sauce-\$4

BRICK OVEN PIZZAS

PIZZA-\$22 CALZONE-\$18 FLATBREAD-\$16

Gluten-free crust available.

SAUCES:

Roasted Garlic Oil
Garlic Cream
Tomato Basil
BBQ
Mild Buffalo

VEGETABLES: \$1/EA.

Artichoke Hearts
Black Olives
Spinach
Mushrooms
Sundried Tomatoes
Green Peppers
Roasted Red Peppers
Grape Tomatoes
Jalapeños
Red Onions

CHEESES:

Mozzarella
Cheddar
Provel

PROTEINS: \$1/EA.

Andouille Sausage
Italian Sausage
Pepperoni
Hamburger
Bacon
Prosciutto
Shredded Chicken

FINISHERS:

Balsamic Glaze
Garlic Cream
BBQ
Mild Buffalo
Arugula

DESSERTS

BREAD PUDDING \$8.50

Made from scratch and topped with a bourbon brown sugar glaze

ASK YOUR SERVER ABOUT

OUR DESSERT FEATURES