

# Dinner Menu

## Starters

<b>SOUP DU JOUR</b>	5 / 7
<b>CRISPY BRUSSELS SPROUTS</b> <i>tossed with tomatoes, onions, and cashews, spicy aioli drizzle</i>	12
<b>ZUCCHINI FRIES</b> <i>chipotle ranch</i>	11
<b>BOURSIN CHEESE WHEEL</b> <i>topped with hot bacon jam, paired with hearth crackers</i>	10

## Salads

Protein Additions:

Steak (7oz.) 13, Shrimp (4) 7,  
Chicken (Grilled or Blackened) 6,  
Salmon (Small) 7 / (Large) 13

<b>HONEY ROASTED PEACH AND PROSCIUTTO</b> <i>greens and toasted almonds, tossed in a white balsamic vinaigrette</i>	15
<b>BURRATA AND TOMATO</b> <i>heirloom tomatoes and pesto, finished with a balsamic glaze</i>	14
<b>APPLE, PECAN &amp; CHICKEN CHOPPED</b> <i>thinly sliced romaine, cabbage, and cranberries, all tossed in honey mustard</i>	16

## Entrée Selections

<b>CHAR-GRILLED SALMON</b> <i>green beans, roasted tomatoes, and a mustard-potato sauce</i>	27
<b>SAUTÉED CHICKEN</b> <i>over a bed of pasta, choice of either a lemon-caper cream or homestyle marinara sauce</i>	22
<b>CRISPY TEMPURA SHRIMP</b> <i>topped with comeback sauce, red cabbage slaw with pineapple, sweet thai chili drizzle</i>	20
<b>CREOLE CATFISH OSCAR</b> <i>on cheesy grits, crawfish tail &amp; asparagus creole sauce</i>	24
<b>PAN-ROASTED CRUSTED HALIBUT</b> <i>on stewed squash and eggplant, topped with a lemon-caper cream sauce</i>	32
<b>SOUTHERN FRIED PORK CHOP</b> <i>braised greens and creamed corn, finished with a mushroom marsala sauce</i>	25
<b>GRILLED RIB-EYE</b> <i>country green beans, ooey gooey potatoes, kentucky bourbon molasses</i>	38
<b>FILET OF BEEF</b> 6oz. 36 / 10oz. 45 <i>grilled, toasted parmesan-basil potatoes, asparagus, red wine jus, hollandaise</i>	

## On the Side

BAKED IDAHO POTATO • BAKED SWEET POTATO • MASHED POTATOES  
BRAISED GREENS • SAUTÉED CARROTS • SAUTÉED BROCCOLI  
GRILLED ASPARAGUS • CRISPY BRUSSELS SPROUTS (SPECIALTY SPROUTS +1)