



SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

CHICKEN TENDERLOINS

fried chicken tenderloins, served with green beans and mashed potatoes

COUNTRY FRIED CHICKEN

garlic cheddar stone grits, red onion bacon gravy

CHOPPED STEAK

house ground chuck, demi glace, served with green beans and mashed potatoes

SIN CITY BBQ SHRIMP

Gulf shrimp, garlic cheddar stone grits, mushrooms, spicy creole garlic butter

DESSERT

choice of one:

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Lunch Prix Fixe Menu | \$30 per person | Includes iced tea or soda



SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

DAILY LUNCH SPECIAL

traditionally prepared, served with green beans and mashed potatoes

CHOPPED STEAK

house ground chuck, demi glace, served with green beans and mashed potatoes

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT

choice of one:

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Lunch Prix Fixe Menu | \$35 per person | Includes iced tea or soda



APPETIZERS

SIN CITY BBQ SHRIMP
SPINACH CRISP

SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

DAILY LUNCH SPECIAL

traditionally prepared, served with green beans and mashed potatoes

CHOPPED STEAK

house ground chuck, demi glace, served with green beans and mashed potatoes

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT

choice of one:

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Lunch Prix Fixe Menu | \$45 per person | Includes iced tea or soda



SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

DAILY LUNCH SPECIAL

traditionally prepared, served with green beans and mashed potatoes

FILET

8 oz tenderloin, served with green beans and mashed potatoes

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT

choice of one:

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Lunch Prix Fixe Menu | \$65 per person | Includes iced tea or soda



SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

PAN-SEARED ATLANTIC SALMON

citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce, lump crab meat

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

CHICKEN PICCATA

lightly breaded pan-roasted chicken breast, sauteed spinach, garlic potatoes, lemon caper butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$55 per person | Includes iced tea or soda



SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CAESAR SALAD

crisp romaine, parmesan, white bread croutons, roasted garlic dressing

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

FILET

8 oz tenderloin, maitre d'butter, garlic potatoes

PAN-SEARED ATLANTIC SALMON

citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$70 per person | Includes iced tea or soda



APPETIZERS

SIN CITY BBQ SHRIMP

SPINACH CRISP

SOUP | SALAD

choice of one:

CHAR SALAD

greens, bacon, cheddar shreds, egg, tomato

CAESAR SALAD

crisp romaine, parmesan, white bread croutons, roasted garlic dressing

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE

choice of one:

FILET

8 oz tenderloin, maitre d'butter, garlic potatoes

PAN-SEARED ATLANTIC SALMON

citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$80 per person | Includes coffee, iced tea or soda.