



SANDWICHES & WRAPS

all sandwiches are served with cajun fries; sub sweet potato fries \$1

- Filet Tip Sandwich** 13.5
blackened filet mignon tips on a brioche roll topped with melted provolone, LTO & basil aioli
- Bourbon Blue Burger** 13.5
8 oz burger topped with blue cheese, bacon and sautéed mushrooms, on a brioche roll
- Veggie Burger** 10
served on a brioche roll with lettuce, tomato and onion
- Chicken Ceasar Wrap** 9.5
blackened chicken mixed with romaine lettuce, parmesan, tortilla crisps and caesar dressing
- Pulled Pork Sandwich** 11.5
12 hour pulled pork, on a brioche hero roll, with provolone cheese, roasted poblano peppers, and chipotle bbq sauce

ENTREES

- Jambalaya** 20.5
 a new orleans staple ~ andouille sausage, chicken & tasso ham in a piquant stew of tomatoes, trinity & dirty rice, topped with jumbo shrimp
- Bourbon Glazed Salmon** 23.5
pan seared and topped with a sweet chili bourbon glaze, served with sautéed green beans & basmati rice
- Southern Fried Chicken** 20.5
boneless chicken breast, buttermilk battered and deep fried golden brown, set atop mashed potatoes and sautéed spinach, topped with country gravy
- Twin Petite Filet Mignon** 26.5
two 3 oz center cut filets, seared, topped with roasted garlic demi glace, served with roasted red bliss potatoes & autumn vegetables
- Pan Seared Tilapia** 22.5
 dusted with blackening seasoning and seared, served with shrimp & sweet potato hash and broccoli, topped with candied pecans & vanilla brown butter
- Cajun Chicken Chesapeake** 23.5
sautéed spinach, diced tomatoes & claw crab meat tossed in a cajun cream sauce with angel hair pasta, topped with a blackened chicken breast
- Seasonal Risotto** 20.5
slow cooked caramelized onions and aborio rice, folded together with roasted butternut squash, finished with cream & parmesan cheese, topped with balsamic reduction
+ shrimp 6 + blackened filet tips..... 7.5
+ grilled/blackened chicken 4 + salmon..... 7.5

- GLUTEN-FREE**
- SPICY**
- VEGETARIAN**

We are happy to accommodate any special dietary restriction & are especially conscious of many different food allergies. Please ask to speak with the Manager on Duty, if you have special needs, so that we may address them properly.

Consuming Raw or Undercooked Meats/Seafood may be hazardous to your health.

LARGE PARTIES: While it is our pleasure to accommodate large groups (10 or more), it is our policy that reservations will not be seated until all guests have arrived. Your reservation will be held for up to 30 minutes past your reserved time. After that, your table made available to walk-in guests.

» Separate checks are not guaranteed «

HAPPY HOUR \$6 SNACK MENU

MONDAY thru FRIDAY » 5:30PM – 7:30PM

\$4 Drafts | \$5 House Wines | \$6 Specialty Cocktails

dine-in guests only, not available for take-out

- Fried Pickles** 8.5
battered dill pickle chips, served with ranch dipping sauce
- Cheesesteak Eggroll** 10.5
shaved sirloin, caramelized onions & american cheese rolled together & deep fried, served with spicy ketchup and roasted garlic aioli
- Bruschetta** 10.5
toasted baguette slices spread with a honey lemon and basil pesto ricotta, topped with roasted tomatoes and caramelized onions, drizzled with balsamic reduction
- Calamari** 9.5
flash fried in tempura flour with sweet peppers, topped with chipotle aioli
- Chicken Quesadilla** 9.5
blackened chicken, cheddar cheese & salsa in a flour tortilla, served with sour cream & tortilla chips
- Nachos** 9.5
 baked with cheese, jalapenos, black bean and corn salsa, topped with lettuce & olives, with sides of salsa & sour cream
+ grilled/blackened chicken or beef 3.5

