

DINNER

APPROACH

Soup du Jour cup/bowl	3/5
Hand Cut Potato Poutine ham hock gravy, grated smoked cheddar, chives	15
Boom-Boom Shrimp fried shrimp with boom-boom sauce	10
Pimento Cheese Fritters creamy pimento cheese fritters, spring onion jelly	6
Philly Cheesesteak Eggrolls shaved Ribeye, cheese, peppers & onions	6
Foie Gras grilled foie gras served with strawberry jalapeno relish, brioche toast & pickle	15

ENTREE SALAD

Caesar Salad fried or grilled chicken, romaine, parmesan cheese, croutons, Caesar dressing	9
Green Jacket mixed greens, lavosh crackers, tomatoes, parsley vinaigrette	9

Includes choice of grilled, blackened or fried chicken breast. Substitute fried or grilled shrimp for two dollars.

Dressings : Balsamic vinaigrette, spring onion - mustard vinaigrette, bleu cheese, honey mustard, red wine vinaigrette, ranch, thousand island, Caesar, Italian

SEAFOOD

Pan Seared Salmon roasted potatoes, tomatoes, spinach, and black garlic	26
Blackened Shrimp & Grits grilled or pan seared blackened shrimp, creamy cheese grits, crispy pickled okra, smoked pork belly	22
Ahi Tuna* pan seared ahi tuna, roasted parsnip & fennel puree, asparagus, tomato-mushroom aoli, chili oil	28
Fried Shrimp red skin mash, spring vegetables, cocktail sauce	23

LAND

Sliced Pork Tenderloin 7 oz. over roasted pork tenderloin, red skin mash, Jim Beam glazed baby carrots, red dragon cheese	22
Smothered Chop Steak mushrooms, onion, ham hock gravy, red skin mash, spring vegetables	19
Ribeye fire grilled ribeye, hand cut potatoes, spring vegetables, bleu cheese walnut butter	32
Filet Mignon 8 oz. beef tenderloin, baked potato, spring vegetables, reg dragon cheese	34

Entrees include side salad. Substitute any side for a baked potato, vegetable spring mix, squash, zucchini, carrots, broccoli

Indicates new menu item

Executive Chef Jason de la Sota, CEC

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