

DINNER

APPROACH

Soup du Jour cup/bowl	5/7
Petit Lamb Chops with mint jelly	12
Boom-Boom Shrimp fried shrimp with boom-boom sauce	10
Pimento Cheese Fritters orange marmalade, chives	7
Crab Croquettes pan seared crab cakes served with remoulade	12
Tempura Battered Asparagus served with black garlic mayo	7
Crispy Brussels Sprouts bacon, parmesan, sun-dried tomato, balsamic reduction	7

PASTA & SALADS

Crab Tortellini cheese tortellini, creamy crab sauce, parmesan cheese, garlic toast	18
Classic Wedge Salad iceberg lettuce, dehydrated strawberry, bacon, olives, bleu cheese crumbles, egg with bleu cheese dressing	12
Caesar Salad caesar-romaine hearts, grated parmesan, house croutons, caesar dressing, egg	11
Green Jacket summer mixed green lettuce, parmesan, lavash cracker, tomato, red wine vinaigrette	11
Entrée Garden summer mixed green lettuce, cucumber, tomato, black olive, carrot, cheese, egg	10
Salads include choice of grilled, blackened or fried chicken breast. Substitute fried or grilled shrimp for two dollars.	
Dressings : Balsamic vinaigrette, cranberry parsley vinaigrette, bleu cheese, honey mustard, red wine vinaigrette, ranch, thousand island, Caesar, Italian	

IN FLIGHT

Pecan Crusted Chicken Breast mashed potatoes and winter vegetable	18
Duck Confit sous vide duck, cranberry, rutabega mash, crispy brussels sprouts	22

SEAFOOD

Cilantro Lime Grouper riced cauliflower, crispy brussels sprouts	18
Salmon Steak house made lemon gnocchi, creamed spinach	22
Fried Shrimp mashed potatoes, winter vegetables, horseradish	24
Blackened Shrimp & Grits crispy pickled okra, smoked pork belly, charred red onion	24
Jumbo Crab Cake lump crab cake, rutabega mash, green beans, creamy crab sauce	25

LAND

*Filet Mignon rosemary-balsamic reduction, mushrooms, cowboy potatoes, winter vegetable	34
*Rib Eye steak butter, sweet potatoes, winter vegetables	32
*Surf n' Turf petit filet, fried shrimp, mashed potatoes and baby carrots	29
Grilled Boneless Pork Chop local pean-honey butter, grilled Granny Smith, sweet potato satin, green beans	22
Bison Chop Steak smothered with mushrooms and onions, brown gravy, mashed potatoes, winter vegetables	26
Wagyu Bison Burger 10oz char-grilled ground wagyu bison, white cheddar, pickled tomatoes, lettuce, rosemary mayonnaise, brioche roll, handcut fries	16

VEGETARIAN

Roasted Spaghetti Squash roasted spaghetti squash, garbanzo beans, cream, tomatoes & herbs	18
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Entrees include side salad. Substitute any side for a baked potato, winter vegetable blend (rutabega, carrots, broccoli, parsnip), or asparagus

Indicates new menu item

*Items not available for 2-4-1 discount

Executive Chef Jason de la Sota, CEC

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