

DINNER

APPROACH

Soup du Jour cup/bowl	5/7
<i>Shrimp and Grits</i> appetizer sized house favorite with blackened shrimp and cheese grits	12
Boom-Boom Shrimp fried shrimp with boom-boom sauce	10
Pimento Cheese Fritters bacon jam, served with ranch dressing	7
<i>Fresh Shucked or Oysters Rockefeller</i> -bacon, spinach, cream, and breadcrumbs	12
Chicken Fried Bacon thick cut house smoked bacon battered and deep fried	7
Ahi Tuna Poke Bowl fresh tuna (traditional or cooked), sticky rice, edamame, avocado, poke sauce, toasted sesame seeds, green onions, served with soy sauce	13

ENTREE SALADS

<i>Summer Spinach</i> fresh baby spinach, bacon, grape tomatoes, black olives, egg, warm bacon vinaigrette	14
Classic Wedge Salad iceberg lettuce, dehydrated strawberry, bacon, olives, bleu cheese crumbles, egg, and bleu cheese dressing	12
Caesar Salad romaine hearts, parmesan cheese, house made croutons, Caesar dressing, egg	11
Green Jacket mixed greens, parmesan cheese, lavash cracker, tomato, red wine vinaigrette	11
Entrée Garden mixed greens, 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, warm bacon vinaigrette, bleu cheese, honey mustard, red wine vinaigrette, ranch, thousand island, Caesar, Italian

SEAFOOD & CHICKEN

<i>*Chilean Sea Bass</i> pan fried sea bass, butter wine sauce, lemon thyme risotto, broccoli	36
Salmon Steak house made potato-parmesan gnocchi, creamed spinach, black butter	23
Fried Shrimp mashed potatoes, summer vegetables, horseradish	24
Blackened Shrimp & Grits fried okra, smoked pork belly, charred red onion	24
Jumbo Crab Cake pimento aioli, lemon thyme risotto, baby carrots	25
<i>*Crab Stuffed Lobster Tail</i> crab meat and herbed bread crumb tuffed lobster tail, red skin mashed potatoes, asparagus, lemon butter	34
Chicken Parmesan herb and parmesan breaded chicken breast, fresh mozzarella cheese, & marinara sauce, over penne pasta	22

LAND

<i>*Filet Mignon</i> smoked salted butter, wild mushrooms, black eyed peas, asparagus	36
<i>*Ribeye</i> steak butter, baked sweet potato, summer vegetables	34
<i>*45 Day Dry Aged Rib Eye</i> rosemary-cheddar hassleback potato, broccoli	36
<i>Slow Braised Lamb Shank</i> mashed potatoes, edamame, pan jus	24
Grilled Boneless Pork Chops black eyed peas, baked sweet potato, cinnamon butter	22
Bison Chop Steak wild mushrooms, pearl onions, pan gravy, mashed potatoes, summer vegetables	26
Wagyu Bison Burger 50/50 wagyu and bison blend, cheddar, pickled tomatoes, lettuce, rosemary mayonnaise, brioche roll, handcut fries	16

VEGETARIAN

Black Bean and Pepperjack Tacos avocado, slaw, pickled red onion, corn tortillas, lime, cilantro served with sweet potato fries and side salad with choice of dressing	13
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Entrees include side salad. Substitute any side for a baked potato, baked sweet potato, or asparagus

Indicates new menu item

**Item not eligible during 2 for 1 discount*

Executive Chef Jason de la Sota, CEC

Revised 06/2021

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.