

DINNER

STARTERS, SOUP & SALADS

SOUP DU JOUR OR CHILI CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
SPINACH ARTICHOKE DIP SAUTÉED SPINACH, GARLIC, ARTICHOKE, AND CHEESE SERVED WITH WARM CORN CHIPS	9
FRIED OYSTERS CHOW-CHOW SERVED WITH LEMON TARRAGON AIOLI, CHOW-CHOW	10
MAPLE BACON WRAPPED CHICKEN SKEWERS BACON, BROWN SUGAR CURED CHICKEN	10
PIMENTO CHEESE FRITTERS HOUSE MADE PIMENTO CHEESE, PANKO BREAD CRUMBS, STRAWBERRY JALAPENO JAM	7
AHI TUNA POKE BOWL FRESH TUNA, POKE SAUCE, SUSHI RICE, AVOCADO, EDAMAME, GREEN ONION	13
WINTER SALAD ICEBERG LETTUCE, CANDIED PECANS, DRIED CRANBERRIES, BLUE CHEESE CRUMBLES, CRISP APPLE SLICES, TOMATO, FRIED OR GRILLED CHICKEN BREAST	11
GRILLED CHICKEN CAESAR SALAD ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING, PARMESAN CHEESE, EGG, GRILLED CHICKEN, PARMESAN CRISP	10
FRIED SHRIMP SALAD MIXED SALAD GREENS, TOMATOES, BLACK OLIVES, CUCUMBER, SHREDDED CARROT, CHEDDAR CHEESE, CROUTONS, FRIED SHRIMP	11
BLACK AND BLUE STEAK SALAD MIXED SALAD GREENS, BLACKENED STEAK, BLUE CHEESE CRUMBLES, BLACK OLIVES, SHREDDED CARROT, GRAPE TOMATOES	11
GREEN JACKET MIXED SALAD GREENS, GRAPE TOMATO, PARMESAN CHEESE, LAVASH CRACKER, TOSSED IN RED WINE VINAIGRETTE, PARMESAN CRISP	11
DRESSINGS	
BALSAMIC VINAIGRETTE, RANCH, HONEY MUSTARD, THOUSAND ISLAND, ITALIAN, CAESAR, RED WINE VINAIGRETTE (GREEN JACKET), APPLE CIDER-MAPLE DRESSING	

SEAFOOD & CHICKEN

SEA BASS PUTTANESCA BRANZINO POACHED IN TOMATO, OLIVES, GARLIC, WINE, FRESH HERBS AND CAPERS, YELLOW RICE, ZUCCHINI NOODLES	26
FRIED SHRIMP WHIPPED POTATOES, SEASONED BROCCOLI	26
SHRIMP AND GRITS LEMON GARLIC GRILLED SHRIMP, CREAMY GRITS, PEPPERS AND SEASONED TOMATOES	24
PAN SEARED SEA SCALLOPS CHORIZO-PUMPKIN RISOTTO, BLISTERED CORN, PARSLEY	29
HONEY GLAZED SALMON OVEN ROASTED FINGERLING POTATOES, WINTER VEGETABLE	24
CHICKEN CORDON BLEU HAM, SWISS, CRISPY CHICKEN, LEMON CREAM SAUCE, WHIPPED POTATOES, WINTER VEGETABLES	24
GRILLED CHICKEN BONELESS SKINLESS CHICKEN BREAST, MUSHROOM SAUCE, PARMESAN RISOTTO, WINTER VEGETABLE	22

LAND

8 OZ FILET MIGNON RED WINE BUTTER, MUSHROOMS, ROASTED FINGERLING POTATOES, WINTER VEGETABLE	38
14 OZ RIBEYE CHARGRILLED, BAKED SWEET POTATO, ZUCCHINI NOODLES	36
BEEF SHORT RIBS BRAISED IN BEEF BROTH, TOMATO, VEGETABLES AND RED WINE, WHIPPED POTATOES	29
PORK OSSOBUCO TENDER PORK SHANK, MUSTARD CREAM SAUCE, SCALLOPED POTATOES, BABY CARROTS	26
GRILLED LAMB CHOPS TOASTED PUMPKIN SEED PESTO, ROSEMARY BALSAMIC REDUCTION, BAKED SWEET POTATO, WINTER VEGETABLES	26
100% GROUND BEEF HAMBURGER STEAK ONIONS, MUSHROOMS, BROWN GRAVY, WHIPPED POTATOES, WINTER VEGETABLES	26

VEGETARIAN

HOUSE MADE RATATOUILLE EGGPLANT, SQUASH, ZUCCHINI, FRESH TOMATO SAUCE, BELL PEPPER, BABY CARROTS	18
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ENTREES INCLUDE SIDE SALAD. SUBSTITUTE ANY SIDE WITH BAKED POTATO, OR ASPARAGUS (WINTER VEGETABLES INCLUDE-BUTTERNUT SQUASH, CARROT, TURNIPS, BROCCOLI)

Executive Chef Jason de la Sota, CEC

Revised 1/2022