

# DINNER

## SOUP, APPETIZERS & SALAD

<b>SOUP DU JOUR</b> CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
<b>LASAGNA EGGROLLS</b> RICOTTA, MOZZARELLA, PARMESAN, GROUND PORK & BEEF, TOMATO SAUCE	7
<b>CAPRESE SALAD</b> VINE RIPE TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC	10
<b>BLUE CHEESE CHIPS</b> HOUSE KETTLE CHIPS, BLUE CHEESE CRUMBLES, BALSAMIC, GREEN ONION, BACON	10
<b>PIMENTO CHEESE FRITTERS</b> HOUSE MADE PIMENTO CHEESE, PANKO BREAD CRUMBS, STRAWBERRY JALAPEÑO JAM	7
<b>SMOKED CANDIED BACON</b> SLOW COOKED PORK BELLY, CANDIED JALAPEÑO PEACH BBQ GLAZE, COLESLAW	9
<b>SPINACH ARTICHOKE DIP</b> FRESH SPINACH, CREAM CHEESE, PARMESAN, ARTICHOKE CORN CHIPS	9
<b>BOOM-BOOM SHRIMP</b> FRIED SHRIMP, BOOM-BOOM SAUCE	10
<b>AHI TUNA POKE BOWL</b> FRESH TUNA, POKE SAUCE, SUSHI RICE, AVOCADO, EDAMAME, GREEN ONION	12
<b>ASIAN CHICKEN SALAD</b> ROMAINE, CABBAGE, CARROT, MANDARIN ORANGES, GRILLED CHICKEN, WONTON CRISPS, SESAME DRESSING, PEANUTS, GREEN ONION	12
<b>GRILLED CHICKEN CAESAR SALAD</b> ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING, PARMESAN CHEESE, EGG, GRILLED CHICKEN	12
<b>FRIED SHRIMP SALAD</b> MIXED SALAD GREENS, TOMATOES, BLACK OLIVES, CUCUMBER, SHREDDED CARROT, CHEDDAR CHEESE, CROUTONS, FRIED SHRIMP	12
<b>BLACK AND BLUE STEAK SALAD</b> MIXED SALAD GREENS, BLACKENED STEAK, BLUE CHEESE CRUMBLES, BLACK OLIVES, SHREDDED CARROT, GRAPE TOMATOES	13
<b>GREEN JACKET</b> MIXED SALAD GREENS, GRILLED CHICKEN, GRAPE TOMATOES, PARMESAN CHEESE,	12

### DRESSINGS

BALSAMIC VINAIGRETTE, RANCH, HONEY MUSTARD, THOUSAND ISLAND, ITALIAN, CAESAR, RED WINE VINAIGRETTE (GREEN JACKET), SESAME DRESSING. ADD GRILLED SHRIMP TO ANY SALAD FOR \$2.00

## BURGERS, TENDERS & ENTREES

<b>ANGUS BURGER</b> CHARBROILED 8 OZ. BEEF PATTY, LETTUCE, TOMATO, PICKLES, WHITE AMERICAN CHEESE, BISTRO SAUCE, BRIOCHE BUN	12
<b>CHICKEN TENDERS HAND</b> BATTERED CHICKEN TENDERS, FRENCH FRIES OR FRUIT	10
<b>CHICKEN WINGS</b> 10 CRISPY WINGS, BUFFALO, HOT, HONEY BBQ, LEMON PEPPER, SALT AND VINEGAR, TEXAS PETE DRY RUB, CELERY AND CARROT STICKS, RANCH OR BLUE CHEESE DRESSING, FRENCH FRIES OR FRUIT	14
<b>HLCC REUBEN</b> HOT PASTRAMI SANDWICH GRILLED ON MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING	11
<b>PARMESAN CRUSTED FLOUNDER</b> BREADCRUMBS, PARMESAN, HERBS, HORSERADISH HOLLANDAISE OVER ARTICHOKE RISOTTO AND SWEET PEAS.	24
<b>FRIED SHRIMP DINNER</b> HAND BATTERED FRIED SHRIMP, WHIPPED POTATOES, SEASONED BROCCOLI, COCKTAIL SAUCE	24
<b>SHRIMP AND GRITS</b> GRILLED LEMON GARLIC SHRIMP, GRITS, PEPPERS AND SUN DRIED TOMATOES	24
<b>POMPANO FRESCO</b> GRILLED POMPANO, FRESH TOMATO AND LIME, RICE PILAF, ASPARAGUS	24
<b>CHICKEN CORDON BLEU</b> HAM, SWISS, CRISPY CHICKEN, LEMON CREAM SAUCE, WHIPPED POTATOES, SUMMER VEGETABLES	22
<b>ROASTED HALF CHICKEN</b> LEMON-HERB CHICKEN, WHIPPED POTATOES, BLACK EYED PEAS	18
<b>SAUSAGE AND PEPPERS</b> SWEET ITALIAN SAUSAGE, CARAMELIZED ONIONS, PEPPERS, SUN DRIED TOMATOES, GARLIC BUTTER PENNE PASTA	17
<b>8 OZ FILET MIGNON</b> BLUE CHEESE-WALNUT BUTTER, CRISPY POTATOES, SUMMER VEGETABLES	38
<b>14 OZ RIBEYE</b> CHARGRILLED RIB EYE, BAKED POTATO, ASPARAGUS	36
<b>GRILLED LAMB CHOPS</b> STRAWBERRY GASTRIQUE, SWEET POTATO, WALNUT AND PEA PUREE	26
<b>CHOPPED STEAK</b> 100% GROUND BEEF, ONIONS, MUSHROOMS, BROWN GRAVY, WHIPPED POTATOES, SUMMER VEGETABLES	26
<b>TOMAHAWK PORK CHOP</b> HORSERADISH HOLLANDAISE, BLACK EYED PEAS, SUMMER VEGETABLES	28
<b>VEGETARIAN SUMMER PASTA BOWL</b> PENNE PASTA, GARLIC BUTTER, SPINACH, SUMMER SQUASH, SUN DRIED TOMATOES, FRESH BASIL	14

SUBSTITUTE BAKED POTATO, SWEET POTATO, BLACK EYED PEAS, OR ASPARAGUS FOR ANY SIDE

Executive Chef Jason de la Sota, CEC

Revised 06/2022