

Shares

BOOM BOOM SHRIMP

Fried Popcorn Shrimp tossed in a House Made Sweet and Spicy Boom Boom Sauce served on a bed of Lettuce **15**

HOT 3 CHEESE FONDUE POT

A blend of creamy melted Queso, Sharp Cheddar, Parmesan, Boursin, and Sherry served with fried Pita, Garlic Bread and a blend of fresh Chef Vegetables **18** | Remove Bread **GF**

CHARCUTERIE BOARD

Assorted Domestic and Imported Cheeses, Meats, Fruits, Crackers, Jam, Saucy Sows Sweet Pepper Mustard **19** | Sub Veggies for Crackers **GF**

DEVILED EGGS

Sweet Mustard Yolk Filling, Red Pepper Marmalade, Candied Bacon, Fresh Cracked Pepper, and Chives **13** **GF**

POKE AHI TUNA NACHOS

Fried Wonton Chips, Marinated Ahi Poke, Mango Pico de Gallo, Wakame Salad, Surimi Crab, Avocado, Jalapeño, Spicy Mayo, Eel Sauce **18**

HANGING BACON

Brown Sugar and Black Pepper Crusted, Tangy Pub Sauce **15** **GF**

SPINACH & ARTICHOKE DIP

Spinach, Cream Cheese, Artichoke Hearts, Roasted Red Peppers, Grated Parmesan, fried Pita Crisps **14** **V** | Sub Veggies **GF**

LOADED POTATO SKINS

Cream Cheese, Parmesan, Bacon, Chives, Pecorino, Honey BBQ, Ranch Drizzle **14** **GF**

THAI CHICKEN LETTUCE WRAPS

Ground Chicken with a blend of Vegetables tossed in an Asian Sauce Blend. Served with Bib Lettuce, Pickles, Peanuts and Sriracha **18** **GF**

Salads

PROTEIN ADD-ONS Grilled Chicken **8**, Fried Chicken **8**, Salmon **12**, Grouper **12**, Shrimp **10**, Sweet Potato Patty **6**

DRESSINGS Ranch, Bleu Cheese, Caesar, Italian, French, Balsamic, Honey Mustard, Garlic and Herb, Seasonal Dressing

NOT YOUR AVERAGE WEDGE

Romaine Heart topped with chunky Bleu Cheese Dressing, Bleu Cheese Crumbles, Pickled Red Onion, Bacon, Dried Cherries, and a Balsamic Glaze **18** | Half **12** **GF** **V**

BERRY BLISS SALAD

Spinach, Candied Pecans, Feta, Red Onion, and a mix of fresh Raspberries, Blueberries, and Strawberries served with a House Made Pomegranate Vinaigrette Whole **18** | Half **12** **GF** **V**

HOUSE SALAD

Mixed Greens, Grape Tomatoes, Cucumber, shredded Carrot, Croutons Whole **12** | Half **7** **V**
Remove Croutons **GF**

CAESAR SALAD

Romaine Hearts, Croutons, Pecorino, Caesar Dressing, Lemon Wedge Whole **12** | Half **7**

Pasta

PROTEIN ADD-ONS Grilled Chicken **8**, Fried Chicken **8**, Salmon **12**, Grouper **12**, Shrimp **10**, Sweet Potato Patty **6**
Lobster **12**, House Smoked Pulled Pork **8**

JUMBO FLORENTINE RAVIOLI

Ricotta, Parmesan, and Spinach stuffed Ravioli tossed in a Lemon, White Wine, and Basil Cream Sauce served with Garlic Bread **26** **V**

CREAMY BOURSIN ALFREDO

Fettuccine Pasta in a Creamy House Made Boursin, Queso, and Parmesan Cheese Sauce served with Garlic Bread **23** **V**
Try it with Grilled Chicken or Lobster!

MAC AND CHEESE BOWL

Creamy House Made Mac and Cheese served with Garlic Bread **16** **V** *Try it with our House Smoked Pulled Pork!*

SHRIMP SCAMPI

Six Sautéed Shrimp, Cherry Tomatoes, and Basil in a White Wine and Parmesan Cream Sauce served on a Bed of Linguini with Garlic Bread **23**

Seafood

BLACKENED RED GROUPER

Roasted Red Pepper Risotto, Asparagus, Gremolata **42** **GF**

IPA TEMPURA FISH & CHIPS

Wild caught battered Cod, Shoestring Fries, Malt Vinegar, House Tartar Sauce, Sweet Chili Slaw **26**

SHRIMP & GRITS

Six Blackened Gulf Shrimp, Crispy Pork Belly, Cheddar Cheese Grits, Red Bell Peppers, Roasted Jalapeños, Alabama White BBQ Sauce, Pecorino, Chives **23** **GF**

SALMON & GRILLED SHRIMP SKEWER

Wild Caught Salmon, a grilled Shrimp Skewer, and House Ginger Orange Sauce served on Parmesan Citrus Risotto **42** **GF**

2 HOT LOBSTER ROLLS

Butter Poached Maine Lobster, New England Rolls, Sweet Chili Slaw, Shoestring Fries **44**

Handhelds

GLUTEN-FREE BREAD AVAILABLE UPON REQUEST. **GF**

STEAKHOUSE BURGER

8oz Chargrilled Burger served with Cheddar Cheese, Bacon, Lettuce, Tomato, and Onion on a Brioche Bun served with Shoestring Fries **18**

HEIRLOOM BLT

Sourdough Toast piled with Bacon, fresh Heirloom Tomatoes, Lettuce, and Sriracha Mayo served with Shoestring Fries **16**

HOUSE SMOKED PULLED PORK SANDWICH

House smoked Pulled Pork topped with Honey BBQ and Frizzled Onions on a Brioche Bun served with Grandma Moya's Baked Beans and our House Made Sweet Chili Cole Slaw **15**

BUTCHER BLOCK

Steaks

High Quality Chef selected Cuts and Specs, topped with Frizzled Onions and Served with Mashed Potatoes and Grilled Asparagus

STEAK TOPPINGS

Sautéed Mushrooms **4**, Sautéed Onions **4**, Béarnaise **4**, Shrimp Scampi **8**

8 OZ FILET (MARKET PRICE) **GF**

14 OZ RIBEYE 45 **GF**

10 OZ SIRLOIN 35 **GF**



Sides

Brussel Sprouts **9** **GF** | Grits **4** **V**

Sweet Chili Cole Slaw **6** **V**

Grilled Asparagus **8** **V** **GF**

Carrot Fries **8** **GF** **V** |

Grandma Moya's Baked Beans **6** **V**

Mashed Potatoes **8** **V** | Shoestring Fries **8** **V**

KIDS Menu

12 Years and Younger. All Menu Items served with Shoestring Fries or Applesauce.

GRILLED CHEESE

Cheddar Cheese, Texas Toast **7**

CHEESEBURGER

4oz Grilled Hamburger, Cheddar Cheese, Brioche Bun **9**

CHICKEN BITES

Hand Breaded Chicken Bites served with Ketchup **9**

HOT HONEY FRIED CHICKEN SANDWICH

Hand Breaded Chicken Breast deep fried and tossed in House Hot Honey Sauce on a Brioche Bun with Pickles and Sweet Chili Slaw, served with Shoestring Fries **17**

CALI CHICKEN CLUB

Marinated and Grilled Chicken, Cheddar, Black Pepper Bacon, Avocado, Lettuce, Tomato, Red Onion, Sweet Chili Garlic Aioli served with Shoestring Fries **16**

VEGGIE BURGER

Crispy deep fried Sweet Potato Patty served on a Brioche Bun, Avocado, Pickled Red Onion, Cheddar Cheese, and Sriracha Mayo served with Shoestring Fries **15** **V** **VG**

Chicken & Pork

BABY BACK RIBS

House Smoked BBQ Ribs flame broiled and topped with Frizzled Onions. Served with Grandma Moya's Baked Beans and our House Made Sweet Chili Cole Slaw. Full Rack **32** | Half Rack **22**

FRIED CHICKEN & WAFFLES

Hand Breaded Chicken and a Belgian Vanilla Waffle drizzled with Alabama White BBQ Sauce, Green Onions. Served with Maple Syrup on the side **22** *Try it drizzled with Hot Honey!*

CHICKEN PAILLARD

A house breaded deep fried Chicken Cutlet, topped with Arugula, tossed in a House Dressing served with Cherry Tomatoes, fresh Mozzarella, and a Balsamic Glaze **26**
Sub Grilled Chicken **GF**

CHICKEN BITES

Hand Breaded Chicken served with Shoestring Fries, Sweet Chili Slaw, and House Made Pub Sauce **16**

STICKY HONEY GLAZED BBQ PORK CHOP

A flame grilled Pork Chop, Garlic Mashed Potatoes, Sweet Chili Coleslaw, Frizzled Onions **28**

Handcrafted Cocktails

OL' FASHIONED

Old Forester 86 Bourbon, Demerara Simple, Orange and Angostura Bitters, Garnished with Luxardo Cherry **12**
Get it smoked 2

ESPRESSO MARTINI

Tito's Handmade Vodka, Espresso, Kahlua **12**
Add Baileys Irish Cream 2

GIN BRAMBLE

New Amsterdam Gin, Blackberry, Fresh Lemon **12**

SPICY HIBISCUS MARGARITA

El Jimador Blanco Tequila, Triple Sec, Habanero infused Hibiscus Simple, Fresh Lime **12**

DARK N' STORMY

Goslings Black Seal Bermuda Rum, Fresh Lime, Topped with Fever Tree Ginger Beer **12**

Wine

Reds

PINOT NOIR

ROBERT MONDAVI Napa Valley
Glass **7** | Bottle **21**

GREENWING Willamette Valley
Glass **12** | Bottle **36**

ZAC BROWN UNCAGED Sonoma County
Bottle **30**

NAPA CELLARS Napa Valley
Bottle **50**

FLOWERS Sonoma County
Bottle **90**

CABERNET SAUVIGNON

UNKNOWN AUTHOR California
Glass **7** | Bottle **21**

JOEL GOTT California
Glass **10** | Bottle **30**

RODNEY STRONG Sonoma County
Bottle **34**

DAOU VINEYARDS Paso Robles
Bottle **44**

CAYMUS VINEYARDS Napa Valley
Bottle **150**

MERLOT

JOSH CELLARS California
Glass **7** | Bottle **21**

DECOY Sonoma County
Glass **12** | Bottle **36**

J. LOHR Paso Robles
Bottle **38**

DUCKHORN Napa Valley
Bottle **98**

RED BLENDS

RODEO RED Versailles
Glass **8** | Bottle **24**

THE PRISONER Napa Valley
Bottle **77**

Whites

CHARDONNAY

UNKNOWN AUTHOR Monterey County
Glass **7** | Bottle **21**

KENDALL JACKSON Santa Maria Valley
Glass **12** | Bottle **36**

DAOU VINEYARDS Paso Robles
Bottle **60**

SAUVIGNON BLANC

JOEL GOTT "LIGHT BUBBLES" California
Glass **10** | Bottle **30**

KIM CRAWFORD
Marlborough, New Zealand
Glass **11** | Bottle **33**

OYSTER BAY Marlborough, New Zealand
Bottle **42**

RIESLING

DR. LOOSEN Germany
Glass **9** | Bottle **27**

WENTE VINEYARDS Arroyo Seco
Glass **13** | Bottle **39**

PINOT GRIGIO

JOSH CELLARS Washington
Glass **10** | Bottle **30**

JOEL GOTT Oregon
Glass **11** | Bottle **33**

J VINEYARDS Russian River Valley
Bottle **36**

MOSCATO

CASTELLO DEL POGGIO Piedmont
Glass **8** | Bottle **24**

CERETTO MOSCATO D'ASTI Piedmont
Bottle **40**

Bubbly & Sparkling

LA VITE PROSECCO Italy
Glass **9**

LA MARCA Veneto, Italy
Glass **12** | Bottle **36**

BIELER PÈRE ET FILS ROSÉ Provence
Glass **10** | Bottle **30**

VEUVE CLICQUOT France
Bottle **150**

Mocktails

STRAWBERRY CUCUMBER FIZZ

Fresh Strawberries + Cucumber, Lemonade, Topped with Soda **6**

FOJITO

Lemonade, House Simple, Fresh Lime + Mint, Topped with Soda **6**

ELDERFLOWER SPRITZ

Lychee, Cranberry, Fresh Lime, Topped with Soda **6**

Draft Beer

GUINNESS

Dry Stout | 4.2% | Dublin, Ireland **7**

MICHELOB ULTRA

Light Lager | 4.2% | St. Louis, MO **6**

GARAGE BEER

Light Lager | 6% | OH **6**

ABITA AMBER

Amber Ale | 4.5% | Covington, LA **7**

KENTUCKY BOURBON BARREL ALE

Strong Ale | 8.2% | KY **8**

JACKIE O'S MYSTIC MAMA

IPA | 7% | Athens, OH **7**

BLUE MOON

Wheat | 5.4% | Denver, CO **6**

Bottles & Cans

BUCKETS 5 for 20

BUDWEISER 4

BUD LIGHT 4

COORS LIGHT 4

MILLER LITE 4

BUSCH LIGHT 3

YUENGLING 4

RHINEGEIST GHOST HAZE IPA (N/A) 5

RHINEGEIST GHOST PILS (N/A) 5

MICHELOB ULTRA 4

MODELO 5

HIGH NOON (PEACH OR PINEAPPLE) 5

Soft Drinks

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew, Diet Mountain Dew, Lemonade, Ginger Ale, Iced Tea **3.49** (*Free Refills*)

HOT TEA Green, Earl Grey, or Chamomile **3.49** (*Caffeine Free*)

Spirits

AND BOURBON



View Our
**ENTERTAINMENT
SCHEDULE**

ALWAYS A
**GOOD
Time**

EVERY Thursday & Friday

HAPPY HOUR 4-6 PM

Half-Priced Draft Beer, Wine, and Seasonal Cocktails

EARLY DINING 4-6 PM

Your choice of Salad, Pasta, and Dessert for **24.99**

THURSDAYS KIDS EAT FOR 4.99 WITH PURCHASE OF ADULT ENTRÉE

GF

GLUTEN FREE

VG

VEGAN

V

VEGETARIAN

The following major food allergens may be used as ingredients in this facility: Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients. We do not maintain a completely gluten-free kitchen; cross contamination may occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 or more are subject to an automatic 18% gratuity.