



Let's Eat

STARTERS

SPINACH AND ARTICHOKE DIP 8.95
SAND MOUNTAIN TOMATO, MOZZARELLA, BASIL WITH BALSAMIC GLAZE 8.95
MEAT BALLS 2 WHISKEY AND 2 PEACH GLAZED 8.95
STUFFED MUSHROOMS 8.95

MAINS

TUSCAN CHICKEN OVER PASTA 24.95
SUN DRIED TOMATO, SPINACH, ARTICHOKE, CAPERS IN A CREAM SAUCE

COUNTRY CAPTAIN CURRY CHICKEN SERVED OVER RICE 21.95
WITH LOW COUNTRY TOMATO, ONION AND BELL PEPPER STEW

CATFISH LIGHTLY BREADED WITH PANKO AND PAN SAUTED.
ADD CAJUN SEASONING FOR A LITTLE KICK. 18.95

SHRIMP AND VELVET SMOKED GOUDA GRITS
WITH PEPPER JELLY REDUCTION 24.95

JUMBO LUMP CRAB CAKES OVER SOUTHERN HOT CORN 28.95

SUNDAY POT ROAST WITH MASHED POTATO
AND VEGETABLES 18.95

12OZ GRILLED RIBEYE WITH MUSHROOM GRAVY OR
CREAMY PEPPERCORN SAUCE 32.95

SMOKED BABY BACK RIBS SMOKED AND OVEN BAKED 28.95
HALF RACK 18.95

SIDE CHOICE

HONEY BALSAMIC ROASTED CARROTS
SAUTE' MIXED VEGETABLES
COLLARD GREENS
ROASTED RED POTATOES
CHILLED LOADED BAKED POTATO SALAD
SIDE SALAD