

APPETIZERS

CHEF BEN'S CLASSIC MAC AND CHEESE

7

ASIAN INFUSED BABY BACK RIBS

Slow-Roasted in Hoisin Marinade.

1/2 Order

9

Full Order

17

CALAMARI

Lightly breaded and tossed in White Wine Sauce; Garnished with Roma Tomatoes, Capers and Scallions.

9

HOUSE BRUSCHETTA

Finely chopped Ripe Tomatoes, Fresh Basil, Garlic and Parmesan with Crostini.

8

JUMBO SHRIMP COCKTAIL

12

A classic served with Tangy Cocktail Sauce and Fresh Lemon.

STEAK BITES

13

Sautéed Tenderloin Pieces with Mushrooms tossed in Zip Sauce. Served with Garlic Rolls.

FRIED BRUSSEL SPROUTS

9

Tossed with Bacon and Balsamic Glaze, Candied Pecans, Golden Apples and Dried Cranberries.

HOUSE-MADE CANDY BACON

6

Served with Caramel Glaze.

COUNTRY FRIED OYSTERS

12

On Creamy Grits topped with Lemon Cayenne Mayo.

WHOLE FRIED OKRA

8

Served with Twin Dipping Sauces of Chipotle Ranch and Mild Green Chile Russian Sauce.

SOUP AND SALADS

SOUP DU JOUR

Cup
Bowl

4
7

FRENCH ONION

Crock

6

NAVY BEAN

Cup
Bowl

4
7

CRISPY CHICKEN MANGO

14

Toasted Coconut, Sliced Avocado, Fresh Mango, Sliced Strawberries, Toasted Sesame Seeds and crispy Chicken Tenders on a bed of Romaine with Sesame Honey Lime Dressing.

STRAWBERRY FIELDS

9

Strawberries, Dried Cranberries, Crisp Apples, Candied Pecans and Crumbled Goat Cheese on a bed of Mixed Baby Greens with Raspberry Vinaigrette.

As Substitute Salad to Entree

3

Chicken Breast

14

Salmon

16

ITALIAN BURRATA SALAD

9

Baby Spring Greens, Dried Figs, Burrata Cheese, Pears, Sun-Dried Blueberries with a White Balsamic Vinaigrette.

With Chicken

14

With Salmon

16

CAESAR SALAD

8

Crisp Romaine Lettuce, House-Made Croutons and Shredded Parmesan tossed in Creamy Caesar Dressing.

As Substitute Salad to Entree

3

Chicken Breast

14

Salmon

16

ENTREES

All Entrees Served with Your Choice of House Salad or Cup of Soup.

NOVA SCOTIA SCALLOPS 25

Roasted Grapes, Preserved Lemon Whipped Potatoes, Caper Beurre Blanc and Sun-Dried Tomatoes.

EUROPEAN STYLE CHILEAN SEA BASS 28

Caramelized Golden Brown Sea Bass on Corn Soubise, topped with Lump Crabmeat, Lemon Beurre Blanc and Demi Reduction Sauce.

MAPLE GLAZE WILD ATLANTIC SALMON 25

On Vegetable Boursin Pearls with Mango Dried Strawberry Topping.

TENDERLOIN STEAK PROVENCE

Char-grilled on a bed of Herb de Provence Style Potato Sticks, fresh Broccolini and Steak topped with Citrus Confit, Whole Garlic and Port Wine Glaze.

6 oz Filet 34
8 oz Filet 36

FRENCH CHICKEN 18

Sautéed on Parmesan Risotto topped with Braised Carrot Mushroom Tomato Salad and a Brandy Cream Sauce, Fresh Julienne of Vegetables.

HOUSE SMOKED PORK CHOP 22

On White Cheddar Grits topped with a Dijon Onion Marmalade and Port Wine Demi Glaze.

VOODOO CATFISH 17

Blackened topped with Fried Jalapenos, Sriracha Beurre Blanc and Smashed Red Skin Potatoes.

SPAGHETTI A LA BOLOGNESE 14

Spaghetti tossed in a Rich Italian Tomato Meat Sauce.

SHRIMP PAPPARDELLE CARBONARA 19

Butter poached Shrimp, Sweet Peas, Prosciutto and Pappardelle Pasta tossed with lightly roasted Garlic Cream and Parmesan Cheese.

"I hope that the dishes I have created for you will nourish both your body and soul."

— Chef Ben Ortiz

**Gluten Free - Many of the dishes on this menu can be modified to be Gluten Free, just ask your server.*

*Consuming undercooked meats, poultry, eggs and seafood may lead to serious health conditions, especially in individuals with compromised immune systems.

