



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CAESAR

romaine, parmesan, garlic crouton, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT WRAP

tortilla, chicken, arugula, diced tomato, basil, bacon, balsamic mayo, fries

***PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

GINGER-PEANUT CHICKEN

baby greens, fried or grilled chicken tenders, roasted peanut, carrot, cucumber, cilantro, crispy tortilla, toasted sesame seed, scallion, ginger-peanut dressing

***CHAR BURGER**

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, fries

***REDFISH SANDWICH**

blackened, brioche bun, lemon aioli, tomato, red cabbage, parsley & coriander slaw, fries

CHICKEN TENDERLOINS

buttermilk fried, fries, dijon honey mustard, fries

Lunch Prix Fixe Menu | \$32 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CAESAR

romaine, parmesan, garlic crouton, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ROASTED CHICKEN

Ashley Farms range chicken, garlic potatoes, asparagus, pearl onion, spring peas, lemon herb butter sauce

NOLA BBQ SHRIMP

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

***CHAR BURGER**

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, fries

***PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic & chile flakes, sun-dried tomato caper vinaigrette

GINGER-PEANUT CHICKEN

baby greens, fried or grilled chicken tenders, roasted peanut, carrot, cucumber, cilantro, crispy tortilla, toasted sesame seed, scallion, ginger-peanut dressing

Lunch Prix Fixe Menu | \$36 per person ++
Includes coffee, iced tea or soda



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CAESAR

romaine, parmesan, garlic crouton, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ROASTED CHICKEN

Ashley Farms range chicken, garlic potatoes, asparagus, pearl onion, spring peas, lemon herb butter sauce

***CHAR BURGER**

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, fries

***CORNBREAD DUSTED REDFISH**

cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

GINGER-PEANUT CHICKEN

baby greens, fried or grilled chicken tenders, roasted peanut, carrot, cucumber, cilantro, crispy tortilla, toasted sesame seed, scallion, ginger-peanut dressing

***STEAK FRITES**

8 oz tenderloin tails, béarnaise, truffle fries

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

Lunch Prix Fixe Menu | \$48 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT WRAP

tortilla, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

***PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

CHICKEN BISCUIT

buttermilk biscuit, fried chicken tenderloins, cheddar, bacon & onion white gravy, breakfast potatoes

CREOLE SAUTÉ

Crawfish, lump crab, andouille sausage, bacon, cream, cheddar grits

***STEAK BENEDICT**

tenderloin (prepared medium rare), poached egg, greens, hollandaise, english muffin, breakfast potatoes

***FRITTATA**

mushroom, caramelized onion, greens, asparagus, gruyere cheese, sun-dried tomato vinaigrette, parmesan

Brunch Prix Fixe Menu | \$32 per person ++
Includes coffee, iced tea or soda

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FAMILY STYLE BEGINNINGS

CORNBREAD

pecan butter, strawberry jam

SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT WRAP

tortilla, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

*PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

CHICKEN BISCUIT

butter milk biscuit, fried chicken tenderloins, cheddar, bacon & onion white gravy, breakfast potatoes

CREOLE SAUTÉ

Crawfish, lump crab, andouille sausage, bacon, cream, cheddar grits

*STEAK BENEDICT

tenderloin (prepared medium rare), poached egg, greens, hollandaise, english muffin, breakfast potatoes

*FRITTATA

mushroom, caramelized onion, greens, asparagus, gruyere cheese, sun-dried tomato vinaigrette, parmesan

Brunch Prix Fixe Menu | \$38 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg, bacon, Maytag bleu cheese dressing, tomato, egg, scallion

ENTRÉE *choice of one:*

ROASTED CHICKEN

Ashley Farms range chicken, garlic potatoes, asparagus, pearl onion, spring peas, lemon herb butter sauce

***SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

***CORNBREAD DUSTED REDFISH**

cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

***FILET**

8oz with maitre d'butter, garlic mashed potatoes

***LAMB CHOP**

Chimichurri sauce, garlic mashed potatoes

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

caramel sauce

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

Dinner Prix Fixe Menu | \$68 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY-STYLE APPETIZERS

ONION RINGS

comeback sauce

FRIED GREEN TOMATOES

cornmeal-encrusted, tomato relish, comeback sauce

SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallion

ENTRÉE *choice of one:*

ROASTED CHICKEN

Ashley Farms range chicken, garlic potatoes, asparagus, pearl onion, spring peas, lemon herb butter sauce

***SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

***FILET**

8oz with maître d' butter, garlic mashed potatoes

***PAN-SEARED ATLANTIC SALMON**

roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

***RIBEYE**

16oz with maître d' butter, garlic mashed potatoes

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

caramel sauce

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

Dinner Prix Fixe Menu | \$75 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY-STYLE APPETIZERS

CRAB CLAWS

fried or sautéed, cocktail sauce

NOLA BBQ SHRIMP

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

FRIED GREEN TOMATOES

cornmeal-encrusted, tomato relish, comeback sauce

SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallion

ENTRÉE *choice of one:*

ROASTED CHICKEN

Ashley Farms range chicken, garlic potatoes, asparagus, pearl onion, spring peas, lemon herb butter sauce

*SEABASS

jasmine rice, charred shishito pepper, grilled baby bok choy, soy ginger reduction

*FILET

8oz with maître d'butter, garlic mashed potatoes

*PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

*PRIME NEW YORK STRIP

16oz with maître d'butter, garlic mashed potatoes

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

Dinner Prix Fixe Menu | \$95 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY-STYLE APPETIZERS

CRAB CLAWS

fried or sautéed, cocktail sauce

NOLA BBQ SHRIMP

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

***STEAK SPINACH CRISP**

crispy flour tortilla, spinach, steak, bacon, mozzarella, baby greens, tomato-basil relish

SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallion

ENTRÉE *choice of one:*

***SEABASS**

jasmine rice, charred shishito pepper, grilled baby bok choy, soy ginger reduction

***FILET OSCAR**

8 oz with maitre d'butter, asparagus, lump crab, hollandaise, garlic mashed potatoes

***LOBSTER TAIL & PRIME NEW YORK STRIP**

16 oz with maitre d'butter, 5oz lobster tail, garlic mashed potatoes

***SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

***PRIME COWBOY RIBEYE**

20oz bone-in chili-rubbed, garlic mashed potatoes

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

Dinner Prix Fixe Menu | \$120 per person ++
Includes coffee, iced tea or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.