

# Dinner



## STARTERS

### ARTICHOKE SPINACH DIP 10

Warm artichoke and spinach cheese dip served with crispy herb pita

### ROASTED HUMMUS WITH OLIVE TAPENADE 11

Oven roasted chickpeas and spices blended and topped with olive tapenade and garlic oil drizzle served with pita chips

### CAPRESE INSALATA 12

Sliced juicy heirloom tomatoes and mozzarella circled around mixed greens with a pesto vinaigrette for a refreshing starter course

### CHARCUTERIE BOARD 18

Assorted variety of cured meats and cheeses brought to you by our partners at Boar's Head along with garnishes, breads, pickles, and fruits from our pantry to you

### SOUP OF THE DAY Cup 6 Bowl 10

### GRILLED WATERMELON SALAD

Mixed Greens topped with Grilled Watermelon, Feta, Pickled Onion, Pancetta, Tomatoes, Pine Nuts, and a refreshing Pressed Apple Cider Vinaigrette

15

### FRIED CHICKEN SALAD

Mixed Greens topped with Hand Breaded Chicken, Bourbon Bacon, Bleu Cheese, Heirloom Tomatoes, Pickled Onion, and Candied Walnuts dressed with tangy Cranberry Vinaigrette

15

### HOMESTYLE CHICKEN POT PIE

Savory Chicken Pot Pie cooked up with a flaky homemade crust

16

### SESAME CRUSTED AHI TUNA

Seared Ahi Tuna with a Sweet Soy Glaze topped with Sesame Panko served with Roasted Vegetables and Fingerling Potatoes

17

### BUCATINI ALLA ROMESCO

Hearty Bucatini Noodles in a rich, velvety Romesco Sauce tossed with Roasted Tomatoes, Pancetta, and Roasted Mushrooms served with Garlic Bread

18

### SHRIMP SCAMPI

Sauteed Jumbo Shrimp in a Beurre Monté Sauce with Roasted Tomato and Confit Garlic tossed with Bucatini Noodles served with Garlic Bread

20

### HAND BREADED CHICKEN & GRAVY

Hand Breaded Chicken Breast smothered with Smokey Bacon Mushroom Gravy served with Mashed Potatoes and Roasted Vegetables

20

### STUFFED STEAK BURGER

House Ground Half Pound Brisket-Ribeye Burger stuffed with Skirt Steak and 3 Pepper Cheese topped with White Cheddar, Bacon, Black Garlic Aioli, Onion Jam, and Lettuce served with choice of side

22

### BRAISED BEEF SHORT RIB

Tender Beef Short Rib slow roasted and coated with Peppercorn Demi-Glace served with Creamy Herb Polenta and Roasted Vegetables

25

### CREOLE SEAFOOD PASTA

Crawfish, Shrimp, and Sausage come together with Sun Dried Tomatoes and Cavatappi Pasta in a creamy Creole Cheese Sauce served with Garlic Bread

24

### SKIRT STEAK & MUSHROOMS

24oz Marinated Skirt Steak grilled and served with sauteed Mushrooms, Mashed Potatoes, and Roasted Vegetables

35

### AGED RIBEYE WITH CHIMICHURRI

12oz Aged Ribeye grilled to perfection and served with Compound Butter, Black Garlic Chimichurri, Fingerling Potatoes, and Roasted Vegetables

38

## BEVERAGES

FRENCH ROAST COFFEE, PEPSI, DIET PEPSI,  
DR. PEPPER, DIET DR. PEPPER, LEMONADE, ICED TEA 2.5  
ORANGE JUICE, TOMATO, CRANBERRY, GRAPEFRUIT 3

## SWEETS

GELATO 5  
ROTATING CHEESECAKE 8  
ROTATING DESSERT 8

Split Plate  
Charge \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.