

Gourmet Entrées

Filet Mignon	\$25.95
Topped with Caramelized Onions, Boursin Cheese and Red Wine Demi-Glaze. Served with Potatoes Croquette and Green Bean Almondine.	
Zesty Grilled Porkloin	\$14.95
Porkloin, Grilled with a Zesty BBQ Glaze, topped with Caramelized Onions. Served with Macaroni & Cheese and Fried Green Tomatoes.	
Sautéed Tiliapia	\$15.95
Delicately sautéed in White Wine with Lemon Butter. Served with Wild Rice and Mixed Vegetables.	
Chicken Marsala	\$14.95
Boneless Breast of Chicken sautéed with Marsala Wine and Mushrooms. Served with Wild Rice and Mixed Vegetables.	
Spicy Shrimp and Grits a "Low country" Favorite	\$15.95
Creamy White Cheese Grits topped with Shrimp, Andouille sausage, Tasso Ham, Diced Tomatoes, and Flame Roasted Peppers.	
Beef Stir-Fry	\$14.95
Tender Strips of Beef, sautéed with Mixed Vegetables and Teriyaki Sauce. Served with Wild Rice.	
Bistro Chicken Parmesan	\$15.95
Pan-Seared Chicken Breast, topped with Marinara, Bechamel, and Mozzarella Cheese. Served with Pasta Alfredo and Broccoli.	
Fried Chicken	\$14.95
Boneless Breast of Chicken, Hand Battered and Deep Fried. Served with Macaroni & Cheese and Fried Green Tomatoes.	
Fried Grouper	\$14.95
Filet of Grouper hand-battered and Deep Fried, accompanied with your choice of Cocktail or Tartar Sauce. Served with Macaroni & Cheese and Fried Green Tomatoes.	
Garlic Rib-eye	\$24.95
Black Angus Rib- Eye dusted with our Own Spices, topped with Garlic Butter. Served with Potatoes Croquette and Green Bean Almondine.	
Salmon Napoleon	\$17.95
Salmon Filet layered with Sweet Corn Risotto, Wilted Spinach, and topped with Buttery Poached Shrimp, laced with a Lemon-Buerre Blanc.	