SOUP DU JOUR

Market price

BBQ CHICKEN FLATBREAD

10
Stone-baked flatbread topped with roasted chicken, barbecue sauce, cream cheese, red onion, and cilantro

FRIED GREEN BEANS

6
Lightly battered and deep-fried green beans, served with ranch dressing

LOADING POTATO CHIPS (GF)

8
House-made chips topped with blue cheese dressing, tomatoes, blue cheese crumbles, bacon, and green onions

SMOKED SALMON BRUSCHETTA

10
Smoked salmon, cucumber, tomato, and lemon dill sauce on grilled ciabatta

Salads

Dressings - white balsamic, ranch, honey mustard, blue cheese
Substitute tofu for any protein at no charge. Add tofu to any salad for $3.

STEAK SALAD*(GF)

13
Flank steak with mixed greens, avocado, radishes, blue cheese crumbles, cherry tomatoes, craisins, and served with citrus vinaigrette

SALMON COBB SALAD*(GF)

13
Grilled salmon, lettuce, bacon, red onions, boiled eggs, blue cheese, and sliced red grape tomatoes

THAI CHICKEN SALAD**

12
Grilled and shredded marinated chicken breast, crispy wontons, sesame ginger vinaigrette, red onions, carrots, peanut sauce, soy glaze, Asian cabbage, shaved almonds

GREEK SALAD (GF)

12
Romaine lettuce, cucumbers, Kalamata olives, red onions, cherry tomatoes, bell peppers, and feta cheese

Beverages

$2.50

Iced tea, soft drinks (Coke, Diet Coke, Coke Zero, Sprite)

Sandwiches

Comes with choice of side

PULLED PORK SANDWICH

In-house smoked pulled pork sandwich with our BBQ coleslaw

REUBEN SANDWICH

Thin-sliced corned beef on marbled rye bread, homemade Thousand Island dressing, Swiss cheese, sauerkraut

CHEF’S BURGER*

Certified Angus beef steak burger, white cheddar, bacon jam, ketchup, bacon, tomato, lettuce, and onion

MUSHROOM SWISS BURGER*

Grilled steak burger with sautéed mushrooms, caramelized onions, and Swiss cheese

MAHI BLT

Blackened mahi with bacon, lettuce, tomato, and mayonnaise

VEGGIE BURGER

Made with broccoli, beans, spinach, brown rice, parsley, a blend of spices, and topped with arugula, tomato, and feta cheese

Entrees

FISH AND CHIPS

Beer-battered fried cod served with fries and remoulade sauce

CELESTIAL CHICKEN

Breaded chicken tenders, basmati rice, béchamel sauce, steamed broccoli

LOWCOUNTRY SHRIMP & GRITS (GF)

Gulf shrimp, andouille sausage, stone-ground cheese grits, red bell peppers, Cajun cream sauce

GRILLED SALMON NICOISE*(GF)

Grilled salmon, green beans, baby red potatoes, cherry tomatoes, boiled egg, Kalamata olive tapenade

FISH TACOS (2)

Blackened mahi, coleslaw, white cheddar, guacamole, and fresh cilantro on a flour tortilla, served with a side of salsa

Desserts

FLOURLESS CHOCOLATE CAKE (GF)

Topped with whipped cream and berries

BOURBON PECAN PIE**

Topped with whipped cream

STRAWBERRY ICE CREAM PIE** (GF)

Strawberry ice cream, coconut and almond meringue crust, strawberry sauce

* COOKED TO ORDER. EATING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
** CONTAINS NUTS. GF = GLUTEN FREE

MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.