

## Appetizers

<b>SOUP DU JOUR</b> .....	Market price
<b>BBQ CHICKEN FLATBREAD</b> .....	10
Stone-baked flatbread topped with roasted chicken, barbecue sauce, cream cheese, red onion, and cilantro	
<b>FRIED GREEN BEANS</b> .....	6
Lightly battered and deep-fried green beans, served with ranch dressing	
<b>LOADED POTATO CHIPS (GF)</b> .....	8
House-made chips topped with blue cheese dressing, tomatoes, blue cheese crumbles, bacon, and green onions	
<b>SMOKED SALMON BRUSCHETTA</b> .....	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.

<b>STEAK SALAD*(GF)</b> .....	13
Flank steak with mixed greens, avocado, radishes, blue cheese crumbles, cherry tomatoes, raisins, and served with citrus vinaigrette	
<b>SALMON COBB SALAD*(GF)</b> .....	13
Grilled salmon, lettuce, bacon, red onions, boiled eggs, blue cheese, and sliced red grape tomatoes	
<b>THAI CHICKEN SALAD**</b> .....	12
Grilled and shredded marinated chicken breast, crispy wontons, sesame ginger vinaigrette, red onions, carrots, peanut sauce, soy glaze, Asian cabbage, shaved almonds	
<b>GREEK SALAD (GF)</b> .....	12
Romaine lettuce, cucumbers, Kalamata olives, red onions, cherry tomatoes, bell peppers, and feta cheese	

## Sides

\$3

Fried green beans, beer battered fries, seasonal vegetables, sautéed green beans, house side salad, basmati rice

## Beverages

\$2.50

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

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

\* 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

## Sandwiches

Comes with choice of side

<b>PULLED PORK SANDWICH</b> .....	13
In-house smoked pulled pork sandwich with our BBQ coleslaw	
<b>REUBEN SANDWICH</b> .....	10
Thin-sliced corned beef on marbled rye bread, homemade Thousand Island dressing, Swiss cheese, sauerkraut	
<b>CHEF'S BURGER*</b> .....	12
Certified Angus beef steak burger, white cheddar, bacon jam, ketchup, bacon, tomato, lettuce, and onion	
<b>MUSHROOM SWISS BURGER*</b> .....	12
Grilled steak burger with sautéed mushrooms, caramelized onions, and Swiss cheese	
<b>MAHI BLT</b> .....	12
Blackened mahi with bacon, lettuce, tomato, and mayonnaise	
<b>VEGGIE BURGER</b> .....	13
Made with broccoli, beans, spinach, brown rice, parsley, a blend of spices, and topped with arugula, tomato, and feta cheese	

## Entrees

<b>FISH AND CHIPS</b> .....	14
Beer-battered fried cod served with fries and remoulade sauce	
<b>CELESTIAL CHICKEN</b> .....	13
Breaded chicken tenders, basmati rice, béchamel sauce, steamed broccoli	
<b>LOWCOUNTRY SHRIMP &amp; GRITS (GF)</b> .....	13
Gulf shrimp, andouille sausage, stone-ground cheese grits, red bell peppers, Cajun cream sauce	
<b>GRILLED SALMON NICOISE*(GF)</b> .....	16
Grilled salmon, green beans, baby red potatoes, cherry tomatoes, boiled egg, Kalamata olive tapenade	
<b>FISH TACOS (2)</b> .....	13
Blackened mahi, coleslaw, white cheddar, guacamole, and fresh cilantro on a flour tortilla, served with a side of salsa	

## Desserts

<b>FLOURLESS CHOCOLATE CAKE (GF)</b> .....	6
Topped with whipped cream and berries	
<b>BOURBON PECAN PIE**</b> .....	6
Topped with whipped cream	
<b>STRAWBERRY ICE CREAM PIE**(GF)</b> .....	6
Strawberry ice cream, coconut and almond meringue crust, strawberry sauce	