

DINNER

STARTERS

Soup du Jour cup/bowl	3/5
Hummus home made hummus, pickled onions, olives, flatbread	6
Pimento Cheese Fritters creamy pimento cheese fried with ranch and pepper jelly	9
Boom Boom Shrimp fried shrimp with boom boom sauce	10
Pulled Pork Eggrolls with barbeque dipping sauce	9
Fried Green Tomatoes "Caprese Style" mozzarella, corn cob jam, poppy seed vinaigrette	10
Cheese Board assorted cheeses, fruits, crackers	11
Oyster Fondue fried oyster fondue with collard green and country ham cheese dipping sauce	10
Charcuterie Platter capicola ham, coppa pork shoulder, mortadella with pistachios, felino king salami, prosciutto, mustard house made pickles & crusty bread	12

ENTRÉE SALADS

Garden Salad mixed greens, cucumbers, carrots, tomatoes, black olives, cheddar cheese, egg	9
Winter Salad romaine and spinach, marinated white beans, bacon, cherry tomatoes, goat cheese and roasted garlic vinaigrette	10
Caesar Salad romaine, parmesan cheese, croutons, Caesar dressing	9
Green Jacket mixed greens, parmesan, croutons, tomatoes, parsley tomato vinaigrette	9

Includes choice of grilled, blackened or fried chicken breast. Add fried or grilled shrimp for two dollars.

Dressings

balsamic vinaigrette, blue cheese, honey mustard, roasted garlic vinaigrette, ranch, thousand island

ENTRÉES

14oz Bone-In Pork Chop* whole grained whipped potatoes, vegetable of the day, with orange pecan chipotle sauce	21
Smothered Chop Steak* mushrooms, onions, brown gravy, garlic mash potatoes, vegetable of the day	15
BBQ Shrimp & Grits remoulade and pickled onion, aged white cheddar grits	18
Lasagna ground beef and sausage, ricotta, fresh noodles and served with garlic bread	17
Mixed Grill Vidalia onion & cheddar cheese smoked sausage, Georgia quail, 6oz sirloin, with house steak sauce, garlic mash potatoes, & vegetable of the day	28
Fire Grilled Rib-Eye* served blackened with basil cracked pepper butter, garlic mash potatoes, vegetable of the day	28
Bayou Chicken bell peppers, sweet onions, tasso cream sauce, goat cheese	16
Petite Filet* red dragon cream sauce, garlic mashed potatoes, vegetable of the day	30
Fried Shrimp garlic mash potatoes, vegetable of the day	16
Grilled Salmon with dill caper aioli sauce, pesto parsley mashed potatoes & vegetable of the day	21

Executive Chef Doug Sanneman

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.*