

DINNER

APPROACH

Soup du Jour cup/bowl	3/5
Pimento Cheese Fritters creamy pimento cheese fried with ranch and Vidalia onion jam	9
Boom Boom Shrimp fried shrimp with boom boom sauce	10
Bulgogi Spring Rolls Korean pork barbeque with sweet chili Thai sauce	9
Shrimp Tacos grilled or fried with pickled red onion, avocado, purple cabbage, green tomato pico de gallo, and roasted garlic crema	11
Cheese Board imported and domestic cheeses, fruits, crackers	11
Crab Dip served with roasted onion pita	13
Fresh or Baked Oysters 1/2 dozen oysters. Baked served Rockefeller style.	12

ENTRÉE SALADS

Garden Salad mixed greens, cucumbers, carrots, tomatoes, black olives, cheddar cheese, egg	9
Mandarin Asian Salad grilled Teriyaki chicken, cabbage, iceberg lettuce, peanuts, carrots, red bell peppers, green onions, fried wontons and Mandarin oranges. Served with sesame soy dressing	12
Spinach Salad bacon, egg, grape tomato, and pickled red onion with red wine vinaigrette dressing	10
Caesar Salad romaine, parmesan cheese, croutons, Caesar dressing	9
Green Jacket mixed greens, lavosh crackers, tomatoes, parsley vinaigrette	9

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

Dressings

balsamic vinaigrette, *sesame soy vinaigrette*, bleu cheese, honey mustard, *red wine vinaigrette*, ranch, thousand island

ENTRÉES

Chicken Pot Pie grilled chicken, carrots, onions, celery, and peas in chicken broth and puff pastry crust	20
Smothered Chop Steak* mushrooms, onions, brown gravy, garlic mash potatoes, vegetable of the day	16
Shrimp & Grits grilled lemon and garlic shrimp with tomato cheese grits, smoked pork belly, crispy pickled okra	20
Fire Grilled Rib-Eye* roasted garlic butter, herb roasted fingerling potatoes, vegetable of the day	32
Beef Short Ribs with red wine demi-glace, black eyed pea succotash, vegetable of the day	26
Seared Sea Scallops with linguine and clam sauce	24
8oz Filet* red wine demi-glace, garlic mashed potatoes, vegetable of the day	32
Ahi Tuna pan seared ahi tuna, green tomato pico de gallo, saffron rice, vegetable of the day	28
Fried Shrimp saffron rice, vegetable of the day, cocktail sauce	21

Substitute Any Side for a Baked Potato or Asparagus.

Executive Chef Jason de la Sota, CEC

Indicates new menu item

**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.*