

DINNER

APPETIZERS

SOUP DU JOUR	CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
FRIED PICKLES	SMOKEY RANCH DRESSING	10
PIMENTO CHEESE FRITTERS	STRAWBERRY PRESERVES, BUTTER CRACKERS	10
BOOM-BOOM SHRIMP	HAND BATTERED CRISPY SHRIMP, BOOM-BOOM SAUCE	12
BRISKET BURNT ENDS	SMOKED BRISKET, HOUSE MADE PEACH-BOURBON BBQ GLAZE, SLAW	12
POTATO PANCAKES	SMASHED RED SKIN POTATOES, GRIDLED WITH CHEDDAR CHEESE, AJI VERDE	10
FRESH SHUCKED OYSTERS	LEMON, COCKTAIL AND MIGNONETTE	12
HONEY, FIG, AND GOAT CHEESE FLAT BREAD	GRILLED FLATBREAD, FIG, GOAT CHEESE, HONEY DRIZZLE	12
ARUGULA		

BURGERS & WINGS

ANGUS BURGER	8 OZ. CHARGRILLED PATTY, LETTUCE, TOMATO, PICKLE, BISTRO SAUCE, SWISS, AMERICAN, OR PEPPERJACK CHEESE, TOASTED BRIOCHE BUN, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	12
HLCC REUBEN	GRILLED PASTRAMI ON RYE, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	11
CHICKEN TENDERS	HAND BATTERED TENDERLOINS, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	10
CHICKEN WINGS	10 CRISPY WINGS, MILD, HOT, BBQ, TEXAS PETE DRY RUB, CHILI RUB, OR LEMON PEPPER SERVED WITH CARROT AND CELERY STICKS, BLUE CHEESE OR RANCH DIPPING SAUCE	14

SALADS

CHEF SALAD	CHOPPED ICE BERG LETTUCE, GRILLED CHICKEN, HAM, BOILED EGG, BLACK OLIVE, TOMATO, CHEESE, AVOCADO, AND BACON	14
GRILLED CHICKEN CAESAR SALAD	ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING, EGG	12
GREEN JACKET SALAD	MIXED SALAD GREENS, PARMESAN, GRAPE TOMATOES, RED WINE VINAIGRETTE, CRACKERS, GRILLED CHICKEN BREAST	12
FRIED SHRIMP SALAD	MIXED SALAD GREENS, FRIED SHRIMP, OLIVES, TOMATOES, CUCUMBER, CHEDDAR CHEESE, EGG, CROUTONS	14
DRESSINGS		
HOUSE MADE RANCH, HONEY MUSTARD, BLUE CHEESE, FRENCH, RED WINE VINAIGRETTE, ZESTY ITALIAN, CAESAR, BALSAMIC VINAIGRETTE, OLIVE OIL AND VINEGAR		

ENTREES, SEAFOOD & STEAK

VEGETARIAN LASAGNA	SUMMER SQUASH AND ZUCCHINI, FRESH PASTA, MARINARA, RICOTTA, MOZZARELLA, PARMESAN, GARLIC BUTTER GREEN BEANS	16
BABY BACK RIBS	PEACH-BOURBON BBQ SAUCE, PARSNIP-POTATO MASH, GLAZED CARROTS	24
BRISKET PLATE	SMOKED BEEF BRISKET, PARSNIP-POTATO MASH, PAN JUS GRAVY, VEGETABLE BLEND	24
GRILLED SWORDFISH	OLIVE TAPENADE, WARM ORZO SALAD, GARLIC BUTTER GREEN BEANS	34
FRIED CATFISH PLATE	CHEESE GRITS, HUSHPUPPIES, COLESLAW, TARTAR SAUCE	23
FRIED SHRIMP PLATE	LOBSTER MAC AND CHEESE, SUMMER VEGETABLE BLEND	32
SHRIMP AND GRITS	LEMON GARLIC SHRIMP WITH HOLLANDAISE SAUCE, PEPPERS AND ONIONS, BACON, YELLOW GRITS AND FETA CHEESE	32
HAMBURGER STEAK	BROWN GRAVY, MUSHROOMS, ONIONS, MASHED POTATOES, SUMMER VEGETABLE BLEND	24
SIRLOIN STROGANOFF	FLAME GRILLED SIRLOIN STEAK, EGG NOODLES, MUSHROOM CREAM SAUCE, PEAS	26
RIB EYE	12 OZ CHAR GRILLED RIB EYE, BAKED SWEET POTATO, GARLIC BUTTER GREEN BEANS	36
FILET MIGNON	BEARNAISE SAUCE, HAND CUT FRIES, GRILLED ASPARAGUS	36

ALL DINNER ENTREES SERVED WITH A CHOICE OF A SIDE SALAD (HOUSE, CAESAR, OR GREEN JACKET)

SUBSTITUTE BAKED POTATO, BAKED SWEET POTATO WITH BROWN SUGAR CINNAMON BUTTER, OR GRILLED ASPARAGUS FOR ANY SIDE

EXECUTIVE CHEF JASON DE LA SOTA, CEC

REVISED 7/2023