



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Corn Cakes 12.95

3 tamale corn cakes, avocado, tomatillo salsa, pico de gallo, chipotle mayo, sour cream, cilantro

Peppadew Pizza 13.95

red sauce, whole milk mozzarella, oregano, andouille sausage, red onion, peppadew peppers, boursin cheese

Creole Pasta 18.95

pulled rotisserie chicken, andouille sausage, shrimp, onions, red pepper, green pepper, roasted tomatoes, penne pasta, cajun alfredo cream sauce, green onion

Halibut Marsala 25.95

grilled cajun halibut, house mashed potatoes, wild mushrooms, marsala cream sauce, grilled asparagus, chopped parsley

Featured Drinks

Guinness Zero 7

n/a stout 0.0% abv

Strawberry Splash 11

gray whale gin, fresh strawberries, lime juice, lemon lime

Spiked Hawaiian Punch 7

stranahan's single malt, amaretto, grenadine, pineapple & apple juice, lemon lime

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 32.95 King Cut 39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.