



SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

*** CHAR BURGER**

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, house-cut fries

ROASTED CHICKEN

Ashley Farms range chicken, garlic mashed potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

*** PAN-SEARED ATLANTIC SALMON**

roasted zucchini & squash, broccolini with garlic & chile flakes, sun-dried tomato caper vinaigrette

Prix Fixe Lunch Menu | \$35 per person ++ Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

*** CHAR BURGER**

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, house-cut fries

CHICKEN SALAD BLT

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo, house-cut fries

*** CORNBREAD DUSTED REDFISH**

Delta Grind cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

DESSERT

BLUEBERRY BREAD PUDDING

blueberry glaze, whiskey sauce

Prix Fixe Lunch Menu | \$40 per person ++ Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

*** FILET**

8oz, maître d' butter, garlic mashed potatoes, broccolini with garlic & chile flakes

ROASTED CHICKEN

Ashley Farms range chicken, garlic mashed potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

*** CORNBREAD DUSTED REDFISH**

Delta Grind cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

DESSERT *choice of one:*

BLUEBERRY BREAD PUDDING

blueberry glaze, whiskey sauce

PECAN BUTTER CRUNCH

vanilla bean ice cream, cinnamon Granny Smith apple sauce

Prix Fixe Lunch Menu | \$70 per person ++ Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

SHRIMP & GRITS

Gulf shrimp, Delta Grind cheddar grits, mushrooms, spicy creole garlic butter

*** RIBEYE**

16oz, maitre d' butter, garlic mashed potatoes, broccolini with garlic & chile flakes

ROASTED CHICKEN

Ashley Farms range chicken, garlic mashed potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

*** PAN-SEARED ATLANTIC SALMON**

roasted zucchini & squash, broccolini with garlic & chile flakes, sun-dried tomato caper vinaigrette

DESSERT *choice of one:*

BLUEBERRY BREAD PUDDING

blueberry glaze, whiskey sauce

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream, caramel sauce

Prix Fixe Dinner Menu | \$65 per person ++ Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

*** CREOLE SEAFOOD PASTA**

blackened shrimp, andouille sausage, crawfish, crab, tomatoes, red onion, penne, parmesan cream sauce

*** FILET**

8oz, maitre d' butter, garlic mashed potatoes, broccolini with garlic & chile flakes

ROASTED CHICKEN

Ashley Farms range chicken, garlic mashed potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

*** CORNBREAD DUSTED REDFISH**

Delta Grind cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

DESSERT *choice of one:*

BLUEBERRY BREAD PUDDING

blueberry glaze, whiskey sauce

PECAN BUTTER CRUNCH

vanilla bean ice cream, cinnamon Granny Smith apple sauce

Prix Fixe Dinner Menu | \$70 per person ++Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY-STYLE BEGINNINGS *choice of one:*

FRIED GREEN TOMATOES

cornmeal-encrusted, tomato relish, comeback sauce

BUTTER TASTING

two specialty butters, artisan bread

PORK RINDS

white cheddar gruyere, comeback sauce

SOUP | SALAD *choice of one:*

CAESAR SALAD

romaine, parmesan, garlic crouton, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

*** SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek creme

*** PRIME NEW YORK STRIP**

16oz, maitre d' butter, garlic mashed potatoes, broccolini with garlic & chile flakes

ROASTED CHICKEN

Ashley Farms range chicken, garlic mashed potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

*** CORNBREAD DUSTED REDFISH**

Delta Grind cheddar grits, spinach, Abita Amber crab & crawfish pan sauce

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

vanilla bean ice cream

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream, caramel sauce

Prix Fixe Dinner Menu | \$80 per person ++Includes coffee, iced tea, or soda

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.