



## Starters

Wings - served with carrots and celery, finished with your choice of buffalo, napalm, carolina gold bbq, sweet thai chili, garlic parmesan, teriyaki or cajun dry rub — *10.00*

Bistro Fries - tossed in white truffle oil, parmesan cheese, sea salt served with aioli — *9.50*

French Quarter Poutine ~ hand cut fries topped with cajun andouille gravy, cheddar cheese, bacon and chives — *11.50*

Fried Oysters\* - with wasabi aioli and a ginger soy dipping sauce — *12.00*

Crab Cakes - crab cakes topped with roasted red pepper cream sauce — *14.50*

Bruschetta - crostini topped with roasted red pepper cream cheese, feta, basil, tomato and bacon, drizzled with a balsamic reduction and served with a side of pesto — *10.00*

Mussels\* - Prince Edward Island mussels sautéed with andouille sausage and garlic, finished with basil, tomato, capers, white wine and a garlic crostini — *12.75*

Shrimp Quesadilla ~ marinated shrimp with pepper jack and cheddar cheese, peppers and onions served in a crispy sundried tomato tortilla with Pico de Gallo — *9.75*

Firecracker Fried Shrimp - hand breaded and flash fried, served with a thai chili sauce — *9.75*

## Salads

Caesar - romaine tossed with our house made Caesar dressing *10.50*

- add chicken *4.00* shrimp - *5.00* grilled salmon - *6.50*

Arugula Salad - with grilled marinated chicken, applewood smoked bacon, crumbled bleu cheese, toasted almonds, tossed with a honey balsamic dressing and topped with tobacco onions — *14.50*

Spinach Salad - house candied pecans, grape tomatoes, carrots, sliced apples, dried cranberries, fried goat cheese, tossed with a bacon raspberry vinaigrette— *13.00*

Side - choice of house or caesar — *6.00*

## Beverages

Fountain Drinks— Coffee— Tea *3.25*

An extensive selection of beer, wine and cocktails is available

- Please ask your server -



## Seafood

**Shrimp & Grits** ~ New Orleans French Quarter style gravy with andouille and tiger shrimp served over cheddar cheese Adluh grits — *21.50*

**Pistachio Butter Basted Salmon\*** ~ fresh grilled salmon basted with a house made pistachio butter, served with asparagus risotto and finished with an orange marmalade bell pepper glaze — *24.00*

**Fresh Catch:\*** ~ Catch of the day. Your server will provide details of today's fresh offerings.

*Priced at fair market value.*

## Beef

**Taco Barbacoa** ~ slow roasted pulled beef tacos with pickled vegetables, jicama apple slaw and chipotle aioli — *15.00*

**The Red Pepper Burger\*** ~ garlic aioli, lettuce, fried green tomato, roasted red peppers and pepper jack cheese served with house cut fries — *15.00*

**NY Strip** ~ Grilled Stockyard choice Angus NY strip served with roasted garlic mashed potatoes, steamed mixed vegetable medley, topped with a bleu cheese butter and tobacco onions — *29.00*

**Filet Mignon\*** ~ with red beet and potato au gratin and haricot vert, topped with red wine demi-glaze, house whipped boursin and tobacco onions — *32.00*

**Slow Braised Beef** ~ tender beef chuck served with jus lie, beet and potato au gratin, haricot vert and tobacco onions — *23.00*

## Poultry & Pork

**Cajun Chicken Pasta\*\*** ~ with sautéed onions and peppers tossed with penne pasta in a cajun alfredo sauce — *19.00*

**Wild Mushroom Ravioli\*\*** ~ served with a parmesan bechamel with sautéed mushrooms and asparagus, topped with grilled chicken — *19.00*

**Roasted Chicken** ~ half slow roasted chicken with wild mushroom velouté and served with a potato mélange, butternut squash and spinach — *19.50*

**Bacon Wrapped Pork Tenderloin\*** ~ topped with a cranberry balsamic demi-glaze, with crispy mushroom cakes and garlic butter asparagus — *22.00*

**Hudson Valley Duck Breast** ~ seared 10oz breast with house whipped roasted garlic mashed potatoes, vegetable medley, and topped with a macerated cranberry demi-glaze — *22.00*

## Desserts

*Desserts vary daily—Please ask your server for today's selections*

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

\*\*Can easily be made into a vegetarian dish

**20% GRATUITY ADDED TO PARTIES OF SIX OR MORE**