



DINNER MENU

SERVED

Monday-Sunday 4pm-9pm

(GF) - Gluten Free Available (V) - Vegetarian Available (N) - Contains Nuts

DINNER ENTREES

The following are served with choice of side salad or soup de jour

Nawlins Pasta (V) 28

Fettuccine, cajun alfredo sauce, chicken, andouille sausage, shrimp, peppers, onions

Shrimp Scampi (V) 22

Angel hair pasta, sautéed shrimp, lemon garlic butter sauce

Pistou Pasta (V) 20

Fettuccine, pan seared chicken, creamy nut-free pesto sauce

The following are served with choice of two sides and side salad or soup de jour

Grilled Swordfish (GF) 30

Chimichurri sauce

Baked Lemon Thyme Salmon (GF) 25

Smoky paprika baked salmon, housemade fresh thyme lemon butter

Surf & Turf (GF) 32

4oz Angus petite tender, (3) grilled jumbo shrimp, tomato basil sauce

N.Y. Strip (GF) 30

12oz Angus N.Y. strip, harissa butter

Lamb Chop (GF) 32

New Zealand rack of lamb chop, fig demi-glaze

Chicken Florentine (GF) 20

Pan seared chicken, housemade creamy spinach, white wine sauce

Prime Rib Special

Fri. & Sat Only - while supplies last

8oz	32	12oz	38
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SIDES:

French Fries
Onion Rings
Sweet Potato Fries
House Chips

Beer Cheese Mac
Baked Potato
Panzanella Salad
Rice

Glazed Carrots
Steamed Broccoli
Parmesan Asparagus
Cole Slaw

Gratuity may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TOGOORDERS: 931-484-3741
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.