

Appetizers

Homemade BBQ Beef Quesadilla

Homemade barbeque beef quesadilla served with a jalapeno queso blanco sauce

\$7

Italian Sausage Artichoke Dip

Italian sausage, spinach, and artichoke dip served with crustinis

\$6

Soups

French Onion

Classic French onion soup topped with crouton and finished with melted Swiss cheese

\$7

Clam Chowder

A rich cream based soup with fresh double smoked bacon, clams, and red bliss potatoes finished with a pinch of dill

\$8

Salads

Plantation Salad

Iceberg lettuce tossed with a garlic spiked dressing, Parmesan cheese, and Melba toast

Entrée \$8 Side \$4

Cherry Tomato Bruschetta Salad

Caramelized onions, fresh cherry tomatoes, mixed greens, fresh basil mixed with a balsamic reduction and olive oil, served with garlic cheese crustinis

(Add grilled Chicken \$3) Entrée \$9 Side \$6

House Salad

Mixed greens topped with red onions, cucumbers, cherry tomatoes, shredded colby jack cheese and croutons with your choice of dressing

Entrée \$8 Side \$4

Carver Wedge Salad

wedge of iceberg lettuce blue cheese crumbles, bacon bits, and scallion served with dressing of choice

\$9

Entrees

Brave Heart Filet Your Way

8oz. char grilled filet with your topping of choice (Wild Mushroom Demi, Caramelized onions, Caramelized Mushrooms, Blackened, Teriyaki Bourbon Rub, Blue Cheese Butter, or Choron.)

Or

Seared Twin 4oz filets topped with a wild mushroom Marsala sauce
(Both served with Swiss bacon grits)

\$32

16 oz Char Grilled Ribeye

16 oz char grilled ribeye served your way (Wild Mushroom Demi, Caramelized Onions, Caramelized Mushroom, Blackened, Teriyaki Bourbon Rub, Blue Cheese Butter or Choron.)

Served with a boursin herb risotto

\$34

Toasted Pecan Crusted Halibut

Toasted pecan crusted halibut drizzled with a light hollandaise sauce Served with pumpkin risotto

\$26

Grilled Salmon

Char grilled salmon with a miso vinaigrette
on a bed of seaweed salad

or

(Sub out miso vinaigrette with a sesame bbq glaze)

\$19

Shrimp Tortellini

Seared tiger shrimp tossed with ricotta cheese, filled tri colored tortellini and pesto Alfredo sauce finished with fresh Parmesan cheese

\$18

Hand Breaded Catfish Filets

Hand breaded in our Geneva blend of flour and seasonings then fried crispy served with a homemade remoulade sauce and hash brown potatoes

(Also available sautéed with a light béarnaise sauce)

\$14

Classic Chicken Marsala

Seared chicken with a classic wild mushroom marsala sauce served with Garlic Parmesan duchess potatoes

\$16

Daily Vegetables \$3

Starches \$4