

Appetizers

Breaded Scallops with a Citrus Remoulade

Hand breaded scallops lightly fried and served with a citrus remoulade sauce

\$9

Homemade Spicy Meatballs

Three homemade veal and pork spicy meatballs tossed in a sweet homemade BBQ sauce

\$8

Soups

Gazpacho

A traditional cold soup made of tomatoes, garlic, peppers, onions and cucumbers. Garnished with a chiffonade of fresh basil.

\$6

King Crab Bisque

Rich creamy king crab bisque finished with crème fraîche, dill, and topped with king crab

\$9

Salads

Plantation Salad

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

Entrée \$8 Side \$4

Strawberry & Blue Cheese Salad

Belgian endive with mixed greens, toasted walnuts, red onion, fresh strawberries and bleu cheese crumbles. Drizzled with a homemade lemon ginger vinaigrette dressing

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 topped with bleu cheese crumbles, bacon bits, and scallion - served with dressing of choice

\$9

Entrees

Char grilled Filet - Your Way

8 oz char grilled filet topped with your choice of caramelized onions and wild mushrooms, or bleu cheese and thyme sauce.

Served with sour cream and scallion mashed potatoes

\$29

8 oz. Char Grilled Center Cut Southern Sirloin

8 oz. Char grilled sirloin, brushed with Jack and chipotle rub, topped with fried leeks.

Served on a bed of black bean puree.

\$19

Twin Seared Maple Leaf Farms Duck Breast

Two slowly seared Maple Leaf Farms duck breasts, drizzled with a sweet apricot sauce.

Served with spinach couscous.

\$23

Grilled Salmon with Jalapeno Corn Sauce

Char grilled salmon on a bed of Belgian endive salad. Drizzled with a jalapeno corn sauce (mildly spicy)

\$17

Greek Shrimp Pasta

Linguine with black olives, tomatoes, spinach, red onion and shrimp. Tossed in an herb alfredo sauce and topped with feta cheese

\$18

Hand Breaded Catfish Filets

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

(Also available sautéed with a brown butter caper sauce.)

\$14

Char Grilled Pork Medallions with Mango Chutney

Char grilled pork medallions topped with homemade sweet mango chutney. Served on a bed of dirty rice.

\$17

Ala Carte

Vegetable

Roasted garlic carrots	\$3
Broccoli florets	\$3
Green beans almandine	\$3
Asparagus	\$5

Starch

Baked Potato	\$3
Ancho rosemary Yukon gold potatoes	\$3
Colby jack twice baked	\$4
Wild rice pilaf	\$3

Sauces made ala minute with homemade stocks