

LUNCH ENTRÉES

AVAILABLE ALL DAY

Ahi Tuna Flatbread \$13

Seared Ahi Tuna, Carrot & Radish Slaw, Cilantro & Sesame Ginger Glaze

Salisbury Steak \$13

Served with Garlic Mashed Potatoes, Broccolini & Bacon Gravy

- ** Jerk Roasted Pork Tenderloin *13

 Served with Black Beans, Poblano Slaw & Mango Pineapple Salsa
- Honey Dijon Glazed Salmon \$16
 Served with Rice Pilaf & Rainbow Carrots

Tennessee Valley BBQ Shrimp & Grits \$14

Gulf Shrimp Grilled with Onions, Red Peppers & Braised Pork in a Tangy BBQ Sauce, Served over Alabama Sweet Yellow Corn Cheese Grits

Mahi Mahi Tacos \$14

A Duo of Tacos Topped with Poblano Slaw & A Cilantro Lime Drizzle, Served with Rice Pilaf & Black Beans

Grits & Greens \$13

Mustard Greens, White Grits, Conecuh Sausage Topped with a Fried Egg

DINNER ENTREES

AVAILABLE AFTER 4 P.M.

Wagyu Beef Meatloaf \$18

Served with Broccolini & Creamed Corn

Blackened Pontchartrain \$20

Fresh Catch Fish Topped with Mushrooms, Blue Crab & Shrimp in a Creole Butter Sauce over Rice Pilaf

Shrimp Diablo Pasta \$17

Penne Pasta Tossed with Sweet Corn Pico, Grilled Shrimp & Conecuh Sausage in a Spicy Cream Sauce

Grilled Prime Rib \$23

Served with Garlic Mashed Potatoes & Broccolini

New York Strip \$24

Shine On Coffee Rubbed Strip Served with Garlic Mashed Potatoes & a Vegetable Medley

- Surf & Turf \$27
 Duo of Scallops & Filet Served with Garlic Mashed Potatoes & Broccolini
- Maple Balsamic Chicken *16
 Served with a Vegetable Medley of Red Peppers, Red Onion, Sweet Potato & Brussel Sprouts
- Cean Trio \$28

Sesame Crusted Ahi Tuna, Duo of Scallops with Sweet Chili Glaze & Three Grilled Shrimp Served with Rice Pilaf

Bacon Wrapped Venison \$23

Served with Garlic Mashed Potatoes & Creamed Corn

Balsamic Glazed Scallops \$20

Served with Asiago Creamed Spinach & Rainbow Carrots

kid's menu

Served with Fruit or Salad

Mini Corndogs \$4

Grilled Cheese \$4

Grilled PB & Jelly or Banana*4

DESSERTS

Oreo Cheesecake *6

Kentucky Derby Pie *6
Baked Pecan, Coconut & Dark
Chocolate Chip Pie Topped with
Bourbon Ice Cream

Toffee Crack Pie *5
Buttermilk Chess Pie with Toffee
Pieces

Buttercream Lava Cake ^{\$}6

Topped with Strawberries & Powered
Sugar



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.

20% gratuity added to parties of 8 or more

LUNCH | DINNER

Junkyard Fries ^s15 French Fries Topped with House-made Chili, White Cheddar, Pulled Pork, Jalapeños, BBQ Sauce & White Sauce

Creole Crab Cheesecake 8

A Savory Cheesecake Served Cold with Blue Crab, Bacon & Parmesan

Cheese Fritters

Served with Bacon Aioli or Ranch

Chili Garlic Chick-erones \$8

Crispy Fried Thigh Meat Tossed in Chili Garlic Sauce

Bavarian Pretzel Board \$10

Served with Honey Dijon Mustard, Grain Mustard, Bavarian Mustard & Beer Cheese

Charcuterie Board

Shareable *17 Personal *9

Assortment of Artisan Cheeses & Cured Meats Served with Pickles, Olives, Spicy Mustard &

Fried Jalapeños \$6 Served with Ranch

Goat Cheese & Pepper Jelly \$10 Served with Crackers

Roasted Vegetables Fresh Fruit French Fries **Sesame Ginger Carrots Garlic Mashed Potatoes Creamed Corn Caramelized Brussel Sprouts** Fried Okra Broccolini Asiago Creamed Spinach

Salads & More



Bistro §6

Mixed Field Greens, Tomato, Onion, Candied Pecan, Goat Cheese & Balsamic Dressing



Mixed Field Greens, Tomato, Cucumber & Red Onion. Plus Your Choice of Dressing

Caesar Salad \$12 Topped with Grilled Chicken

🐉 🔆 Citrus Salad 🕏

Mixed Field Greens, Candied Pecans, Mandarin Oranges, Sliced Strawberries, Tossed with a Citrus Dressing

House-made Chili §6

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All Sandwiches are Served with House Seasoned Kettle Chips

The Usual so

Grilled Chicken, Bacon, Spinach, Cheddar & Ranch on a Pressed French Roll. Also Available Buffalo-Style

The Shorty \$9

Braised Short Rib & Provolone Served with Au Jus on a Pressed French Roll

The Philly \$10

Shaved Rib-Eye, Poblano Peppers, Onions, Provolone Cheese & Creamy Horseradish Sauce, Served Open Face on a Toasted French Roll

The Mile High Club \$10

Turkey, Ham, Bacon, Cheddar, Provolone, Lettuce, Tomato & Honey Dijon Mustard, Served Cold on a Brioche Bun

The L&N Club \$10

Balsamic Glazed Grilled Chicken, Avocado, Bacon, Tomato, Mozzarella, Cheddar & Goat Cheese on Sourdough Bread

The Hawaii 5-0 \$9

Caribbean Jerk Pulled Pork, Poblano Slaw & Pineapple Salsa on a Kaiser Roll

The Local \$10

Bacon, Bibb Lettuce, Tomato, Bacon Chutney & Garlic Aioli on Toasted Sourdough Bread

The Pimento \$8

Pimento Grilled Cheese with Choice of Bacon Chutney or Pepper Jelly

Burgers Served on Kaiser Bun with Lettuce, Tomato, Onion, Garlic Pickles & Choice of One Side. Patty Options: 100% Ground Beef | House-made Black Bean | 100% Ground Turkey | Ahi Tuna | 80/20 Wagyu Sausage + \$2

The Bruiser \$11

Blackened Burger Topped with Cave-Ripened Blue Cheese

The Baja \$11

Topped with Avocado, Pico De Gallo, Poblano Slaw & Chimichurri

The Delight \$14

BBQ Pork, Caramelized Onions, White Cheddar, Bacon, Cheddar, Honey Dijon Mustard, Topped with a Fried Egg

Old Fashion Cheeseburger \$10

The Wharf \$13

Topped with Provolone, Remoulade Sauce & Trio of Fried Shrimp

Valhalla \$12

Topped with Bacon, Mushroom, Brie & Crispy Onions

The Heartbreaker \$20

Double Patty, Double Cheddar, Double Bacon, Served on Two-Sourdough Grilled Cheese Sandwiches



🧱 vegetarian 💖 gluten free

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