



## Salads

*Substitute Kale or Caesar salad for any entrée salad.*

### Hawaiian Chicken Salad \$13

*Marinated grilled chicken breast on a bed of mixed greens and topped with cheddar cheese, red onion, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.*

### \*Teriyaki Filet Salad \$15

*Teriyaki-marinated beef tenderloin on a bed of mixed greens and topped with cheddar cheese, red onion, mushrooms, cucumbers and cherry tomatoes.*

### \*Black & Blue Filet Salad \$15

*Beef tenderloin grilled with blackening seasoning on a bed of mixed greens and topped with blue cheese crumbles, red onion, mushrooms, cucumbers and tomatoes.*

### \*Grilled or Smoked Salmon Salad \$15

*Grilled or Smoked salmon on a bed of mixed greens and topped with feta cheese, red onion, mushrooms, cucumbers and tomatoes.*

### Herb Shrimp Salad \$15

*Jumbo shrimp grilled with our herb marinade on a bed of mixed greens and topped with feta cheese, red onion, mushrooms, cucumbers, and tomatoes.*

### Blackened Chicken Salad \$13

*Grilled blackened chicken breast on a bed of mixed greens and topped with blue cheese crumbles, red onion, mushrooms, cucumbers and tomatoes.*

### Blackened Chicken Caesar \$13

*Grilled blackened chicken breast on a Caesar salad made with romaine lettuce, shredded Parmesan cheese, our house-made herb croutons and fresh Caesar dressing.*

### Soup and Salad \$8

*A bed of mixed greens, cheddar cheese, red onions, mushrooms, cucumbers and tomatoes served with our soup of the day.*

### Salad Dressings

*Caesar, Creamy Garlic, Blue Cheese, Herb Vinaigrette, Catalina, Honey Mustard.*

## Sides

Fresh Fries \$3	Vegetable of the day \$3
Grilled Asparagus \$3	Broccoli \$3
Kale Salad \$4	Cilantro Rice \$3
Burgundy Mushrooms & Onions \$4	Grits \$4
House Salad \$4	Basket of Bread \$3
Caesar Salad \$4	Soup of the Day \$4

## Beverages

Pepsi - Diet Pepsi - Sierra Mist - Dr. Pepper  
 Root Beer - Mountain Dew - Cheerwine  
 Diet Dr. Pepper - Coffee - Tea - Dasani Water

### Unlimited Refills \$2.25

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

## Fresh Chef Wraps

### \*Salmon Wrap \$13

*Grilled salmon, mixed greens with herb vinaigrette, feta cheese, herb aioli, cucumbers, and cilantro pico, served with fresh fries.*

### Blackened Chicken Wrap \$11

*Blackened chicken breast, mixed greens, tomatoes, blue cheese crumbles, herb vinaigrette, cucumbers, sautéed peppers and onions, served with fresh fries.*

### \*Black & Blue Filet Wrap \$13

*Blackened filet tips, mixed greens, blue cheese crumbles, herb vinaigrette, diced tomatoes, sautéed peppers and onions, served with fresh fries.*

### \*Teriyaki Filet Wrap \$13

*Teriyaki filet tips, mixed greens, cheddar cheese, honey mustard and tomatoes, served with fresh fries.*

### Hawaiian Chicken Wrap \$11

*Marinated chicken breast, mixed greens, cucumbers, cheddar cheese, fresh grilled pineapple, honey mustard sauce, served with fresh fries.*

### Herb Shrimp Wrap \$13

*Basted Shrimp, mixed greens, cucumbers, feta cheese, herb vinaigrette, topped with our fresh Pico de gallo, served with fresh fries.*

### Smoked Salmon Wrap \$13

*House-smoked salmon, mixed greens with herb vinaigrette, feta cheese, herb aioli, cucumbers and pico de gallo, served with fresh fries.*

## Sandwiches

Served with our fresh fries.

### \*Cheese Burger \$10

*Fresh Chef's gourmet burger topped with cheddar cheese, lettuce, tomato, onions, and pickles.*

### \*Mushroom and Provolone Burger \$12

*8 oz burger topped with burgundy mushrooms and onions, provolone cheese, lettuce, tomato, and onions.*

### Hawaiian Chicken Sandwich \$12

*Marinated chicken breast topped with grilled pineapple, provolone cheese, lettuce, and onion.*

### Chicken Salad Sandwich \$10

*House-made cranberry chicken salad with tomato and cheddar cheese on grilled Texas wheat toast.*

## Pasta

### Pasta Alfredo \$10

*Linguine, Fresh Alfredo, topped with chives and parmesan cheese.*

### Cajun Pasta \$10

*Linguine, Cajun cream sauce, topped with sour cream, chives and diced tomatoes.*

### \*Blackened Filet \$16

### \*Teriyaki Filet \$16

### \*Grilled Salmon \$15

## Lunch Entrées

### \*Teriyaki Filet \$19

*Grilled center-cut filet, marinated in our house-made Teriyaki and served with fresh fries.*

### \*Black & Blue Filet \$19

*Premium center-cut filet, blackened grilled and topped with bleu cheese crumbles served with fresh fries.*

### Hawaiian Chicken \$10

*Grilled marinated chicken breasts topped with fresh pineapple and served with cilantro rice topped with pico de gallo.*

### Blackened Chicken \$10

*Blackened chicken breast served with cilantro rice topped with pico de gallo.*

### \*Grilled Salmon \$13

*Fresh Atlantic salmon simply grilled and served with cilantro rice topped with pico de gallo.*

### Grilled Herb Shrimp \$13

*Jumbo shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo.*

### Cajun Trout \$14

*Fresh grilled Cajun Trout served with cilantro rice topped with pico de gallo.*

## Dinner Entrées

### \*Teriyaki Filet \$25

*Grilled center-cut filet, marinated in our house-made Teriyaki and served with fresh fries and grilled asparagus.*

### \*Black & Blue Filet \$25

*Premium center-cut filet, blackened grilled and topped with bleu cheese crumbles served with fresh fries and grilled asparagus.*

### Hawaiian Chicken \$15

*Two grilled marinated chicken breasts topped with fresh pineapple and served with cilantro rice topped with pico de gallo and steamed broccoli.*

### Blackened Chicken \$15

*Two grilled blackened chicken breasts served with cilantro rice topped with pico de gallo and broccoli.*

### \*Grilled Ribeye \$24

*Grilled or Blackened Ribeye cooked to order and served with fresh fries and grilled asparagus.*

### \*Grilled or Smoked Salmon \$16

*Fresh Atlantic salmon simply grilled or smoked and served with cilantro rice topped with pico de gallo and broccoli.*

### Grilled Herb Shrimp \$17

*Jumbo shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo and broccoli.*

### Cajun Trout \$16

*Fresh grilled Cajun Trout served with cilantro rice topped with pico de gallo and broccoli.*

### Shrimp & Grits \$16

*A combination of NO and Charleston shrimp and grits.*