

SAMPLE MENU 2

TO START:

Crab Cake

with Roasted Corn and Strawberry Relish with Spicy Creole Remoloude

Rib Teaser

Bacon-Wrapped, Spicy Brown Sugar Rubbed Pork Ribs with Carolina BBQ Sauce (5pc)

Wings

Homemade Hot or Carolina BBQ with Ranch or Bleu Cheese, Celery and Carrot Sticks (7pc)

Blackened Jumbo Shrimp Cocktail

Marinated In Southern Spices, Grilled and Served with Spicy Creole Remoloude and Lime Wedges

Smokin Sampler

Homemade Cherry-Apple Smoked Bacon, Andouille Sausage, Pulled Pork and Bacon Wrapped Ribs

Sweet Potato/Lobster Bisque

with Crème Fresh, Sweet Potato Chip and Fresh Lobster

Really Chili

8 Bean Variety, Andouille Sausage, Bacon, Sweet Potato, Sweet and Hot Chile Peppers with Sour Cream, Grated Smoked Cheddar, Chives and a warm Roll

SALADS:

Southeast

Mixed Field Greens, Hard Boiled Egg, Sliced Tomato, Sunflower Seeds and Raisins with Creamy Ranch

Northwest

Finely Chopped Romaine, Tomato, Red Onion, Hard Boiled Egg, Bacon and Avocado with Tangy House Vinaigrette

East

Mixed Field Greens, Arugula, Sliced Apple, Pears, Tomato, Avocado with Seared Jumbo Scallop and Citrus Vinaigrette

Midwest

Iceberg, Crumbled Bleu Cheese, Bacon and Chopped Tomato with Bleu Cheese Dressing

South

Mixed Field Greens, Smoked Pulled Pork, Homemade Bacon, Smoked Swiss, Glazed Maple Apples and Cherries with Tangy House Vinaigrette

MAIN:

House Meats

All Served with Zip Sauce (Demi Glace + Thyme Infusion = Zip Sauce)

- NY Strip—18oz
- Veal Chop—14oz
- Petite Filet—6oz
- T-Bone—24oz

Southern Rubbed Bone-In Pork Chop

with Ghost Chili/Brown Sugar Butter Sauce

Roasted Chicken

Marinated in Cilantro, Chiles, Grain Mustard and Molasses with Corona and Lime Reduction

A Simple Burger

House Seasonings, Tomato, Lettuce and Onion on Toasted Brioche served with House Fries and Creamy Coleslaw

The Veggie Party

Handmade with Tomato, Lettuce and Onion on Toasted Brioche served House Fries and Creamy Coleslaw

FISH:

Grilled or Pan Seared

with Orange/Strawberry Relish and Crispy Leeks

- Sea Bass
- Halibut
- Salmon

SIDES:

- Bacon-laced Mac 'n Cheese
- Sautéed Wild Mushrooms with Rosemary Butter
- Creamed Corn Elotes Mexican Street Style—Butter, Mayo, Cayenne, Lime and Parmesan Cheese
- House Fries (Brown Sugar Spices)
- Mascarpone Mashed Potatoes
- Grilled Asparagus with Ghost Chile/Brown Sugar Butter and Grated Parmesan
- Southern Sweet Mashed Potatoes
- Creamy Coleslaw

DESSERTS:

- Chocolate Hazelnut Cake with Vanilla Ice Cream and Cinnamon Cream
- Lemon Roll
- Homemade Doughnuts with Triple Berry Sauce and Chocolate Ganache