

APPETIZERS, BURGERS, SALADS, & WRAPS

Lobster Bisque--a specialty of the house	Cup 4.50	Bowl 6.50
Shrimp Cocktail with zesty cocktail sauce, fresh lemons and spicy crackers		8.95
Oyster Rockefeller on the Half Shell with spinach, bacon, spring onion, and Parmesan and Fontina cheeses. Broiled with buttered panko crumbs		2.50 ea.
Seared Steak Bites and Mushrooms		13.95
Basted in a soy-mustard grilling sauce, topped with roasted red peppers and spring onion		
Flatbread Greek Pizza		13.95
Feta spread, Greek herbs, spinach, olives, pepperoncini, tomato and Parmesan. (Add shrimp)		
		18.95
Chicken Kabobs grilled and Teriyaki basted. Served with served with rice pilaf		11.95
Spicy Shrimp on Roasted Potato Rounds		10.50
Sautéed in garlic butter and onions with Prosciutto ham, folded into a spicy Parmesan cream sauce		
Southern Pimento Cheese Basket		7.95
A family recipe of blended cheeses, pimentos and toasted pecans served with spicy crackers, assorted breads, carrots and celery sticks		
Spanakopeta		10.95
Spinach, minced spring onion, feta and ricotta cheese baked in flaky filo and served with fresh cut fruit		
Grilled Asparagus and Broiled Parmesan-Artichoke Crusted Tomato		8.95
Asparagus drizzled with Hollandaise Sauce		
Burgers and Wraps served with fresh cut home fries:		
Pimento Cheese Burger (add bacon 1.50)		9.00
Cheddar Burger (add bacon 1.50)		9.00
Grilled Chicken Wrap with smoked cheddar, lettuce, tomato, and red pepper ranch		9.25
Grilled Shrimp Wrap with spinach, bacon, bleu cheese, egg, tomato, mushrooms		12.50
Veggie Greek Wrap with cucumber, lettuce, tomato, olives, onion and feta, Greek dressing		8.50
Grilled Chicken Salad on lettuce, crisp apple, smoked cheddar, toasted pecans		9.95
Grilled Shrimp Spinach Salad with bacon, bleu cheese, egg tomato, mushroom, onion		12.50
Fried Chicken Strips and Fries		8.50

Salad Options for your entrée:

House Green Salad with English cucumber, tomato, mushroom, carrots, and red cabbage 2.95

Chopped Greek Salad, with grilled shrimp 7.95

Spinach Salad with bacon, boiled egg, onion and mushrooms 4.95

All Dressings are homemade and gluten free:

Bleu Cheese, 1000 island, Roasted Red Pepper Ranch, Orange Dijon Poppy seed, Italian, Greek Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn

HOUSE SPECIAL PRIME RIB au Jus

Slow Roasted Prime Rib au Jus, 12 ounce cut 27.00

Prime Rib and Lobster Tail Platter 46.00

Our house special slow-roasted prime rib served with a lemon butter broiled lobster tail, fresh vegetable and choice of rice pilaf, baked potato, or simmered grits

BLACKENED DISHES

Served on a hot iron skillet with blackened onions and mushrooms and choice of potato or rice

Rib Eye	28.95	Chicken Breast	19.95
Rib Eye & Scallops	32.50	Sea Scallops	25.95
Rib Eye & Shrimp	30.95	Shrimp	22.95
Filet Mignon	28.95	Chicken & Shrimp	23.95
Shrimp & Scallops	24.95		

FROM THE GRILL

Teriyaki Marinated Pork Tenderloin Kabobs 22.95

Served with grilled peppers and onions on rice pilaf

Rib Eye Steak (12-ounce cut) 26.95

Rum Runner's Rib Eye 28.95

Spice rubbed and grilled, served in a dark rum and soy marinade, with sautéed mushrooms and garlic mashed potato or simmered grits

Filet Mignon 26.95

Filet Mignon in Port Wine Reduction Sauce 28.95

With sliced mushrooms and onions served on roasted potato rounds.

Grecian Filet Mignon 29.95

A sauté of mushrooms, bacon, oregano, spring onion, and feta in garlic wine butter with a splash of rich beef stock

Black and Bleu Filet with Onions and Mushrooms 29.95

Blackened filet, broiled with bleu cheese crumbles and served in Burgundy Bordelaise

Filet Medallions topped with Sautéed Scallops and Steamed Crab 31.50

Finished with Béarnaise sauce and served with rice pilaf and vegetable

FRESH CATCH & SEAFOOD

Fresh Catch Prepared Nightly in the Chef's Manner	PV
Our fish selection is ice-packed fresh, never frozen and filleted in house	
Mediterranean Salmon	27.95
Olive Oil-Lemon roasted salmon with a sauté of fresh spinach, crushed tomato, onion, wine, feta and bacon in our spice blend. Served with rice pilaf	
Scallops Valdostano	28.50
Seared sea scallops folded into a reduced cream sauce of Fontina cheese, prosciutto ham, onions, mushrooms, wine and a touch of sage. Served over roasted potatoes	
Broiled Lobster Tails Platter	PV
Basted with lemon butter and served with asparagus and Hollandaise Sauce and a choice of rice pilaf, baked potato, or simmered grits	
Spicy Shrimp & Slow-Simmered Grits	23.95
In Prosciutto and Parmesan cream sauce. (Also available on angel hair pasta)	
Scampi Style Shrimp	22.50
In a fresh garlic and herb butter compound sautéed with wine, tomatoes, and scallions. Served with a choice of rice pilaf, Parmesan angel hair, or simmered grits	

SEAFOOD, VEAL, CHICKEN, PASTA & VEGETARIAN

Fried Shrimp Platter	22.50
Lightly crusted large shrimp served with sweet potato fries and fresh vegetable	
Carmen's Shrimp and Prosciutto	24.95
Grilled shrimp, prosciutto ham, mushrooms, crushed tomatoes, onions, spinach, and Kalamata olives sautéed in traditional Spanish spices over angel hair pasta	
Blackened Chicken Medallions with a Bleu Cheese Spinach Sauce	21.50
Served with rice pilaf, diced tomatoes and spring onion	
Chicken Marsala	23.50
Tender chicken breast medallions sautéed with Prosciutto, mushrooms, and onions. Served with rice pilaf	
Italian Marinated and Grilled Chicken Melt	19.50
Layered with tomato, grilled zucchini, broiled mozzarella, and Parmesan cheese. Served with rice pilaf	
Parmesan and Artichoke Crusted Chicken Breast	18.95
Baked golden brown and served with seasoned rice pilaf and vegetables	
Balsamic Roasted Vegetables with Broiled Mozzarella-Provolone	17.50
Asparagus, broccoli, portabellas, red onions, peppers, and carrots roasted in Mediterranean seasoned olive oil. Served with seasoned rice pilaf	

THIS EVENING'S HOMEMADE DESSERTS

Tall New York Style Cheesecake with Amaretto and toasted almonds	5.50
Maker's Mark Derby Pie in flaky crust with chocolate chips, pecans, served warm and drizzled with chocolate sauce	5.75

GREAT WINE SELECTION **\$15/bottle**

Our menu contains items that may be served raw or undercooked according to government guidelines. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.