

STARTERS

NAWLINS BBQ SHRIMP

SAVORY DARK BEER AND GARLIC BUTTER SAUCE WITH WARM BAGUETTE

12

LAMB MEATBALLS W/ RED PEPPER SAUCE

CHAR-GRILLED W/ ROASTED RED PEPPER SAUCE

10

CREOLE CRAB CAKES

PAN SEARED AND SERVED WITH CREOLE REMOULADE SAUCE

10

MUSHROOM BRUSCHETTA W/ BACON JAM

9

FRUIT & CHEESE BOARD

SELECTION VARIES WITH SEASONAL OFFERINGS

13

(ADD CURED MEATS)

16

CHARCUTERIE BOARD

CURED MEATS, PATE`, STONE GROUND MUSTARD, PICKLED VEGE

16

CHAR- GRILLED OYSTERS

CAROLINA STYLE W/ GARLIC & PARMESAN

4/\$13 6/\$18 12/\$30

HOUSE SALAD

MIXED GREENS, PEPPERS, SHAVED CARROT, SMOKED GRAPES

CHOICE OF DRESSING: BLACKBERRY BALSAMIC, LOW FAT RANCH, SMOKY BLEU CHEESE, BALSAMIC

6

WEDGED CAESAR SALAD

ROMAINE, GRILLED BAGUETTE, PARMESAN TUILE, CAESAR DRESSING

8

CLASSIC WEDGE SALAD

ROMAINE, SMOKY BLEU CHEESE, BACON, CHERRY TOMATOES

8

ADDITIONAL BLEU CHEESE CRUMBLES OR BACON BITS

\$1

ROASTED TOMATO SOUP CUP 4 BOWL 6

VEGETARIAN ENTREES **GRITS & ROOMS**

CREAMY SMOOTH GRITS WITH A MEDLEY OF MUSHROOMS TOPPED WITH GARLICY WILTED CHARD

18

STUFFED RED PEPPERS

STUFFED W/ LOUISIANA RICE AND BLACK BEANS

18

ENTREES

*WITH THE EXCEPTION OF OUR PORK CHOP, GRITS AND JAMBALAYA DINNERS
ENTREES SERVED WITH VEGETABLE OF THE DAY AND CHOICE OF POTATO*

PORK CHOP DINNER

PAN SEARED KILGUS FARMS PORK
MASHED POTATOES AND COLLARD GREENS

26

SHRIMP & GRITS

STONE GROUND GRITS WITH CREOLE SPICED SHRIMP
OVER TOMATO SAUCE

24

JAMBALAYA

SHRIMP & HOUSE MADE ANDOUILLE SAUSAGE
SWEET BELL PEPPERS AND ONIONS OVER CAJUN RICE

25

LACQUERED SALMON

PAN ROASTED WITH POMEGRANATE-BALSAMIC GLAZE
OR WOOD-FIRE CHARBROILED W/ SMOKED MAPLE GLAZE

26

SEAFOOD NEWBURG

SHRIMP, SCALLOPS AND WHITEFISH BAKED IN A DELICIOUS CREAM SAUCE

28

PAN SEARED JUMBO SEA SCALLOPS

CHARDONNAY AND SHALLOT CREAM SAUCE

30

CHAR-BROILED CHICKEN BREAST

SERVED OVER A SMOKED TOMATO CREAM SAUCE

22

MAPLE LEAF DUCK BREAST

BONELESS BREAST WITH A DARK BERRY/WINE REDUCTION

28

TRIPLE MEATLOAF

A SAVORY COMBO OF GROUND BEEF, GROUND LAMB AND BACON

24

FILET MIGNON

WITH A SILKY JUS

33

NEW YORK STRIP AU POIVRE

WITH A WHISKEY-PEPPERCORN SAUCE

34

RIB EYE

WITH SILKY JUS

36

LAMB LOIN CHOPS

PAN ROASTED WITH ROSEMARY, RED WINE REDUCTION

29

ADD SAUTEED MUSHROOMS TO YOUR ENTREE

3



UNDERCOOKED MEATS POSE POTENTIAL HEALTH RISKS TO SUSCEPTIBLE INDIVIDUALS