



# Dinner Menu

## APPETIZERS

<b>MARGHERITA FLATBREAD</b>	Flatbread pizza topped with basil pesto, sliced tomatoes, spinach, fresh mozzarella cheese, and drizzled with a balsamic glaze.	\$12
<b>CHICKEN TENDER NACHOS</b> <i>NEW!</i>	Fried corn tortilla chips topped with diced tomatoes, chopped lettuce, black bean salsa, jalapeños, sour cream, warm queso and your choice of fried or grilled chicken tenders.	\$13
<b>SMOKED TROUT DIP</b>	In-house smoked trout blended in a creamy dip and served with house-made pita chips.	\$12
<b>COLOSSAL BANG BANG SHRIMP</b>	Lightly battered shrimp, fried to a golden brown and tossed in our signature tangy sauce over a bed of organic greens.	\$14
<b>CHICKEN FINGERS</b>	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	Small \$9 Large \$11
<b>CHEESE QUESADILLA</b>	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2   Add Chicken* - \$6   Add Shrimp - \$8</i>	\$7
<b>PERUVIAN COCKTAIL SHRIMP</b> <i>GF</i> <i>NEW!</i>	Colossal shrimp, diced avocado and onions on a bed of lettuce served with cocktail sauce.	\$13

## SOUPS & SALADS

<b>SOUP OF THE DAY</b> or <b>CHILI</b> <i>GF</i>	Ask your server for today's selection.	Cup – \$5 Bowl – \$9
<b>HOUSE SALAD</b> <i>GF</i>	Our secret recipe! Add your choice of cheese, onions, or jalapenos.	
<b>ROMAINE OR SPINACH CAESAR SALAD</b>	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small – \$6 Large – \$10
<b>TAVERN "CHICKEN SALAD" SALAD</b> <i>GF</i>	Your choice of fresh romaine or spinach, parmesan cheese, grape tomatoes, croutons, and Caesar dressing.	Small – \$6 Large – \$10
<b>STEAK AND BLUE CHEESE SALAD</b> <i>GF</i>	Our own house chicken salad, served over organic mixed greens, and topped with fresh avocado, boiled eggs, cucumber, and grape tomatoes.	\$14
<b>SAVORY SALAD</b> <i>GF</i> <i>NEW!</i>	Organic mixed greens, topped with grape tomatoes, avocado slices, red onions, sautéed beef tenderloin chunks, mushrooms, blue cheese crumbles, and roasted red peppers.	Small – \$9 Large – \$16
<b>19<sup>TH</sup> HOLE SALAD</b> <i>GF</i>	Chopped savory kale and organic spring mix lettuce topped with dry cranberries, grape tomatoes, julienne carrots, sliced apples, goat cheese crumbles and slivered almonds served with a sweet garlic dressing	Small – \$7 Large – \$12
	Mixed greens tossed with freshly made sweet garlic vinaigrette dressing, and topped with blue cheese, and bacon bits.	\$11

### ADD MEAT TO ANY SALAD

*Chicken\* – \$6   Shrimp\* – \$8   Salmon\* – \$8*

### HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Avocado Ranch, Raspberry Vinaigrette

## SANDWICHES

### ANGUS BURGER \*

Angus beef patty served on a brioche bun with lettuce, tomato, and onion. Includes your choice of 1 side. *Add Bacon - \$2*

\$12

### CALIFORNIA CHICKEN SANDWICH *NEW!*

Grilled or fried chicken topped with roasted Pomodoro tomatoes, fresh avocado, bacon, fresh spinach, basil pesto and melted mozzarella cheese, served on a ciabatta roll. Includes 1 side.

\$14

*Add Cheddar, Swiss, American, Pepper Jack, or Blue Cheese - \$1 ea.*

## PIZZA & WINGS

FLATBREAD PIZZA \$6

12" THIN CRUST PIZZA \$8

16" THIN CRUST PIZZA \$10

### TOPPINGS

Flatbread Pizza \$1 ea.

12" Thin Crust Pizza \$2 ea.

16" Thin Crust Pizza \$2.5 ea.

*Pepperoni, Ground Beef, Italian Sausage, Bacon, Mushrooms, Onions, Green Peppers, Black Olives, Jalapeños, Tomatoes, Spinach, or Pesto Sauce*

### WINGS\*

Have them your way!

Hot, Medium, Mild, Lemon Pepper, Garlic, Teriyaki, or Kickin' Bourbon

Served with celery sticks.

6 pieces \$10

12 pieces \$19

18 pieces \$29

24 pieces \$39

## ENTREES

### GULF OF MEXICO WILD DRUM *NEW!*

Fresh Wild Caught Red Drum seared in a dill lemon butter. Served with your choice of 2 sides.

\$18

### GRILLED SALMON\* **GF** *NEW!*

Fresh South Pacific Salmon topped with your choice of artichoke Kalamata, sundried tomato relish or dill lemon butter. Served with your choice of 2 sides.

\$18

### SHRIMP\* or FISH \* TACOS

3 flour or corn tortillas (**GF**) filled with your choice of grilled shrimp or grouper, shredded cabbage, diced tomatoes, black beans, and diced fresh pineapple. Served with your choice of chipotle or avocado ranch dressing.

\$13

### SHRIMP AND SMOKED GOUDA GRITS\* *NEW!*

Colossal Shrimp lightly blackened with sautéed onion, bell peppers and andouille sausage served over smoked gouda grits.

\$18

### BISTRO FILLET \* **GF**

Grilled and roasted bistro fillet served with a Dijon maitree'd butter or shiitake mushroom sauce. Served with your choice of 2 sides.

\$25

### CHEF'S MEATLOAF\*

House made meatloaf topped with shiitake mushroom sauce. Served with your choice of 2 sides

\$16

### NC GRILLED RIB EYE PORK CHOP\* **GF** *NEW!*

8 oz. rib eye pork chop topped with a fire peach chutney and served with your choice of 2 sides.

\$16

### CHICKEN SCHNITZEL\*

All Natural Chicken marinated in dijon mustard and breaded with an herb seasoning served with lemon butter capers sauce and topped with parmesan cheese. Served with your choice of 2 sides.

\$16

### PENNE PASTA *NEW!*

Penne Pasta alla vodka tossed in a tomato cream sauce or alfredo sauce topped with parmesan cheese and broccoli. Served with garlic toast.

\$12

*Add Chicken\* - \$6 Add Shrimp\* - \$8 Add Salmon - \$8*

### VEGGIE PLATE **GF**

Five grain wild rice, broccoli, zucchini, roasted asparagus, and sautéed spinach

\$13

## SIDES

Mashed Potatoes  
Broccoli

Green Beans  
Long Grain & Wild Rice

Sautéed Spinach  
Cinnamon Apples

Fried Okra  
Asparagus \*Add \$1

\*\*\*Ask your server for current vegetarian and gluten free options\*\*\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.