

STARTERS

FILET SLIDERS 18

2 Fire Grilled Tenderloin, Swiss Cheese, Lettuce with Chipotle Aioli Sliders Served with 1 Side

BANG BANG CHICKEN 13

Jumbo Buffalo & BBQ Flavored Chicken Bites Served with Chipotle Ranch

WINGS 14
House Marinated, Fried To Crispy Perfection Buffalo, Mild, BBQ, Bang Bang or Citrus Pepper. Served with Ranch or Bleu Cheese *Only Flats +\$2

DEBRIS FRIES 21

French Fries Topped with Chopped Brisket, Queso, Caramlized Onions, and Green Onions

BUFFALO CAULIFLOWER

Buffalo Battered Cauliflower Served With Your Choice of Ranch or Bleu Cheese Dipping Sauce

FROM THE FIELDS

CHICKEN TACO SALAD

Grilled Chicken, Iceberg, Tortilla Strips, Tomatoes, Avocado, Onion, Shredded Cheddar Jack, Corn, Sour Cream

CHOPPED COBB SALAD

Mixed Greens, Tomatoes, Boiled Egg, Bacon, Avocado, Bleu Cheese Crumbles, Grilled Chicken, Choice of Dressing

STEAK AND WEDGE SALAD

8-oz Baseball Cut Top Sirloin, Iceberg, Bleu Cheese Crumbles, Bleu Cheese Dressing, Chopped Bacon, Crispy Onion Rings

AHI TUNA

Seared Ahi, Romaine, Tortilla Strips, Black Beans and Corn, Pico & Crispy Onions Straws Served with Chipotle Ranch

LARGE HOUSE SALAD 12
Mixed Greens, Tomatoes, Cucumber, Onion, Shredded Cheese, Croutons, Choice of Dressing

CLASSIC CAESAR 12

Crispy Romaine, Herb Seasoned Croutons, Parmesan Cheese Tossed In A Creamy Caesar Dressing

SALAD ENHANCEMENTS:

Chicken 6 | Salmon 10 | Shrimp 10 | Ahi Tuna 10 8oz Basbeball Cut Top Sirloin 19

SIDES

Club Chips Seasoned Fries 5 Sweet Potato Fries Fruit Cup 5 Farmers Basket Vegetables Hand Breaded Onion Rings Small House Salad 8 Small Caesar Salad 8

HANDHELDS

All handhelds served with one side.

NASHVILLE HOT CHICKEN SANDWICH 16

Fried Chicken Breast Tossed in Nashville Hot Sauce Topped with Chipotle Mayo and Sliced Pickles on a Toasted Brioche Bun

ALL AMERICAN BURGER 16

8-oz. Ground Chuck & Brisket Blend, Lettuce, Tomato, Onion, Pickles and Choice Of Cheese *Add Bacon +\$3

THE DIP 18

Shaved Prime Rib, Melted Provolone, Served On Toasted French Bread with Herb Au Jus. *Add Onions & Peppers +\$2

FRIED CATFISH PO'BOY 14

Hand Breaded Delta Catfish, House Made Tartar, Lettuce, Tomato, Onion and Pickles

BUFFALO CHICKEN WRAP 13

Crispy Chicken, Bacon, Lettuce, Tomato, Bleu Cheese Wrapped In A Grilled Flour Tortilla

TURKEY MELT 16

Sliced Turkey, Swiss, Lettuce, Tomato and Mayo, Served on Jalapeño Bread

BREAKFAST BAGEL 15

Hot Ham, Egg, and Choice of Cheese on a Bagel

CLASSIC BLT 14

Four Slices of Applewood Bacon, Romaine, Tomatoes, and Mayo on Sourdough Bread

CHICKEN SALAD

Enjoy our NEW homemade chicken salad!

Our traditional chicken salad uses fresh chicken, onions, celery, mayonnaise, and salt & pepper.

SCOOP 11

SANDWICH 14

Served on Honeyberry Wheat Bread and Topped With Lettuce and Tomatoes

WRAP 14

With Lettuce and Tomatoes

ADD CHEESE 1

Swiss | Cheddar | Provolone American | Pepper-Jack | Gouda

ADD A SCOOP TO YOUR FAVORITE SALAD



STARTERS

CHARCUTERIE BOARD 22

Seasonal Cured Meats, Nuts, Fruits and Cheese

CHEESE CURDS 12

Fried Bite-size Pieces of Cheddar Cheese Served with a Raspberry Jalapeño Dipping Sauce

BUFFALO CAULIFLOWER 15

Buffalo Battered Cauliflower Served with Your Choice of Ranch or Bleu Cheese Dipping Sauce

BANG BANG CHICKEN 13

Jumbo Buffalo & BBQ Flavored Chicken Bites Served with Chipotle Ranch

TUSCAN MEATBALLS 16

Three Beef Meatballs, Fra Diavolo Marinara,
Parmesan and Crostinis

MUSHROOM HAVARTI DIP 18

Baked Havarti Cheese Topped with Crimini Mushrooms, Caramelized Onions, Garlic, and Roasted Red Pepper Served with Crostini

HOUSE OR CAESAR SALAD 8

ENTREE SALADS

STEAK AND WEDGE 28

8oz Baseball Cut Top Sirloin, Bleu Cheese, Chopped Bacon, Iceberg Wedge, Dressed and Topped with Fresh Hand Breaded Onion Rings

SPINACH SALAD 16

Spinach, Mandarin Oranges, Cranberries, Goat Cheese, and Toasted Almonds

SALAD ENHANCEMENTS:

Chicken 6 | Salmon 10 | Shrimp 10 | Ahi Tuna 10 8oz Baseball Cut Top Sirloin 19

SIDES

Twice Baked Potato
Rice Pilaf
Parmesan Risotto
Gouda Grits
Mashed Potatoes
Brussels & Bacon
Brown Sugar Bourbon Carrots
Farmers Vegetables
Sautéed Asparagus

7

THE CUTS

FILET 38



NY STRIP

12-oz

31



BASEBALL CUT TOP SIRLOIN

RIBEYE 43

14-oz House Cut



28

CANEBRAKE COWBOY RIBEYE 64

22-oz House Cut Ribeye topped with our special cowboy seasoning

ENCHANCEMENTS: HOUSE DEMI | SPICY RED BUTTER | MAITRE D BUTTER
BLEU CHEESE CRUST | BUTTERED SHROOMS | GARLIC SHRIMP

FNTRFFS

SHRIMP SCAMPI 28

Shrimp Sautéed with Mushrooms and Green Onions Topped with a Lemon Beurre Blanc Sauce and Served Over Spaghetti Pasta

SCALLOPS & MUSHROOM RISOTTO 32

Seared Large Scallops, Mushroom Risotto Finished with Garlic, Onions and Truffle Oil

BRAISED SHORT RIB 32

Fork-Tender Braised Short Rib Coated in Au Jus and Served with Sautéed Brussel Sprouts and Brown Sugar Bourbon Carrots

STREET CORN SNAPPER 28

Filet of Blackened Snapper Served on a Bed of Jasmine Rice Topped with a Homemade Street Corn Salsa

HATTIE HOT CHICKEN 22

Two Juicy Chicken Breasts Seasoned with our Caribbean Jerk inspired seasoning, topped with a Roasted Jalapeno and Peach Chutney and served over Jasmine Rice

HONEY CITRUS SALMON 28

Seared Salmon with a Honey Garlic Glaze Served with Rice Pilaf and Asparagus

CHILI LIME FLANK STEAK 28

Seared 10-oz Marinated Flank Steak Rubbed with Chili Powder and Smoked Paprika, Served over Jasmine Rice

CRUSTED AHI TUNA BOWL 23

6-oz Tuna, Sesame Rice, Avocado, Strawberries, Cucumber, Cilantro, Green Onions, Fresh Jalapeño, Chopped Peanuts and Japanese Dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements