

DINNER

CANE BRAKE

Country Club

STARTERS

BACON-WRAPPED SCALLOPS	\$24
<i>Made with Domestic Scallops and served with a Boursin Cream Sauce</i>	
CRAB & SPINACH DIP	\$26
<i>Imported Lump Crab, Artichoke & Spinach in Warm Alfredo Dip, topped with Smoked Gouda and served with French Bread Crostini</i>	
PAN-SEARED CRAB CAKES	\$21
<i>Made with Imported Crab and served with House-made Texas Caviar</i>	
SOUTHERN BOARD	\$21
<i>Chef's Board with Cured Meats, Cheeses, Dried Fruits, Honey, Pepperoncini Peppers and French Bread Crostini</i>	
BBQ PORK BELLY	\$21
<i>Served with Braised Collards</i>	
CRISPY WINGS	\$15
<i>Eight Crispy Chicken Wings tossed in Teriyaki Jala-Mango Sauce topped with Toasted Sesame Seeds or tossed in a Traditional Buffalo Sauce with Ranch or Blue Cheese</i>	
QUESADILLA	\$15
<i>Choice of Grilled Chicken or Steak, Shredded Cheese, Bell Peppers & Onions. Served with Salsa & Sour Cream</i>	
CHEESE CURDS	\$12
<i>Served with Marinara Sauce</i>	

YOUR PREFERENCES MATTER TO US. WE ARE PLEASED TO ACCOMMODATE REQUESTS TO CUSTOMIZE DISHES; WHILE STILL HONORING CHEF'S INTENDED PREPARATION.

ENTREE SALADS

STEAKHOUSE SALAD	\$30
<i>6-oz Filet served with Wedge of Iceberg Lettuce, Grape Tomatoes, Crumbled Bleu Cheese, and Crispy Onion Rings</i>	
GOLDEN HARVEST SALAD	\$22
<i>Grilled Chicken on Top of a Bed of Kale, Roasted Butternut Squash, Dried Cranberries, Feta Cheese, Crisp Apples, Sunflower Seeds and served with Apple Cider Vinaigrette.</i>	
MEDITERRANEAN GARDEN BOWL	\$18
<i>Cucumbers, Bulgur Wheat, Chickpeas, Pistachios, Feta Cheese, Red Onion, Cilantro, Mint, Garlic mixed together with a Lemon Olive Oil Vinaigrette.</i>	

PASTA BOWLS

YOUR CHOICE OF NOODLE	\$15
<i>Macaroni or Spaghetti with choice of Marinara or Alfredo Sauce</i>	

ENHANCEMENTS

ADD TO ANY SALAD OR PASTA
*Chicken \$6 | Domestic Shrimp \$10 | Meatballs \$6
Domestic Ahi Tuna \$14 | Imported Salmon \$15*

SIDES \$8

HOUSE SALAD
CAESAR SALAD
AU GRATIN POTATOES
SWEET POTATO MASH
FARMERS VEGETABLES
BRUSSELS & BACON
SAUTÉED ASPARAGUS
SAUTÉED SPINACH
STEAMED BROCCOLI
MACARONI & CHEESE

SOUTHERN SELECTS

SERVED WITH A SALAD AND YOUR CHOICE OF ONE SIDE

FILET		RIBEYE		DOUBLE-CUT
6-oz \$36		14-oz \$46		PORK CHOP
8-oz \$46				14-oz \$40

ENHANCEMENTS: COMPOUND BUTTER | BLUE CHEESE CRUST | BUTTERED MUSHROOMS | ROASTED GARLIC

CHEF'S PLATES

PESTO CHEESE TORTELLINI	\$30	DOUBLE-STACKED BURGER	\$19
<i>Served with Domestic Sautéed Shrimp and Broccoli</i>		<i>Two smashed 4-oz Chuck Patties, choice of Cheese served with Fries or Sweet Potato Fries</i>	
BAYOU RIVIERA TACOS	\$32	CHICKEN CLUB	\$17
<i>Blackened or Fried Domestic Shrimp topped with Pineapple Pico and Jala-mango Aioli and choice of side</i>		<i>Fried or Grilled Chicken Breast, Crispy Bacon, Lettuce, Tomato, choice of Cheese and a Zesty Honey Mustard</i>	
SOUTHERN ISLAND BOWL	\$32	THE CATCH	\$30
<i>8-oz Filet of Domestic Ahi Tuna with Teriyaki Glaze, Peanut Crumble, Jalapeños, Avocado, Cucumber, Strawberries, Cilantro, Green Onion over Sesame Rice</i>		<i>8-oz Filet of Imported Norwegian Salmon grilled and brushed with Sweet Chili Glaze and served with Sweet Potato Fries</i>	

*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.