

Appetizers

HOLLIE MOSACK'S POTATO CAKES 9

fresh potatoes, herbs, parmesan cheese, breaded and fried golden brown, topped with dill mustard sauce & fresh parmesan

TOM DERHAM'S SHRIMP COCKTAIL (G) 10

fresh made cocktail sauce

JEFF TOMASCAK'S POTATO CHIPS 10

bleu cheese crumbles, bleu cheese dressing, scallions

CALHOUN'S QUESO-SPINACH DIP 11

tortilla chips

CINNCI'S BUFFALO WINGS (6) 7.5 (12) 13

bleu cheese & celery

CHIP BUSKER'S CHICKEN FINGERS 10

fries & honey dijon

TEDDY ORR'S CHICKEN QUESADILLA 11

chicken, black bean chili, Monterey jack cheese, sour cream, fresh salsa

LAURA LAWRENCE'S BRUSCHETTA 10

vine ripe & sun dried tomatoes, garlic & herb infused oil, toasted croutades, balsamic reduction

ABI-NADER'S RED PEPPER HUMMUS 10

vegetables, pita chips, or both

DANNY MARTIN'S CALAMARI 11

julienned calamari fillet & house made marinara

MICHAEL DEAN PERRY'S BUFFALO SHRIMP 11

buffalo sauce, bleu cheese, celery

BEN BOURNE'S BUFFALO CALAMARI 12

buffalo sauce, bleu cheese dressing, celery

DANA WALTON'S TUNA & AVOCADO 12*

ahi tuna, avocado, scallions, sweet sesame soy, wakame salad, wontons

RANDY GIDDENS' MINI CRAB CAKES 13

mesclun mix and a dill mustard sauce

DENTON WILLIAMS' PEPPERED TUNA 12*

yellow fin tuna, wakame salad, wasabi, ginger, soy

Starter Soups & Salads

ARCH MCINTOSH'S SHE CRAB SOUP

CUP 6 BOWL 7

DIMAN'S GARDEN SALAD 6

mixed greens, Roma tomatoes, cucumber, shaved carrots

GREG KEITH'S SMALL CAESAR SALAD 6

chopped romaine, parmesan, croutons, caesar dressing

RIGGINS' SMALL SPINACH SALAD 7

stemless spinach, Roma tomatoes, button mushrooms, bacon, hard-boiled eggs, croutons, hot bacon dressing

CHIP CASE'S SMALL CHOPPED SALAD 7

chopped greens, feta, toasted almonds, craisins, diced tomatoes, cucumber

MANNY OHONME'S SOUP OF THE DAY

CUP 5 BOWL 6

SHA TATE'S SMALL BABY FIELD GREENS 7

goat cheese, roasted pine nuts, craisins

ROBERT HOVIS' SMALL GREEK SALAD 7

mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncinis, feta cheese

CHANDRA'S CAPRESE SALAD 9

Kumato tomatoes, mozzarella, chiffonade basil, balsamic vinaigrette

BOB ISSER'S BLEU CHEESE WEDGE 9

iceberg wedge, diced tomatoes, bleu cheese dressing, bleu cheese crumbles, crispy bacon strips

Pasta

JAMIE SATTERFIELD'S CHICKEN PENNE 13

penne pasta, chicken, Roma tomatoes, marinara, imported cheese

FRANK HARRISON'S PASTA PROVENCAL 13

CHICKEN 16 SHRIMP 17

whole wheat penne, spinach, capers, Roma tomatoes, broccoli, mozzarella, marinara sauce

SALAMONE'S CAJUN PASTA

CHICKEN 16 SHRIMP 17

andouille sausage, Roma tomatoes, creole vegetables, cajun cream sauce, imported cheese

WILL O'D'S QUATTRO FORMAGGIO 16

penne pasta, chicken, bacon, mushrooms, Roma tomatoes, scallions, four cheese cream sauce

EUGENE ROBINSON'S

SHRIMP & SCALLOPS FRESCO 18

sea scallops, gulf shrimp, garlic, artichoke hearts, mushrooms, sun-dried tomatoes, alfredo sauce, imported cheese

ANDREW SLATTERY'S LOBSTER LINGUINI 24

claw meat, roma tomatoes, sweet red peppers & chives, sherry alfredo sauce

Raviolis

BOB RAPP'S SOUTHWEST CHICKEN RAVIOLI 15

smoked chicken, black bean, jalapeño, monterey jack & ricotta filled ravioli, tomato cream sauce, imported cheese

PAPA LOVE'S SPINACH & WALNUT RAVIOLI 14

CHICKEN 16 SHRIMP 17

spinach & walnut filled ravioli, spinach, mushrooms, Roma tomatoes, white wine & garlic sauce, feta cheese

DELL CURRY'S SHRIMP & GRITS RAVIOLI 19

shrimp & grit filled ravioli, Cajun lemon butter sauce, onions, Roma tomatoes, peppers, andouille sausage, scallions

STEVE UDELSON'S LOBSTER RAVIOLI 20

lobster filled ravioli, shrimp, scallops, asparagus tips, sherry-lobster cream sauce, imported cheese

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Chef's Specialties

MATT PERA'S CHICKEN MEDALLIONS 16

three medallions of grilled boneless chicken, sweet potato wedges, steamed broccoli

WILLIAM SLOAN'S JAMBALAYA 16

chicken, shrimp, andouille sausage, onions, peppers, red rice, Cajun seasoning, green onions, diced tomatoes

BRUTON SMITH'S BBQ CHICKEN (G) 16

three boneless chicken medallions, tangy barbecue sauce, garlic smashed potatoes, sautéed green beans

BILLY T'S CHICKEN SALTIMBOCCA 16

three boneless chicken medallions in a garlic, sage, & Madeira wine sauce, prosciutto, cream, angel hair pasta, vegetable medley

LARRY JONES' LEMON HERB CHICKEN 16

three boneless chicken medallions, lemon and herb butter sauce, garlic smashed potatoes, vegetable medley

KEN BERNARDO'S MEATLOAF 16

certified angus beef with herbs & spices, marinara, parmesan cheese, garlic smashed potatoes, vegetable medley

Specialty Salads

HENDRICK'S CHICKEN SALAD FRUIT PLATE 12

seasonal fruit, white meat chicken salad with celery, almonds, mayonnaise, herbs

BRANDI PARKER'S ORIENTAL SALAD 12

mixed greens, pineapple, grapes, tomatoes, cucumber grilled chicken, wontons, tossed in our house made oriental dressing,

LOWRANCE'S BLACKENED SEAFOOD SALAD 14.5

baby field greens, blackened scallops, fresh fish, goat cheese, pine nuts, raisins, tossed in a pomegranate vinaigrette

ANGIE HARMON'S SOUTHERN SALAD 13

mixed greens, cucumber, tomatoes, boiled eggs, bacon, cheddar cheese, fried chicken tenders

DIANNE WALKER'S PITTSBURGH SALAD 14

mixed greens, cucumber, tomatoes, boiled eggs, cheddar cheese, London broil, french fries

JEFF PARKER'S BLACK & BLEU WEDGE*(G) 16

iceberg wedge, bleu cheese dressing, tomatoes, bleu cheese crumbles, sliced tenderloin, crispy bacon strips

Entree Salads

JERRI WEBB'S LARGE CAESAR SALAD 8.5

chopped romaine, parmesan, croutons, classic caesar dressing

JIM SECUNDA'S LARGE GREEK SALAD 8.5

mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncinis, feta cheese

SCHUG'S SOUTHWESTERN SALAD 9

chopped mixed greens, corn & black bean salsa, cheddar, egg, avocado, tortilla strips

DIZES' LARGE SPINACH SALAD 9

stemless spinach, Roma tomatoes, mushrooms, bacon, eggs, croutons, topped with hot bacon dressing

KARYN LOVE'S BABY FIELD GREENS 9

goat cheese, roasted pine nuts, raisins, tossed in a pomegranate vinaigrette

BOGARAD'S CHOPPED SALAD (G) 9

chopped greens, feta, toasted almonds, raisins, tomato, cucumber

ADDITIONS: CHICKEN 5 | BARBALO CHICKEN 6 | SALMON* 6 | SHRIMP 7 | 4OZ. TENDERLOIN* 7 | 4OZ AHI TUNA* 7

DRESSINGS: balsamic (g), cherry balsamic, ranch (g), bleu cheese (g), low fat Italian (g), honey dijon (g), thousand island (g), hot bacon (g), Greek, Mandarin orange, Oriental

Sandwiches

All sandwiches served with your choice of side

Add 70 cents for each additional item: bacon, mushrooms, grilled onions, cheddar, Swiss, provolone or pepper jack

Add 60 cents to substitute a pretzel bun

NANCY JOHNSON'S ANGUS BURGER* 11

certified angus beef, brioche, lettuce, tomato, onion

BOB BISHOP'S BLACK BEAN BURGER 11

Seared black bean burger served on brioche with lettuce, tomato and a side of avocado pico de gallo

JACK LUCAS' PRETZEL BURGER* 12

certified angus beef, provolone, pretzel bun, Grey Poupon® bistro sauce, lettuce, tomato, onion

RUDY RUDISILL'S CALIFORNIA BURGER* 13

certified angus beef, pepper jack, bacon, avocado, brioche, lettuce, tomato

JIM KALLAM'S KOBE BEEF BURGER* 14

kobe beef, brioche, lettuce, tomato, onion

JEFF OWEN'S PITA BURGER* 11

angus beef, tzatziki sauce, lettuce, tomato, onion on fresh grilled pita bread

ESTEP'S FILET MIGNON SANDWICH* 16

sliced tenderloin, brioche, provolone, lettuce, tomato, side of horseradish sauce

MAMA LOVE'S CHICKEN SALAD WRAP 11

white meat chicken salad with celery, almonds, onion, mayonnaise and herbs in a sun-dried tomato wrap

BILL INGRAM'S CHICKEN SANDWICH 11

grilled chicken breast, provolone, brioche, lettuce tomato

BECKY KEENAN'S BUFFALO CHICKEN WRAP 11

chicken tenders, buffalo sauce, cheddar, lettuce, tomato, whole wheat wrap, side of bleu cheese dressing

ANGIE SNOW'S REUBEN 11

corned beef, swiss cheese, sauerkraut, thousand island, rye bread

BOB CAVALLINE'S CRAB CAKE SANDWICH 12

pan seared lump crabmeat, dill mustard, brioche, lettuce, tomato

RON GREEN'S BLACKENED CHICKEN CLUB CROISSANT 13

lightly blackened chicken breast, bacon, cheddar, provolone, croissant, lettuce, tomato, honey dijon

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Steaks & Ribs

MATTEI'S FILET & LOBSTER* (G)

Char-grilled center cut filet, paired with a six ounce steamed Maine lobster tail.
Served with garlic smashed potatoes and sautéed green beans.

4 OUNCE FILET - 40

7 OUNCE FILET - 47

JIMMIE JOHNSON'S BLEU CHEESE MEDALLIONS* 27

twin three ounce filet medallions, bleu cheese crumbles, marinated portobello cup garlic smashed potatoes, asparagus, crispy fried onions

TAMMY WALTON'S TWIN FILET MEDALLIONS* 29

twin four ounce filet medallions, garlic smashed potatoes, broccoli cauliflower medley

DENNY HAMLIN'S TENDERLOIN* (G) 29

seven ounce center cut filet, garlic smashed potatoes, green beans

AMY CUTRONA'S PRIME FILET* (G) 37

six ounce Prime Filet, garlic smashed potatoes, broccolini

KEVIN HARVICK'S NY STRIP STEAK* 28

eleven ounce, center cut Certified Angus Beef NY strip, garlic smashed, green beans, crispy fried onions

SILVER FOX'S BLACK & BLEU PRIME FILET* 39

six ounce blackened Prime Filet, Danish bleu cheese, garlic smashed potatoes, broccolini

JEFF COLLINS' FILET & SHRIMP*

filet, shrimp skewer, garlic smashed potatoes, green beans

4 OUNCE FILET - 29 7 OUNCE FILET - 36

MARCUS SMITH'S FILET & CRAB CAKES*

filet, house made crab cake, dill mustard smashed potatoes, green beans

4 OUNCE FILET - 29 7 OUNCE FILET - 36

PHIL & Q'S BACON WRAPPED FILET* (G) 27

six ounce, center cut bacon wrapped filet, garlic smashed potatoes, broccoli cauliflower medley

ROD MOSKOWITZ'S RIBEYE* (G) 28

eleven ounce Certified Angus Beef Delmonico Rib-eye, garlic smashed potatoes, broccoli cauliflower medley, roasted garlic pepper butter

JOHN KASAY'S CAJUN RIBEYE* (G) 29

eleven ounce blackened Certified Angus Beef Delmonico Rib-eye, red rice risotto, sautéed peppers, onions

PARDON DEXTER'S BACON WRAPPED SIRLOIN* 21

seven ounce bacon wrapped Certified Angus Beef sirloin, garlic smashed potatoes, broccolini

FRED WHITFIELD'S RIBS 24

full rack of hickory smoked baby-back ribs, house made bbq sauce, french fries

HALF RACK 17

Seafood

JESSO'S LOBSTER TAIL DINNER (G) 36

Twin, six ounce Maine lobster tails, broiled and served with drawn butter, garlic smashed potatoes and sautéed green beans.

CASSI SMITH'S MAHI 24

pan seared Mahi fillet, sweet potato wedges broccoli cauliflower medley, balsamic reduction

CHET SNOW'S SALMON* 23

grilled salmon fillet, lemon dill butter sauce, wild rice, green beans

CARLSON'S BLACKENED GROUPER 28

fresh local grouper fillet, wild rice, asparagus

BILL KLOIBER'S CARIBBEAN SALMON* 24

jerk seared salmon fillet, wild rice, broccoli cauliflower medley, chutney

LAND HITE'S CITRUS SEA BASS 34

seared sea bass fillet, sweet potato wedges, sautéed spinach, beurre Grande Marnier, citrus wedges, port wine reduction

GREG SIMMONS' HOUSE MADE CRAB CAKES 25

fresh lump crab meat, pan seared until golden brown. wild rice, mixed vegetables, dill mustard sauce

JOHN BOWER'S SESAME TUNA* 23

sesame seared ahi tuna steak, wild rice risotto, asparagus, ginger teriyaki broth

WEATHERLY'S CAJUN SALMON* (G) 24

blackened salmon fillet, red rice risotto, broccoli cauliflower medley, cajun cream sauce

PLUNKETT'S ALMOND GROUPER 29

fresh local grouper, almond encrusted, wild rice risotto, asparagus, beurre Grande Marnier, balsamic reduction

WILLIAM BYRON'S BLACKENED MAHI (G) 25

seared blackened Mahi Fillet, garlic smashed potatoes, broccoli cauliflower medley

LIVINGSTON'S CHILEAN SEA BASS 34

pan seared Chilean sea bass, wild rice risotto, asparagus, pineapple chutney

BARRY GILLER'S BLACKENED TUNA AVOCADO* 24

blackened ahi tuna steak, red rice risotto, asparagus, avocado pico de Gallo

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Sunday Brunch

offered on Sunday from 11 a.m. until 3 p.m.

THE HUGHSTONS' BISCUITS & GRAVY 11

split biscuits, house made sausage gravy; choice of hash browns, fruit cup, stone grits, or tater tots

KARIN BRACE'S FRENCH TOAST 11

cinnamon vanilla french toast, maple syrup, whipped cream; choice of hash browns, fruit cup, stone grits, or tater tot

CINDY PRICE'S OMELETTE SANDWICH 11

diced ham & cheddar cheese omelette on a buttery croissant, fruit cup

THE LOCKEES' BREAKFAST BURGER* 12

black angus beef, croissant, fried egg, bacon slices, cheddar, stone grits

RUDENE MARLOWE'S SHRIMP & GRITS 14

rock shrimp, andouille sausage, bell peppers, onions, tomato broth, stone grits

CHARLOTTE POWELL'S STEAK & EGGS* 18

twin filet medallions, two eggs prepared any style, hash browns

CHIP PLAYER'S EGGS BENEDICT 12

Canadian bacon, hollandaise

THE LANDRETHS' VEGGIE BENEDICT 13

tomato, avocado, hollandaise

RAY JONES' CRAB CAKE BENEDICT 14

lump crab cake, hollandaise

all benedicts served with poached eggs, english muffin, & your choice of hash browns, fruit cup, stone grits, or tater tots

Bloody Marys & Mimosas 6.5

SELECTION OF GARNISHES & JUICES

Kid's Menu

SOPHIA'S BURGER 7

choice of side item

ROXIE LOVE'S CHICKEN FINGERS 7

choice of side item

HEIDE'S PASTA 7

marinara sauce, plain, or alfredo

EMILY DARE'S GRILLED CHEESE 7

choice of side item

ANNA KATE'S SALMON 10

six ounce salmon, choice of side item

SAVANNAH'S CHEESE QUESADILLA 6

flour tortilla with Monterey jack cheese

Side Items

all side items are 4.75

GARLIC SMASHED POTATOES (G)

PASTA SALAD

FRESH FRUIT CUP (G)

VEGETABLE MEDLEY (G)

FRENCH FRIES

SWEET POTATO FRIES

WILD RICE RISOTTO

WILD RICE

TATER TOTS

PARMESAN POTATO CAKE

HOUSE MADE POTATO CHIPS

Red Rocks Beer

DOMESTICS 3.85 Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

HANDCRAFTED 4.85 Sierra Nevada, Guinness, Newcastle, Sam Adams Seasonal, Yuengling

5.60 Bell's Two Hearted IPA, Stella Artois

DRAFTS 5.50 OMB Copper, OMB Seasonal | **5.25** Blue Moon | **5.75** NoDa Jam Session, Wooden Robot Botbier

7.25 Juicy Jay American IPA

IMPORTS 4.85 Amstel Light, Heineken, Corona, Corona Light, Peroni

GLUTEN-FREE 5 Stella Artois Cidre

NON-ALCOHOLIC BEER 3.85 O'Doul's

BOTTLED & SPARKLING WATER 3 Fiji (500ml) | **5** Fiji (one liter) | **3** San Pellegrino

NON-ALCOHOLIC MIXERS 3.85 Red Bull, Red Bull Sugarfree

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