

# MORSELS

## ANGEL EGGS

Angel eggs, Blackened shrimp, Pure maple candied bacon

## CRAB CAKES

Fresh lump crab meat, Lightly floured and baked, House made remoulade

## FRIED GREEN TOMATOES

Sliced green tomatoes and panko breaded, House made remoulade.

## FRIED PIMENTO CHEESE SANDWICHES

House made pimento cheese, Drizzled with roasted red pepper coulis

## ARTICHOKE MUSHROOMS

Stuffed with artichoke hearts, Parmesan cheese, Marinated in a burgundy butter wine reduction

## SALMON BITES

Pan seared, Bite sized bacon wrapped salmon mignon, lemon aioli sauce

## SOUP or SALAD

### HARVEST

Mixed greens, Mini cheeseballs,  
Pecans, Tomatoes,  
House made vinaigrette dressing

### SHE-CRAB SOUP

Southern crab bisque

### CLASSIC WEDGE

Iceberg lettuce, Tomatoes,  
Red onions, Bacon,  
House made bleu cheese

## STEAKS/CHOPS

### THE RIBEYE

16 oz Highly marbled beef, Maple bacon/pecan brussels

### THE FILET

6 oz Tender beef, Asparagus

### THE CHOP

14 oz Bone in roasted pork, Homemade herb butter, Candied sweet potatoes

### BLUES CITY FILET

6 oz Tender grilled beef, Blackened and topped with bleu cheese crumbles, Asparagus

### NEW ORLEANS STRIP

16 oz Sweet and savory bourbon flavor New York Strip, Maple bacon/pecan brussels

ALL OF OUR STEAKS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# FROM THE SEA

*We recommend you ask your server regarding availability on all seafood*

## **PAN SEARED SCALLOPS**

Diver scallops in brown butter garlic and basil, Parmesan risotto

## **GROUPER**

Your choice of either blackened or grilled, Smoked Gouda grits

## **GROUPER IMPERIAL**

Pan seared grouper topped with crab meat, Asparagus with Beurre Blanc

## **CHILEAN SEABASS**

Light flakey fish, Parmesan risotto

## **LAQUERED SALMON**

Seared and glazed with pomegranate molasses, Parmesan risotto

## **MACADAMIA NUT ENCRUSTED MAHI-MAHI**

Breaded Mahi-Mahi, Lemon Beurre Blanc, Smoked Gouda grits

# OTHER FAVORITES

## **SHRIMP & GRITS**

Cajun style shrimp, Andouille cream sauce, Smoked Gouda grits

## **SEAFOOD PASTA**

Shrimp, Scallops, Linguini mixed in our house made herb pesto cream sauce

## **CHOPPED STEAK**

Smothered with Chef made mushroom demi-glace,  
Smashed potatoes, Sautéed baby French green beans

## **BOURBON GRILLED CHICKEN**

Springer Mountain free-range chicken, Sautéed baby French green beans, Candied sweet potatoes

## **FRIED CHICKEN**

Bertha's fried boneless chicken breast, Smashed potatoes, Sautéed baby French green beans

# à la carte

Maple bacon/pecan Brussel sprouts, Smashed Potatoes. Sautéed baby French green beans. Candied sweet potatoes, Asparagus, Smoked Gouda grits, Angel eggs