

The DINNER Veranda

APPETIZERS

SOUP DU JOUR CUP 5 BOWL 8

chef's daily soup selection | hearty & seasonal

SHRIMP AND CRAB GUMBO CUP 9 BOWL 17

louisiana-style gumbo | dark savory roux | served with rice

GRILLED PORTABELLA MUSHROOM 9

grilled portabella | baby greens | vegetable salpicon

CANDIED APPLEWOOD SMOKED BACON 14

thick-cut bacon | glazed with herbs, spices & brown sugar

CLASSIC WEDGE SALAD 9

iceberg wedge | bacon | tomato | chives | blue cheese | blue cheese dressing

CAESAR SALAD 8

romaine | croutons | house-made caesar dressing

CAPRESE SALAD 9

fresh mozzarella | basil | tomato | sweet balsamic glaze

ENTREES

All meats are certified Angus

CATCH OF THE DAY MARKET PRICE

market-fresh fish | prepared to highlight natural flavors

RIBEYE STEAK 48

12 oz hand-cut ribeye | grilled to order

FILET MIGNON 42

6 oz filet | cooked to perfection

ROASTED HALF CHICKEN 23

house-brined chicken | zesty lemon pepper seasoning

SIDES

VEGETABLE OF THE DAY 4

seasonal vegetables | chef prepared

BAKED POTATO 5

baked potato | butter & sour cream | add bacon & cheese

DESSERTS

CHOCOLATE CHIP COOKIES 5

baked fresh daily

ICE CREAM SANDWICHES 8

peach ice cream | sugar cookies

BROWNIES 6

served with an optional scoop of ice cream

VANILLA ICE CREAM 6

single scoop

PEACH ICE CREAM 7

single scoop

All members are entitled to a 15% off discount.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.