

DECEMBER DINNER MENU

SERVED FRI/SAT 4-8PM

APPETIZERS

Classic Caesar Salad- Crispy romaine lettuce, bread crumbs, Caesar dressing and fresh parmesan cheese. **8** Add grilled chicken. **12**

Classic Shrimp and Grits- Cajun marinated shrimp sauteed with chorizo sausage, red and green peppers and red onions. Served over cheesy sweet corn grits. **14**

Texas Beef Chili- Slow simmered ground beef mixed with onion, garlic, jalapeno peppers, chili powder, kidney beans and tomato sauce is served in a crock topped with melted cheddar cheese and served with tortilla chips. **8**

Pickled Beet and Goat Cheese Salad- With tuscan lettuce greens, candied walnuts and dried cranberries. Served with a cranberry vinaigrette. **8**

MAIN COURSES

New York Strip Steak- A savory 10oz steak grilled to your liking. Served with a cheddar, bacon and chive twice baked potato and bacon wrapped green beans. **26**

Sesame Encrusted Ahi Tuna Filet- Pan seared to perfection and served with stir fried vegetables and coconut jasmine rice. Soy sauce and wasabi powder paste on the side. **22**

Smoked BBQ Beef Brisket- Smoked in house “low and slow” till tender and juicy then slathered in bbq sauce. Served with german potato salad, homemade apple sauce, deviled eggs and jalapeno and cheddar corn bread. **22**

Chicken or Eggplant Parmesan- Crispy breaded chicken or eggplant over whole wheat pasta topped with homemade marinara sauce and fresh mozzarella. Then baked up bubbly and delicious. Served with garlic bread. **18**

Friday Night Only Special- Prime Rib with smoked gouda cheese potato pancakes and honey and raisin glazed carrots. **20**