

Entrées

All entrees are served with your choice of side and the vegetable of the day

Fish & Seafood

SALMON FILET - SESAME AND GINGER GLAZED OVER THE GRILL	8.00
TILAPIA FILET - BROILED WITH WHITE WINE, SHALLOTS, BUTTER, LEMON, AND CAPERS	8.00
STUFFED SHRIMP - SWEET GEORGIA SHRIMP STUFFED WITH LIGHTLY SEASONED CRAB MEAT	9.00
JUMBO SHRIMP - SWEET GEORGIA SHRIMP SERVED GRILLED, SCAMPI, OR FRIED	9.00
SCALLOPS - PAN SEARED DIVER'S SCALLOPS OVER WILTED SPINACH WITH A ROASTED RED AND YELLOW PEPPER COULÉE, DRIZZLED WITH BASIL OIL	9.00

Ribs, Steaks, Chops, and Poultry

SPRINGER MOUNTAIN FARMS CHICKEN BREAST - SEASONED IN TROPICAL MARINADE, THEN GRILLED AND TOPPED WITH FRESH PINEAPPLE	8.00
LAMB CHOP - GRILLED TO TEMPERATURE SERVED WITH A RED WINE REDUCTION	12.00
CENTER CUT PORK RIB CHOP - GRILLED OR FRIED AND SERVED WITH APPLE RELISH	10.00
PETITE FILET MIGNON - A 6 OZ. CUT, GRILLED TO ORDER; ADD SAUTEED MUSHROOMS OR ONIONS FOR ONLY 1.50	12.00

Sides

MUSHROOM AND ROASTED GARLIC SMASHED POTATOES
SWEET POTATO PUREE
WILD AND BROWN RICE PILAF
WHITE RICE AND BLACK BEANS

Additional sides may be purchased for 1.50 each