

TAPAS

GRITS CAKES AND FRIED GREEN TOMATOES

Pepper jack cheese grit cakes with hand battered fried green tomatoes. Served with our roasted red pepper creme fraiche.

\$6.99

CRAB CAKES

House made mini lump crab cakes, pan seared and served atop a roasted red pepper coulis.

\$8.99

BACON WRAPPED SHRIMP

Fresh shrimp, butterflied and wrapped in Applewood bacon with our own secret sauce.

\$7.99

SOUTHERN GATOR TAIL

Fresh chunks of Alligator tail, battered and fried or blackened. Served with a side of garlic, lime, chile sauce.

\$7.49

DEEP FRIED CALAMARI

Hand crumbed, deep fried served with basil marinara sauce.

\$7.99

LOBSTER RAVIOLI

Striped Lobster ravioli, poached and served with vodka cream tomato sauce.

\$7.50

AHI TUNA*

Sesame seed encrusted sushi grade Tuna, seared and served with a teriyaki vinaigrette sauce. Recommended Rare to Medium Rare.

\$8.95

RISOTTO FRITTERS

Risotto and Sausage seasoned and fried to perfection. House specialty.

\$7.49

CRAB BISQUE

Ask your server!

\$4.50 cup \$5.50 bowl

CHICKEN POT PIE SOUP

Cream based soup with vegetables and lasagna noodles, made fresh daily.

\$3.50 Cup 4.50 Bowl

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* These items are grilled to order.

SIGNATURE SANDWICHES

Served with your choice of chips, french fries, sweet potato fries, steamed vegetables or hand battered onion rings.

GROUPER SANDWICH

Fresh Grouper hand battered, fried and topped with American cheese. Served on a dusted Kaiser with homemade Remoulade sauce on the side. Also available blackened.

\$7.99

CLUB SANDWICH

Grilled ham, roasted turkey and bacon stacked with Swiss and cheddar cheeses, lettuce, tomato, onion and basil mayo.

\$7.99

FRENCH DIP

Grilled tender slices of Roast Beef served on a hoagie bun with grilled onions and melted cheese, served with Au Jus for dipping.

\$7.49

CLASSIC RUEBEN

Lean shaved Corned Beef or Turkey on grilled Rye bread, topped with Sauerkraut, Swiss cheese and Thousand Island dressing.

\$7.29

BLACK ANGUS BURGERS*

Fresh home style Black Angus beef burger grilled and topped with your choice of Cheddar or American cheese. Black & Bleu Burger - Blackened and topped with Gorgonzola Cheese or Bacon Cheddar Burger.

\$7.95

FRIED GREEN TOMATO BLT

Tart green tomatoes seasoned and southern fried with crispy smoked Applewood bacon and leaf lettuce on toasted sourdough bread with our own basil mayo.

\$7.49

CLASSIC GRILLED CHICKEN SANDWICH

Chicken breast with Swiss cheese melted over Applewood smoked bacon and tomato. Served with Honey Mustard on the side.

\$7.29

HAM & CHEESE MELT

Thin sliced Ham, melted Swiss cheese, caramelized red onions, and Bistro sauce on grilled sourdough bread.

\$6.95

JOE'S CHICKEN SALAD SANDWICH

Homemade Chicken Salad Served on toasted Sourdough bread

\$6.95

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LUNCH SPECIALS

Add a Salad \$1.75

BLACK ANGUS CHOPPED STEAK *

Served with homemade Au Jus gravy, sauteed onions and mushrooms. Choice of fries, onion rings or steamed vegetables.

\$7.95

GRILLED CHICKEN BREAST

Topped with Pineapple Mango Salsa, served with Steamed Vegetables and Rice.

\$7.95

DELMONICO STEAK *

7 oz hand-cut Lunch Delmonico. Served with choice of fries, onion rings or steamed vegetables.

\$8.49

BEEF TIPS*

Hand cut tenderloin and Ribeye, seasoned and grilled with sauteed onions and mushrooms. choice of Fries, Onions Rings or Steamed Vegetables.

\$7.95

FRIED SHRIMP

Served with French Fries and Hush Puppies.

\$7.95

CHICKEN FINGERS BASKET

Served with fries and Honey Mustard sauce.

\$7.29

SMOTHERED CHICKEN

Grilled chicken breast, topped with sauteed mushrooms and melted Provolone and Cheddar cheese. Served with your choice of french fries, sweet potato fries, onion rings or steamed vegetables.

\$7.95

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DRINK LIST

Happy Hour 4pm - 7pm.

BEER

ICE COLD DRAFT

Blue Moon, Bud Light, Amber Boch, Michelob Ultra

DOMESTIC BOTTLES

Bud, Bud Light, Bud Select, Miller Light, Coors Light, O'douls N/A, Bud Light Lime, Yuengling

PREMIUM DOMESTIC BOTTLES

Michelob Ultra, Samuel Adams, Killian's, Landshark, Sweetwater 420, Sierra Nevada Pale Ale, Beck's, Beck's N/A, Miller Genuine Draft, Flat Tire

IMPORT BOTTLES

NewCastle, Heineken, Guinness, Corona, Corona light, Amstel Light, Stella Artois

HOUSE WINE

CABERNET

\$6.50

MERLOT

\$6.50

PINOT NOIR

\$6.50

WHITE ZINFANDEL

\$5.50

CHARDONNAY

\$6.50

RIESLING

\$6.00

PINOT GRIGIO

\$6.50

MOSCATO

\$5.25

BRUT

\$7.25

HOUSE COCKTAILS & MARTINIS

PREMIUM BLOODY MARY

Best in town!

\$6

TOP SHELF MARGARITA

\$7

CLASSIC MARTINI

Your favorite martini with either premium Gin or Vodka, with a Gorgonzola stuffed olive.
\$7

COSMOPOLITAN

\$7

CHOCOLATE GODIVA MARTINI

\$7

CARAMEL APPLE MARTINI

\$7

RAVINETINI

Our House special

\$7

RASPBERRY GODIVA CHOCOLATE MARTINI

\$7

GOLFERS ON THE GO....

CART CUPS

FRUIT IN A CUP

16 ounce cup filled with assorted fresh cut fruit and berries with cottage cheese on the bottom.

\$5.25

SALAD CUP