

*Appetizers*

*Fried Green Tomato Stack*  
*over a parmesan grit cake with homemade boursin cheese and tomato coulis*  
7

*Goat Cheese Fondue*  
*tangy marinara and goat cheese medallion served with garlic toast*  
7

*Tips and Toast*  
*grilled beef tips with mushrooms, onions and bleu cheese over crispy toast*  
8

*Five Pepper Seared Tuna*  
*with a lemon butter sauce and balsamic reduction*  
8

*Bacon Wrapped Shrimp*  
*fresh shrimp butterflied and wrapped in apple wood bacon with our own secret cream sauce*  
8

*Parmesan Calamari*  
*buttermilk fried calamari tossed with Parmesan cheese topped with garlic aioli*  
8

*The Sweet Spot*

**CREME BRULEE**  
*Classic French custard, served cold with a hot and crispy crust*  
5

**FRIED CHEESECAKE**  
*With Vanilla Bean Ice Cream and Strawberry Coullis*  
6

**SOUTHERN BUTTER PECAN CHEESECAKE**  
*With Jack Daniel's sauce*  
5

**KEY LIME CHIFFON**  
*With Tequila Caramel Sauce*  
5

**ULTIMATE CHOCOLATE CAKE**  
*Chocolate, Chocolate, Chocolate... Need we say more!*  
6.50

**VANILLA BEAN ICE CREAM**  
2.50

**DESSERT OF THE DAY**  
*Ask your server for daily specials from the pastry chef!*

*The Prime Grille and Dinnerhouse*

*Appetizers and The Sweet Spot*