

SHAREABLES

Bang Bang Shrimp

Crispy, tender shrimp fried to a golden brown. Tossed in a creamy, spicy Bang Bang sauce.

GF BBQ Rib Fingers

Lean, seasoned baby-back ribs cooked and basted with our famous sauce, then cut individually.

Garlic Cheese Dip

This delightful garlic cheese dip makes a great addition to our famous bread!

Spinach & Artichoke Dip

Baby spinach, blended with artichoke hearts and topped with Mozzarella and Parmesan cheeses, baked in our oven. Served with tortilla chips.

☑ Tempura Battered Pickles

Tempura battered Pickles, accompanied with Chef Lou's Bistro sauce.

Coconut Shrimp

White Gulf shrimp hand-dipped in coconut batter and fried. Served with mango chutney.

Boneless Chicken Wings

Pick your favorite Sauce to dip in (Buffalo, Garlic Parmesan, BBQ, Teriyaki, Carolina BBQ) Boneless wings lightly dusted and fried until golden brown. additional sauce \$.95 each.

☑ Tempura Battered Brie

Creamy Brie dipped in tempura-batter made from Sam Adams Boston Lager, fried until warm and soft, placed on top of raspberry sauce. Served with warm pita bread.

SOUPS

Chicken Gumbo

New Orleans style gumbo. A patron favorite for over 19 years!

Lobster Bisque

A creamy delight--rich and flavorful, with a hint of shrimp and crab.

FRESH SALADS

All our Homemade Dressing are available for purchase \$5 half pint, \$8 pint

GF Apple Orchard Salad

Mixed greens, grilled chicken, red onion, sun dried cranberries, sliced apple, parmesan cheese and mixed nuts. Poppy seed dressing on the side.

Bourbon Street Salmon Salad

Mixed greens with tomatoes, cucumbers, sweet red onions, sun-dried cranberries and toasted nuts. Topped with our Jack Daniels Bourbon-marinated salmon and parmesan cheese. Raspberry vinaigrette on the side.

GF ☑ E.G. Greek Salad

Mixed greens, topped with beets, imported Feta cheese, tomatoes, cucumbers, black olives, red onions and pepperoncini. Tossed with our family Greek dressing. Add Chicken (\$5), Salmon (\$7), Steak (\$7), (3) Coconut Shrimp (\$7)

☑ Southwest Salad

Mixed greens with black bean-corn relish, tomatoes, cucumbers, red onions, bacon, cheddar cheese blend. Topped with Corn Tortilla strips. Ranch dressing on the side. Add Chicken (\$5), Salmon (\$7), Steak (\$7), (3) Coconut Shrimp (\$7)

*Gorgonzola Steak Salad

Mixed greens, tender grilled steak, apple wood-smoked bacon, gorgonzola cheese, toasted sesame sticks, red onions, mandarin oranges and sun-dried cranberries. Raspberry vinaigrette on the side.

Fresh Melon Berry Salad

Fresh Mix greens. Topped with fresh Sliced Strawberries, fresh blueberries, fresh Diced Watermelon, toasted sliced Almonds, Mandarin Oranges and light Feta cheese. Served with a creamy Mixed Berry Poppy Seed Dressing! Add Chicken (\$5), Salmon (\$7), Steak (\$7), (3) Coconut Shrimp (\$7)

☑ Tuscany Italian Caesar Salad

Romaine and baby spinach, tossed with agnolotti (baby ravioli) pasta stuffed with Ricotta and hard Italian cheeses. Roasted red peppers, artichoke hearts, red onions, garlic croutons and fresh parmesan cheese. Mixed with creamy Caesar dressing. Add Chicken (\$5), Salmon (\$7), Steak (\$7), (3) Coconut Shrimp (\$7)

TAVERN

French Fries can be substituted for onion rings or sweet potato waffle fries for an additional \$1.50

Bourbon Pot Roast Nachos

Tortilla chips with prime cut sirloin roast, basted in Vermont maple syrup and bourbon whiskey. Topped with a home-made tomato, red onion and black bean-corn relish, cheddar and Muenster cheeses. With a side of sour cream and salsa.

Bang-Bang Shrimp Tacos

Shrimp fried to a golden brown, tossed in a creamy, spicy sauce and placed in (2) grilled flour tortillas with muenster and cheddar cheeses. Topped with shredded lettuce, pico de gallo. Served with fresh tortilla chips, salsa.

E.G. Burger

1/2 pound Black Angus ground sirloin steak burger served on a fresh Multi grain bun with lettuce, tomato, onion, and a pickle. With seasoned french fries.

Toppings

American, Swiss, Cheddar .95 / each, Apple Wood smoked Bacon, fried Egg 1.25 / each, Mushrooms, Fritz Onions, Grilled Onions, Banana Peppers, Peppers & Onions, Blue Cheese Cole Slaw .95 / each

☑ Butternut Squash & Black Bean Enchiladas

Butternut squash, black beans, tomatoes, cilantro, jalapenos, green chiles and spices slow simmered. Rolled in flour tortillas, baked with enchilada sauce and topped with cheddar and muenster cheeses. Garnished with sliced avocado and scallions (Can be prepared Vegan)

Cajun Grouper Tacos

Grouper dusted in Cajun spice, placed in (2) grilled flour tortillas with Muenster and cheddar cheeses. Topped with our blue cheese cole slaw, pico de gallo and avocado served with tortilla chips & salsa.

☑ Greek Burger

A grilled *veggie* patty handmade from feta cheese, spinach, panko bread crumbs, and fresh herbs, served on a Multi grain bun topped with lettuce, tomato, red onion, Feta and tzatziki sauce on the side. With waffled sweet potato fries.

Chicken Quesadillas

Home-made blend of grilled chicken, onion, jalapenos, with muenster and cheddar cheeses. Served with lettuce and pico de gallo.

New Orleans Grouper Po' Boy

Grouper fillet dusted in seasoned corn meal and fried golden brown. Served on a golden ale artisan beer roll, fresh lettuce, tomato, sliced avocado and blue-crab mayo with a hint of lemon and sriracha. With a side of blue cheese cole slaw and french fries.

Road House Club

Toasted honey wheat bread with smoked turkey, apple wood-smoked bacon, black forest ham, cheddar cheese, lettuce, tomato and Jack Daniel's Bourbon mayo. With seasoned French fries.

Southern Chicken Tenders

Chicken breast fillets deep-fried to golden brown. Served with French fries, blue cheese cole slaw and (1) of your favorite sauce. (Extra sauce \$.95)

Texas Pulled Pork Sandwich

Slow-cooked, hand pulled Pork Butt tossed in our special bbq sauce, topped with tempura fried pickles, caramelized onion. Served on a onion Roll. Served with our blue cheese cole slaw and seasoned fries.

SIDES

| Fresh Vegetable | French Fries | Cheddar Mashed Potatoes | Rice Pilaf | Blue Cheese Coleslaw | Pasta with Meat or Marinara Sauce | Onion Rings (+\$1.50) | Sweet Potato Waffle Fries (+\$1.50) | Mac and Cheese (+\$1.50) |

*COOKED TO ORDER; CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

GF-- DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE
V--DENOTES ITEMS THAT ARE VEGETARIAN

