

## APPETIZERS

### SIN CITY BBQ SHRIMP

four shrimp over grits with mushrooms and spicy creole garlic butter sauce 11

### CRAB CLAWS

with cocktail sauce 14 (when available)

### “NO FILLER” CRAB CAKES

just crab, herbs and spices with pickled green bean salad 15

### SPINACH CRISP

crisp flour tortilla with spinach, bacon and mozzarella with baby greens and tomato-basil relish 9

### TOMATO TOWER

tomato, buffalo mozzarella cheese and red onion vinaigrette 9

### CRAB, SHRIMP & SAUSAGE GUMBO

cup 4 bowl 7

**SOUP OF THE DAY** cup 4 bowl 7

## MEAT & VEGETABLES

*Includes choice of meat and two sides*

### Monday

red beans & rice 10 | beef brisket 11.5

### Tuesday

short ribs 13 | chicken & dumplings 11.5

### Wednesday

fried chicken 10 | roman style pork loin 11

### Thursday

roast beef 12 | roast chicken 10

### Friday

fried catfish 10 | turkey & dressing 10.5

### Saturday

pecan tenders & sweet potato fries 9

### Monday thru Saturday

chopped steak 13 | chicken tenderloins 11

three vegetables 8 | four vegetables 10

## SIDES

green beans | macaroni & cheese

garlic mashed potatoes | braised greens

buttered apples | creamed spinach

black-eyed peas | sweet potatoes

hand-cut french fries | couscous

grits | butter beans | cornbread dressing

## DESSERTS

### CHOCOLATE EXPRESS

moist chocolate cake smothered in rich fudge icing 7

### PECAN CARAMEL BUTTER CRUNCH

topped with French vanilla ice cream

and cinnamon-braised granny smith

apple glaze 7.5

### FAMOUS HOMEMADE PECAN PIE

topped with French vanilla ice cream 8.5

### APPLE AND CRANBERRY CRISP

topped with French vanilla ice cream 8

## SALADS

### THE WEDGE

iceberg with bacon, Maytag bleu cheese dressing, egg and tomato 8

### CHAR SALAD

greens, bacon, cheddar shreds, egg and tomato with choice of dressing 7

add: chicken 4 | salmon 5

### CAESAR

crisp romaine with parmesan, white bread croutons and roasted garlic dressing 7

add: chicken 4 | salmon 5

### GINGER-PEANUT CHICKEN SALAD

mixed greens tossed with fried chicken tenders, roasted peanuts, carrots, cucumber, cilantro and toasted sesame seeds in a ginger-peanut dressing 13

### CALIFORNIA COBB

chicken, avocado, egg, blue cheese crumbles and bacon on a bed of chopped house lettuces 14

### AUTUMN SPINACH SALAD

tender baby spinach tossed with candied walnuts, goat cheese, sweet peppers and roasted pears in a muscadine and balsamic vinaigrette 12

add: chicken 4 | salmon 5

## BURGERS & SANDWICHES

*all burgers and sandwiches served with hand-cut fries*

### HALF-POUND BURGER

house-ground chuck with bacon, Tillamook cheddar, tomato, lettuce and red onion 13

### BEEFEATER

roast beef, toasted whole wheat bread, horseradish mayo, tomato and Tillamook cheddar 11

### ROASTED CHICKEN BLT

roasted chicken salad with arugula, tomato, basil and bacon on a toasted bun 8

### FRIED OYSTER BLT

baguette with roasted garlic aioli, house bacon, lettuce and tomato 10

### TUNA MELT

ahi tuna seared medium rare on toasted whole wheat bread with Tillamook cheddar, tomato, red onion and wasabi cream 16

## MAIN COURSES

### CHICKEN

roasted Ashley Farms free range breast over garlic mashed potatoes with asparagus, pearl onions and spring peas in a lemon herb butter sauce 15

### BLACKFISH

pecan encrusted over garlic mashed potatoes with worcestershire butter sauce 16

### SALMON

seared and served over couscous with sauteed shiitake mushrooms, arugula and lemon tarragon butter sauce 16

### COUNTRY FRIED STEAK

over garlic cheddar stone grits with red onion country gravy 13

### ALLEN BROTHERS BEEF FILET

8-ounce filet served with choice of two sides 32

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.