

DINNER MENU

TAPAS

LUMP CRAB CAKES \$16 (2)

BRUSCHETTA \$8

JUMBO SHRIMP COCKTAIL \$18 (6)

ESCARGOT ~ brandy mushroom cream \$16 (10)

SEA SCALLOPS ~ home made bacon jam / corn puree \$16 (3)

LOBSTER & CRAB BISQUE c. \$5 b. \$7

MARGHERITA FLATBREAD ~ fontina / tomato / basil / balsamic \$12

SMOKED SALMON FLATBREAD ~ caper / red onion / whole grain mustard crema \$14

SHRIMP N GRITS ~ cajun crema / bacon / fontina \$18

ENTREE ~ all served with composed sides / signature salad / french bread

SHRIMP N GRITS ~ cajun crema / bacon / fontina \$28

PORK OSSO BUCCO ~ over home mash \$22 or home made grits \$24

FILET MIGNON BOLOGNESE ~ over pasta \$22

CHICKEN BRUSCHETTA ~ fontina / tomato / basil / balsamic / wild rice / veggies \$20

CHICKEN PICATTA ~ chardonnay / caper / butter / lemon \$21

HUNTER'S CHICKEN ~ home made mash / mushroom cream / veggies \$20

PAN SEARED WILD CAUGHT SALMON ~ mushrooms / spinach / corn / balsamic \$24

PAN SAUTÉÉD WILD CAUGHT SALMON ~ grand marnier glaze / rice / veggies \$28

BLACKENED REDFISH ~ cajun cream / grits \$28

LUMP CRAB TOPPED BLACKENED REDFISH ~ lemon cream sauce / rice / veggies \$38

BUCKHEAD FILET MIGNON ~ home made demi / au gratin potato / veggies \$34

add ons ~ gorgonzola fondue / bacon jam / brandy mushrooms

FILET MIGNON AND SHRIMP DIANNE ~ mushrooms / carmelized onions / cayenne \$38

JUMBO SHRIMP & SEA SCALLOP SCAMPI ~ wild rice or pasta \$32

SEA SCALLOPS ALA NAPOLI ~ over pasta or rice / chardonnay / basil / tomato \$36

JUMBO LUMP CRAB CAKES ~ remoulade / wild rice / veggies \$32

CHATEAUBRIAND FOR 2 ~ served with 3 sides \$74

see your server for our selection of home made Desserts

LUNCH SERVED DAILY 'TILL 4 PM

SOUPS

Crab & Lobster Bisque c. \$5 b. \$7

Add Signature Salad to any item below \$2

TAPAS

Seared Sea Scallops

Bacon Jam / Corn Puree / Paprika Oil \$16

Jumbo Shrimp Cocktail (4) \$12 (6) \$18

Bruschetta \$8

Lump Crab Cakes \$16

Escargot (5) \$7.5 (10) \$14

Margherita Fatbread \$12

Balsamic / fontina / basil

Wild Caught Salmon Fatbread \$14

Caper / red onion / grain mustard crema

Half a fat bread with Signature Salad \$12

SALADS

Signature Salad with Cup of Bisque \$10

Caesar Salad with Cup of Bisque \$12

Signature Salad \$7

Caesar Salad \$9

Add white anchovy filet \$2

Add a Protein to any Salad:

Chicken \$4 / Shrimp \$6 / Filet \$15

Scallops \$10 / Crab Cake \$8

Blackened Salmon or Redfish Salad ~ \$14

greens / spinach / corn / tomato / onion

Add cup of bisque \$3

BURGERS

Lettuce / Tomato / Onion upon request

Served with Hand Cut Fries or Veggies

Classic Filet Mignon Burger \$14

Cheddar / Bacon

Ripley Filet Mignon Burger \$14

Jalapeno / Bleu Cheese

Currents Filet Mignon Burger \$14

Fontina / Bacon Jam

HANDHELDS

Add a Signature Salad \$2

Tyler's Fried Chicken Sandwich \$12

Ranch / Bacon / Cheddar ~ Fries / Veggies

Blackened Redfish ~ Fries or Veggies \$15

Crab Cake Melt ~ Fries or Veggies \$18

Filet Mignon Melt ~ Fries or Veggies \$16

Mushrooms / onions / fontina / balsamic

LUNCH ENTREES

Chicken Piccata ~ Wild Rice / Veggies \$12

Osso Bucco ~ Mash / Natural Jus \$11

Filet Bolognese over pasta \$11

Chicken Bruschetta ~ Wild Rice / Veggies \$12

Crab Cakes ~ Wild Rice / Veggies \$20

Blackened Redfish \$14

Wild Rice / Veggies / Cajun Crema

Wild Caught Atlantic Salmon \$14

Grand Marnier Glaze / Wild Rice / Veggies

Wild Caught Atlantic Salmon \$12

Mushrooms / Spinach / Corn / Bleu Mash

Jumbo Shrimp Scampi \$14

Over pasta or Wild Rice

Shrimp n Grits

Cajun Cream / bacon / fontina \$13

~ Add a Signature Salad \$2

~ Add Bisque c. \$3 b. \$5

Ask your server about our lunch feature!

See your server for our fresh
homemade desserts

Consuming raw or undercooked items may be
hazardous to your health

