
APPETIZERS

FRIED MOZZARELLA

SERVED WITH MARINARA CREAM SAUCE -
\$8.5

LOADED FRITTE

ITALIAN STYLE LOADED FRIES, SMOTHERED IN
PROVOLONE AND MOZZARELLA CHEESES,
ALFREDO SAUCE, CRISPY BACON &
PROSCIUTTO WITH FRESH BASIL &
GREEN ONIONS - \$8.9

CRISPY CALAMARI

LIGHTLY BREADED & FRIED, SERVED WITH
FRIED CHERRY PEPPERS &
OUR MARINARA - \$9.2

MOZZARELLA CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL &
BALSAMIC REDUCTION - \$9.5

SPINACH DIP

MADE WITH FRESH SPINACH, SIX CHEESES,
GARLIC, ONION & SEASONINGS, SERVED
WITH UNLIMITED TORTILLA CHIPS - \$9.5

MUSHROOM FRIES

PORTOBELLO MUSHROOMS BATTERED &
FRIED, WITH SPICY RANCH - \$7.9

JUMBO JALAPENO CHEESE STUFFED PRETZEL

WITH JALAPENO CHEESE SAUCE
FOR DIPPING - \$4.9

BREAD WITH OIL PESTO DIP

FRESH BREAD SERVED WITH OIL, PESTO &
BALSAMIC VINAIGRETTE - \$2

*SERVED COMPLEMENTARY, UPON REQUEST,
WITH PURCHASE OF ENTREE*

POTSTICKERS

PORK & VEGGIE STUFFED POTSTICKERS,
FRIED CRISPY WITH SPICY ORIENTAL
DIPPING SAUCE - \$8.9

CHICKEN QUESADILLA

PULLED WHITE & DARK MEAT CHICKEN WITH
PEPPERS AND ONIONS IN A FLOUR TORTILLA
WITH MONTEREY JACK & CHEDDAR CHEESE
GARNISHED WITH BLACK BEAN & CORN
SALSA, CHIPOTLE RANCH & LIME SOUR
CREAM - \$10.5

WINGS

9 JUMBO WINGS - \$8.99
HOT, MILD, HONEY BARBEQUE, CAESAR,
OR LEMON PEPPER, SERVED WITH
CELERY & RANCH OR BLUE CHEESE

KALE & QUINOA DIP

TWO "SUPER FOODS" BLENDED TOGETHER:
RED QUINOA, KALE, GARLIC & LEMON
SERVED WITH TORTILLA CHIPS & CELERY -
\$6.5

SHRIMP FONDUE

A SPICY BLEND OF SHRIMP, CHEESE AND
FRESH PICO DE GALLO, WITH UNLIMITED
TORTILLA CHIPS - \$11.9

FRIED PICKLES

BATTERED & FRIED, SERVED WITH
BUTTERMILK RANCH - \$7.9

*An automatic 18% gratuity will be added to all parties
of 8 or more*

SALADS

SOUTHERN FRIED CHICKEN SALAD

FRIED CHICKEN TENDERS OVER MIXED GREENS, TOMATOES, MONTEREY JACK & CHEDDAR CHEESE AND CROUTONS - \$9.9

GREEK SALAD WITH CHICKEN

GRILLED CHICKEN OVER ROMAINE, WITH KALAMATA OLIVES, PEPPERONCINI, TOMATOES, RED ONION, CUCUMBERS, FETA CHEESE & HOMEMADE GREEK VINAIGRETTE - \$11.5

HOUSE SALAD

MIXED GREENS WITH CUCUMBERS, TOMATOES, ONIONS & CHOICE OF DRESSING - \$4.5

CAESAR SALAD

ROMAINE LETTUCE TOSSED IN OUR HOMEMADE CAESAR DRESSING WITH CHEESE & CROUTONS - \$5.5

DRESSINGS: BALSAMIC VINAIGRETTE, BLEU CHEESE, BUTTERMILK RANCH, GREEK VINAIGRETTE, CAESAR, OR HONEY MUSTARD

ADD CHICKEN - \$5 ADD SALMON - \$8

SOUPS

SAUSAGE & KALE

ITALIAN SAUSAGE, KALE, POTATOES, ONIONS & GARLIC IN A LIGHT CREAMY BROTH B - \$5.5 C - \$3.5

THE OTHER SOUP

ASK YOUR SERVER FOR TODAY'S SELECTION B - \$5.5 C - \$3.5

STEAK ON A STONE

THE PERFECT WAY TO
COOK YOUR OWN STEAK!

8OZ SIRLOIN SERVED ON A 800 DEGREE
LAVA ROCK WITH YOUR CHOICE OF SIDES - \$15.9

DUE TO SAFETY REASONS, NO ONE UNDER THE AGE OF 12 IS PERMITTED TO COOK THEIR OWN STEAK. DO NOT TOUCH THE ROCK, IT WILL BURN YOU. DO NOT LEAVE CUTLERY RESTING ON THE ROCK IT WILL GET HOT. DO NOT PUT PEPPER OR ANY SAUCES ON THE ROCK. STEAK ON A STONE WILL ONLY BE SERVED OUTSIDE FOR PROPER SMOKE VENTILATION

PASTA BOWLS

THE DIABLO

PENNE NOODLES IN A SPICY CREAM SAUCE, TOMATOES, ONIONS, CAPERS & GARLIC

WITH SHRIMP - \$14.9

WITH CHICKEN - \$13.9

CHEESE RAVIOLI

IN MARINARA CREAM SAUCE - \$11

CHICKEN FETTUCCINE ALFREDO

FETTUCCINE WITH GRILLED CHICKEN BREAST, OUR ALFREDO SAUCE, MUSHROOMS & PEAS - \$13.9

BELLADONNA

PORTABELLA MUSHROOMS, KALE & TOMATOES, TOSSED WITH SPAGHETTI & OUR MARINARA SAUCE - \$12.5

CHICKEN PARMESAN

LIGHTLY BREADED & FRIED, OVER SPAGHETTI WITH ALFREDO, TOPPED WITH MOZZARELLA & BACON - \$14.5

SPICY SAUSAGE & PEPPER PENNE PASTA

WITH OUR MARINARA & MOZZARELLA - \$13.9

HOUSE SPECIALTIES

SERVED WITH CHOICE OF TWO SIDES UNLESS NOTED, ADD HOUSE/CAESAR SALAD
OR CUP OF SOUP FOR \$2.5

8OZ SIRLOIN *

CHOOSE SEASONED - \$15.9

MAKE IT A SURF AND TURF,
WITH SHRIMP & LEMON BUTTER - \$18.9

CHICKEN FRESCA

GRILLED CHICKEN BREAST TOPPED WITH
TOMATOES, BASIL & LEMON BUTTER SAUCE -
\$11.9

GRILLED TILAPIA

TOPPED WITH SUN DRIED TOMATO CITRUS
BUTTER SAUCE, FETA CHEESE & BASIL -
\$11.9

BOURBON SALMON *

SEASONED WITH BROWN SUGAR SEASONING
AND HOMEMADE BOURBON SAUCE \$15.9

CHICKEN STIR FRY

PEPPERS, ONIONS & CHICKEN SAUTÉED WITH
JASMINE COCONUT RICE & TERIYAKI
SOY SAUCE, CHOICE OF ONE SIDE - \$12.5

LEMON BASIL SALMON *

SEASONED WITH ITALIAN HERBS & SPICES,
GRILLED & TOPPED WITH LEMON BUTTER
BASIL SAUCE - \$15.9

ESPRESSO RUBBED FLAT IRON STEAK *

10OZ FLAT IRON DRY RUBBED WITH
SEA SALT & ESPRESSO - \$17.5

SHRIMP & GRITS

BLACKENED SHRIMP IN CAST IRON SKILLET
OVER CREAMY CHEDDAR GRITS WITH
PROSCIUTTO & GREEN ONIONS, CHOICE OF
ONE SIDE - \$13.5

TUSCAN STYLE TUNA STEAK *

GENEROUSLY SEASONED WITH ITALIAN
HERBS & SPICES, CHOICE OF BALSAMIC
GLAZE OR LEMON CAPER BUTTER SAUCE -
\$17.2

BOURBON PORK TENDERLOIN *

MARINATED IN BEER & GARLIC, SEARED,
SEASONED & BAKED, TOPPED WITH
HOMEMADE BOURBON SAUCE & CRISPY
PROSCIUTTO - \$13.5

SIDE ITEMS

STEAMED BROCCOLI

FRENCH FRIES

MASHED POTATOES

SAUTÉED MUSHROOMS

STEAMED GREEN BEANS

COLESLAW

SWEET POTATO FRIES * \$1 UPCHARGE

** Consuming raw or undercooked meats,
poultry seafood, shellfish or eggs may
increase your risk of food borne illness*

HANDHELDS & BURGERS

SERVED WITH ONE SIDE

FIRECRACKER SHRIMP TACOS

FRIED SHRIMP TOSSED IN SPICY AIOLI SAUCE
IN SORT FLOUR TORTILLAS, TOPPED WITH
DICED TOMATOES, LIME SOUR CREAM & GREEN
ONIONS - \$10.5

FISH TACOS

GRILLED BLACKENED TILAPIA IN SOFT FLOUR
TORTILLAS, WITH SHREDDED LETTUCE,
GRILLED PINEAPPLE SALSA & LIME SOUR
CREAM - \$10.5

PARMESAN DUSTED BLACKENED CHICKEN SANDWICH

GRILLED CHICKEN BREAST BLACKENED TO
PERFECTION, THEN DUSTED WITH PARMESAN,
LETTUCE, TOMATO & PESTO AIOLI - \$9.9

CHICKEN CAESAR WRAP

GRILLED CHICKEN BREAST THINLY SLICED
WITH ROMAINE LETTUCE, CAESAR DRESSING,
ASIAGO & PARMESAN CHEESE IN A
PRESSED WRAP - \$8.9

CHICKEN PARMESAN SANDWICH

FRIED CHICKEN BREAST WITH MARINARA,
SMOTHERED IN MOZZARELLA & PROVOLONE,
WITH PESTO AIOLI ON A BRIOCHE BUN - \$9.5

BLACKENED TILAPIA SANDWICH

GRILLED TILAPIA, BLACKENED TO
PERFECTION, WITH HOMEMADE TARTAR,
LETTUCE & TOMATO ON A BRIOCHE BUN -
\$9.5

ALL AMERICAN BURGER *

TRADITIONAL BURGER WITH LETTUCE, TOMATO,
ONION, & PICKLE. CHOICE OF CHEDDAR,
AMERICAN OR SWISS - \$10.0

ADD THE FOLLOWING TO ANY
BURGER FOR \$1 EACH:

BACON, AVOCADO, SAUTEED MUSHROOMS,
OR JALAPENOS & HOT SAUCE

ITALIAN BURGER *

WITH CRISPY PROSCIUTTO, A MEDALLION OF
FRIED MOZZARELLA, LETTUCE, TOMATO & BASIL
PESTO AIOLI - \$11.0

GREEK VEGGIE WRAP

SLICED CUCUMBERS, ROMAINE LETTUCE,
TOMATOES, RED ONIONS, PEPPERONCINI,
KALAMATA OLIVES, FETA CHEESE & GREEK
VINAIGRETTE IN A PRESSED WRAP - \$8.7

THE HORSESHOE *

AN OPEN FACED BURGER ON TEXAS TOAST,
WITH MELTED CHEDDAR, TOPPED WITH A PILE
OF FRIES & ALFREDO SAUCE - \$10.9

BOURBON BURGER *

SEASONED WITH BROWN SUGAR
SEASONING, WITH HOMEMADE BOURBON
SAUCE, CHEDDAR, BACON, LETTUCE &
TOMATO ON A BRIOCHE BUN -

- \$11

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food borne illness*