

ENTREES

BLACKENED GRILLED SALMON \$20
8 oz serving cooked to your preferred temp
Topped with pico & magic butter

CHICKEN BREAST DINNER
Small \$14 or Large \$18
Grilled or Fried
Add your favorite BBQ sauce or blackening to grilled chicken

BBQ PLATTER \$25
Let's start with our House slow smoked brisket
& pulled pork. Add 3 grilled BBQ wings
& choose 2 of your favorite sides

Chicken Tender Platter \$18
5 hand breaded chicken tenders & your choice 2 of your favorite sides

BANGERS AND MASH \$16
Garlic mashed potatoes topped with grilled beer brats Smothered with sauerkraut



* A REMINDER *

Consuming meat or eggs cooked less than WELL DONE increases the risk of foodborne illness especially if you have certain medical conditions



BAKED MAC & CHEESE \$12
Noodles with Homemade cheese sauce
Baked until golden brown
Served with local veggies

Add to your Mac & Cheese

Grilled or Fried Chicken \$7
4oz Pan Seared Salmon \$8
Grilled or Fried Shrimp \$8
Jumbo Lumb Crab Meat . . . \$8

SIDES

Local Veggies, Garlic Mashed Potatoes, Mexi Street Corn, Island Rice, Fries, House Chips, Spicy Slaw, Cole Slaw, Sidewinder Fries, Onion Petals
Mexi Street Corn All Extra Sides \$3

Add side House or Caesar salad \$3.50

DESSERTS

Bread Pudding \$8

Creme Brulee \$8
Garnished with orange liqueur mixed berries

Warm Chocolate Chip Cookie Sunday \$9
Warm homemade chocolate chip cookie
Topped with vanilla ice cream and chocolate sauce

Ice Cream Golf Ball \$9
Vanilla ice cream rolled in roasted peanuts
Garnished with whipped cream, chocolate, caramel sauce and a cherry on top!

