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CLASSIC BLACK & BLEU 12 WEST MELT BACON HAVARTI THE KNOCKOUT OUR HALF POUND, HAND PATTIED SIGNATURE BURGERS ARE SERVED WITH SHOESTRING FRIES*. "You may substitute parmesan herb fries, soup or salad for \$1.50 or onion rings or seasoned sweet potato fries for \$2.00.

Made Just About Any Way You Want It...Leaf Lettuce, Fresh Tomato, Red Onion, Bread & Butter Pickles, Buttered Brioche Bun \$12.50

Bleu Cheese Crumbles, Red Onion, Signature Garlic Sauce, Buttered Brioche Bun \$15.25

Smash Burger (no temperature), Smoked Bacon, Caramelized Onions, Cheddar Cheese, Swiss Cheese, 1000 Island, Texas Toast \$15.75

Smoked Bacon, Havarti Cheese, Signature Garlic Sauce, Buttered Brioche Bun \$15.50

Roasted Jalapeño Cream Cheese, Signature Garlic Sauce, Bacon-Onion Jam, Buttered Brioche Bun \$15.75

"ADD BACON, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BLEU CHEESE, GOAT CHEESE, SWISS, CHEDDAR, AMERICAN CHEESE, PEPPER JACK OR HAVARTI FOR \$1.50

RARE: A COOL RED CENTER. MEDIUM-RARE: A COOL PINK CENTER. MEDIUM: A WARM PINK CENTER. MEDIUM-WELL: SOME PINK. WELL DONE: NO PINK. PLEASE ALLOW 15 TO 20 MINUTES FOR A WELL DONE BURGER.

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SALMON BLT KOREAN PHILLY CAROLINA PULLED PORK GREEK GYRO GRILLED CHICKEN CRISTO SOUTHERN FRIED CHICKEN SANDWICHES ARE SERVED WITH SHOESTRING FRIES". ALL SANDWICHES ARE AVAILABLE AS A WRAP - ADD 50¢. "You may substitute parmesan herb fries, soup or salad for \$1.50 or onion rings or seasoned sweet potato fries for \$2.00.

Grilled Wild Caught Salmon, Crisp Bacon, Tomato, Lettuce, Basil-Pesto Mayo, Toasted Wheat Berry Bread \$16.95

Shaved Ribeye, Korean BBQ Sauce, Garlic Aioli, Fontina Cheese, Scallion, Toasted Baguette \$15.95

House Smoked Pork, Carolina Sauce, Garlic Sauce, Crispy Fried Onions, Texas Toast \$14.25

Broiled Sliced Lamb, Tomato, Lettuce, Red Onion, Feta Cheese, Tzatziki Sauce, Warm Flat Bread \$15.50

Grilled Chicken Breast, Smoked Ham, Bacon, Raspberry Cream Cheese, Buttered Brioche Bun \$15.95

Pick Your Style^{*}, Hand Battered and served on a Buttered Brioche Bun:

CLASSIC	Lettuce, Tomato, Red Onion, Mayo	\$14.95
NASHVILLE	Nashville Hot Sauce, Pimento Cheese, Pickles	\$15.95
BUFFALO	House Buffalo Sauce, Swiss Cheese, Ranch or Bleu Cheese Dressing	\$15.75
*SUB A CRISPY PLANT BASED "CHICKEN" PATTY FOR \$1.50		

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PAN-SEARED FILET BLACKENED STEAK & HASH BLACK ANGUS RIB EYE BOURBON GLAZED PORK CHOPS SEARED MAHI MAHI CHILEAN SEA BASS PAN ASIAN SALMON ALL DINNERS ARE SERVED WITH YOUR CHOICE OF SPRING MIX DINNER SALAD OR CUP OF SOUP". "You may substitute a caesar salad for \$2.00 or a strawberry spinach salad for \$2.75.

Signature Garlic Sauce, Side By Side Potatoes, Baby Green Beans \$43.00

12-ounce Spicy Grilled Ribeye, Andouille Potato Hash, Grilled Asparagus, Creole Crawfish Cream \$45.00

Smoked Onion-Bacon Butter, Side By Side Potatoes, Baby Green Beans \$38.00

Bourbon-Molasses Glaze, Side By Side Potatoes, Baby Green Beans \$32.00

Spicy Seared Mahi, Southwest Spiced Corn, Jasmine Rice, Grilled Asparagus, Garlic-Lime Aioli \$29.00

Jasmine Rice, Grilled Asparagus, White Wine-Lemon Caper Sauce \$42.50

Jasmine Rice, Crispy Sweet Chili Brussels Sprouts, Toasted Peanuts, Sesame Creme \$34.00

LOBSTER MAC & CHEESE BOURBON STREET PENNE JUMBO SHRIMP FETTUCCINE CHICKEN FETTUCCINE GARDEN VEGGIE FETTUCCINE

Fontina Cream, Lobster Meat, Old Bay Bread Crumbs \$34.00

Blackened Chicken, Andouille Sausage, Blackened Shrimp, Crawfish, Pepper-Onion Medley, Cajun Cream Sauce \$32.00

Grilled Prawns, Asparagus, Roasted Heirloom Tomatoes, Sherry-Lemon Butter Sauce \$33.00

Roasted Cauliflower, Smoked Bacon, Sundried Tomatoes, Classic Alfredo Sauce \$28.00

Spinach, Roasted Heirloom Tomatoes, Mushrooms, Asparagus, Tomato Cream Sauce \$25.00

SHAREABLE SIDES

FRIED GREEN TOMATOES \$6.95 Fontina mac & cheese \$6.25

PIMENTO MAC & CHEESE \$6.75

PIMENTO CREAMED CAULIFLOWER \$6.00

BEER BATTERED ONION RINGS \$6.50 CRISPY MAPLE BRUSSELS SPROUTS \$7.50 QUINOA-COUSCOUS PILAF \$4.75 ANDOUILLE HASH \$7.95

**NOTICE: Consuming raw or undercooked meats, seafood, shellfish, milk or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public health official for further information.