

STARTERS

CRABBY TOMATOES \$17

cornmeal dusted fried green tomatoes topped with fresh crab, scallions, tomatoes, mustard BBQ, balsamic reduction

TUNA POKE \$18

marinated sushi grade tuna, avocado, scallions, tomato, cilantro crema, grilled pita

LOBSTER ARANCINI \$24

lobster, scallions, tomatoes, panko fried, lobster sherry cream

COCONUT SHRIMP \$15

coconut breaded, fried crispy, pina colada dip

LEMON
with
batter

THE MAIN COURSE

GRILLED LEMON GOAT SALAD \$15

mixed field greens, red onion, grape tomatoes, grilled asparagus, goat cheese, charred lemon vinaigrette

PREMIUM ALASKAN COD \$26 *broiled • fried • beer battered*

served with choice of side & salad

GRITS & BEANS \$17

cheesy southern style grits, blended cheese, black bean & corn salsa, carolina BBQ served with side salad

HOT HONEY SWORDFISH \$24

chagrilled, basmati rice, scallions, hot honey glaze. served with side salad

SMOKEHOUSE BRISKET FETTUCINE \$26

slow smoked brisket, roasted red peppers, mushrooms, smoked cauliflower cream sauce, served with side salad

FILET MIGNON \$38

8 oz. chagrilled filet, grilled asparagus with roasted red peppers, bacon & lemon butter, smashed red skins. served with side salad

HOUSE MADE
SYRUP OF THE MONTH
raspberry



KISS ME THROUGH THE PHONE

titos vodka, lime juice, raspberry syrup, ginger beer 10



BOO'D UP

buffalo trace, raspberry syrup, lemon juice, pinot noir float 13



RUNNING TO THE ALTER LIKE A TRACK STAR

818 reposado tequila, vanilla & raspberry syrup, lemon juice 11



VERSACE ON THE FLOOR

raspberry espresso martini 12



MAN I NEED

golden graham infused buffalo trace, chocolate bitters, marshmallow syrup 13

COCKTAILS
handcrafted

DESSERTS

RASPBERRY DREAM PIE \$6

KEY LIME PIE \$6

BUCKEYE PEANUT BUTTER PIE \$6

BANANA PUDDING \$5 | \$8

APPLE COBBLER \$10

BROWNIE ALA MODE \$10