

Tapas Menu

All Tapas \$8.00

Grits Cakes and Fried Green Tomatoes

A twist on a southern favorite. Pepper jack cheese grits cakes with hand battered fried green tomatoes. Served with our red sauce.

Lamb Chops

Marinated and grilled to perfection.

Grilled Andouille Sausage

with spicy mustard sauce.

Beef Tips

served on sun-dried tomato bread with horseradish cream sauce.

Garlic cheese toast

with spinach artichoke dip.

Cajun Scallops

Cajun breaded and deep fried.

Bacon-wrapped Scallops

with sauteed garlic spinach.

Lobster Ravioli

Grilled shrimp and lobster stuffed pasta atop vodka tomato cream sauce.

Oysters Kinderlou

topped with bacon, green onions, bread crumbs, butter and parmesan cheese then broiled to perfection.

Oysters Ravine

Topped with Spinach, roasted red and yellow bell pepper, bacon, garlic, red onions, and Parmesan cheese.

Oysters Rockefeller

topped with shallots, celery, parsley, butter, Pernod, bread crumbs, cayenne pepper.

Oysters Trio

A combination of Oysters Ravine, Kinderlou and Rockefeller.

Southern Gator Tail

Fresh chunks of alligator tail, battered and fried or blackened. Served with a side of garlic, lime, chile sauce.

Lump Crab Cakes

Home-made atop Asian Pasilla Chili slaw encircled with house sauce.

Crab cheese Dip

with assorted crackers.

Mussels Bianco

Sauteed Mussels with garlic, dry white wine and lemon juice. Served with grilled bread.

Calamari

Hand battered and fried to a golden brown.

Prosciutto Shrimp

Fresh shrimp wrapped in Prosciutto and finished on the broiler.

Garlic Shrimp

Sauteed in Garlic Oil, parsley and cracked pepper.

Shrimp stuffed Jalapeño

Fresh jalapeños stuffed with shrimp and cheese filling, sauteed then finished in the oven.

Cajun Fried Shrimp

with a sherry wine coulis.

Blackened Shrimp

Blackened with Cajun spices and drawn butter.

Cocktail Shrimp

Large shrimp boiled to perfection, chilled and served on ice with cocktail sauce and lemon.

Signature Sandwiches

Served with your choice of chips, fries, homemade soup, steamed vegetables or hand battered onion rings.

Grouper Sandwich

Fresh Grouper hand battered, fried and topped with American cheese. Served on a dusted Kaiser with homemade Remoulade sauce on the side. Also available grilled or blackened.

\$6.95

Club Sandwich

Grilled ham, roasted turkey and bacon stacked with monterey jack cheese, lettuce, tomato, onion and sun-dried tomato basil mayo.

\$7.95

French Dip

Grilled tender slices of Roast Beef served on a hoagie bun with grilled onions and melted cheese, served with Au Jus for dipping.

\$6.95

Classic Reuben

Lean shaved Corned Beef or Turkey on marbled Rye topped with Sauerkraut, Swiss cheese and thousand island dressing.

\$6.95

Black Angus Burgers

Fresh homestyle Black Angus beef burger grilled and topped with your choice of cheese. Black & Bleu Burger - Blackened and topped with sliced Bleu cheese. Mushroom & Swiss Bacon Cheddar Burger

\$7.95

Fried Green Tomato BLT

Tart green tomatoes seasoned and southern fried with crispy smoked Applewood bacon and leaf lettuce on toasted sourdough bread with our own basil mayo.

\$6.95

Grilled Chicken Sandwich

Grilled chicken breast with Swiss cheese melted over Applewood smoked bacon, tomato and Honey Mustard.

\$6.95

Ham & Cheese Melt

Thin sliced Ham, melted Swiss cheese, caramelized red onions, and a Dijon horseradish sauce on toasted sourdough bread.

\$6.95

Cuban Panini

Grilled thin sliced Cuban beef with melted swiss cheese, special herbs, red onions and sliced pickles.

\$6.95

Crab Cake sandwich

4 oz lump crab cake served between wheatberry bread, spring mix and Asian slaw.

\$8.95

Joe's Chicken Salad Sandwich

Served on toasted Sourdough bread.

\$6.95

Jumbo Hot Dog

Grilled to order. Served on a brat roll.

\$4.95

Lunch Specials

Add a Salad \$1.75

Black Angus Chopped Steak

Served with homemade Au Jus gravy, sauteed onions and mushrooms. Choice of fries, onion rings or steamed vegetables.

\$7.95

Grilled Chicken Breast

with fresh steamed garden vegetables.

\$7.95

Delmonico Steak

7 oz hand-cut Lunch Delmonico. Choice of fries, onion rings or steamed vegetables.

\$7.95

Blackened Chicken Risotto

Grilled chicken breast, blackened and served on a bed of seasonal vegetable Risotto.

\$7.95

Pork Chops

grilled and served with corn and sauteed spinach.

\$7.95

Beef Tips

Hand cut tenderloin and ribeye, seasoned and grilled with sauteed onions and mushrooms. Choice of fries, onion rings or steamed vegetables.

\$7.95

Baskets

Fried Shrimp or Oysters

Served with fries and hush puppies.

\$7.95

Hot Wings

One pound, regular or battered, mild or hot.

\$6.95

Chicken Fingers

Served with fries and honey mustard sauce.

\$6.95

Cheese Sticks

Beer battered mozzarella served with marinara sauce.

\$6.45

Fried Mushrooms

A basket full of deep fried mushroom buttons. Served with horseradish cream sauce.

\$6.45

A La Cart

Sauteed Asparagus

\$4

Garlic Mashed Potatoes

\$3

Fried Green Tomatoes

\$3

Vegetable Risotto

\$3

Fresh Sauteed Spinach

\$3

Vegetable Medley

\$3

Sauteed Mushrooms

\$3

Pepper Jack Grits Cake

\$3

House Specialties

These entrees are a sampling of our fine dinner menu and are available during lunch hours, however these items may take a little longer to prepare.

Black Angus Prime Ribeye

16 oz Prime Ribeye with mushroom and melange peppercorn cream sauce.
\$24

Chicken Ravine

stuffed with Romano cheese, red pepper pesto, garlic, and Basil. Pecan topping. Served on a bed of roasted garlic mashed potatoes and fresh sauteed spinach.
\$15

Seafood Trio

Shrimp, Scallops and Grouper. Fried, grilled or blackened.
\$20

Pan Seared Scallops

with seasonal vegetable risotto and parmesan crisps.
\$22

Lobster Ricotta Ravioli

With blackened shrimp and vodka cream tomato sauce.
\$22