

MOTHER'S DAY LUNCH

APPETIZERS

- TODAY'S SOUP** \$8
- BACON WRAPPED DATES** \$16
Applewood Smoked Bacon, Texas Chevre,
Pomegranate Agave Balsamic
- HOUSE-SMOKED SALMON PLATE** \$18
Focaccia Toast Points, Vegetable Crudite, Hard-Boiled Egg
- HOUSE SALAD** \$10
Champagne Cracked Mustard Vinaigrette, House Mixed Greens,
Cucumber, Tomato, Red Onion

ENTREES

- CREOLE SHRIMP** \$23
Local Stone-Ground Yellow Corn Cheddar Grits,
Smoked Bacon-Mushroom "Etouffee"
- GRILLED CHICKEN BREAST** \$16
Our Chef Special
- GRILLED PETITE FILET** \$35
Beer Cheese Fondue, Smoked Bacon Hash with
Caramelized Peppers & Onions, Wilt Spinach
- CRAB "LOUIE" SALAD** \$20
House Mixed Greens, Avocado, Heirloom Tomatoes, Cucumbers
Hard-Boiled Egg, Spicy Remoulade
- PASTABILITIES** \$16
Rotating Selection of Noodles, Sauces & Proteins,
Always Accommodating Vegetarian Diners

ADD PROTEIN

GRILLED CHICKEN +10 | GRILLED SHRIMP +12



*Notice: An automatic gratuity of 20% and taxes will be added to your bill.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*