

Features



Appetizers

Southern Fried Frog Legs

Buttermilk marinated frog legs lightly dredged in seasoned flour and fried to perfection. Served with a roasted corn and black-eyed pea salad. 12

Mole Beef Nachos-

Slow braised bottom round of beef shredded and dressed with chefs homemade mole sauce served over fried blue corn tortillas, dived green chillies, tomatoes, and sour cream. 11

Dinner

Tilapia and Crab Picatta

Egg battered Tilapia lightly pan fried with asparagus, Jumbo Lump Crab and capers in a rich lemon butter and sauce served over angel hair pasta. 20

Lamb Gyro

Garlic and herb roasted leg of lamb served on a fresh pita with spinach, red onion and a roasted eggplant tzatziki sauce. Accompanied by our house steak fries and Greek slaw. 19

Beef, Shrimp and Broccoli Udon

Pan seared beef filet tips, Jumbo Gulf Shrimp, broccoli and seasoned stir-fry vegetables in a Thai mango chili sauce served over fresh Udon noodles. 21

No substitutions on the feature menu.