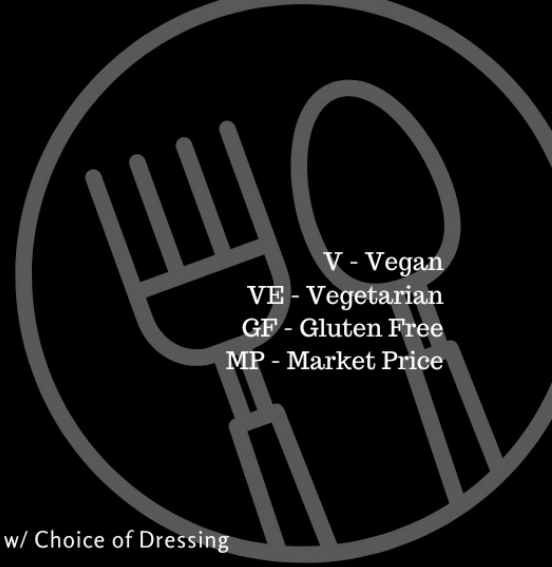


LUNCH & DINNER

chef derricka



V - Vegan

VE - Vegetarian

GF - Gluten Free

MP - Market Price

ENTREES & PROTEINS

Herb Chicken (Fried, Roasted or Grilled)
BBQ Jerk Chicken
Catfish (Blackened or Fried)*
Shrimp (Grilled or Blackened)*
Baked Salmon (Citrus Pepper, Miso, Chipotle Lime, & Jerk)*
Crab Cakes*
Glazed Lamb Chops*
Filet Mignon*
Ribeye Steak*
Butter Poached or Fried Lobster Tails*
BBQ Ribs*
BBQ Beef Brisket*
Cauliflower Steak w/ Chimichurri Sauce
Roasted Portobello Mushrooms -V
Four Cheese Lasagna
Tuscan Shrimp Pasta
Pesto Tortellini - VE
Cajun Shrimp & Crawfish Pasta* (Andouille optional)
Enchiladas - Any Flavor
Cajun Red Beans & Rice
Crawfish Étouffée*
Seafood Boil (Crawfish, Shrimp, or Both) - MP*

SALADS

Tossed Garden Salad w/ Choice of Dressing
Caesar Salad
Italian Shaved Brussel Sprout Salad
Strawberry Feta Spinach Salad
Blueberry, Feta & Candied Pecan Mixed Greens Salad
Lemon Vinaigrette & Parmesan Arugula Salad

VEGGIES & SIDES

Lemon Scented Asparagus - V
Balsamic Brussel Sprouts - V
Roasted Broccolini - V
Elevated Elote Street Corn
Duck Fat Braised Collard Greens
Garlicky Lemon Green Beans - V
Country Sautéed Green Beans Red Potatoes & Bacon
Maple Glazed Carrots
Roasted Vegetable Medley - V

STARCHES

5-Cheese Mac & Cheese
Herbed Basmati Rice
Jollof Rice
Rice & Peas
Dirty Rice
Bourbon Infused Candied Yams
Brown Butter Sage Sweet Potato Mash
Garlic & Herb Mashed Potatoes
Lobster Mac & Cheese*
Ultimate Seafood Mac & Cheese*

Menu