



Monday Night Features!

Soup

Potato Bisque
Thyme Blossom

Appetizers

Baked Stuffed Oysters
Crawfish, Corn Bacon, Mozzarella
15

Entrees

Hickory Wood Grilled Flat Iron
*Garlic Whipped Potatoes, Green Beans, Balsamic Peppers,
Tomatoes, and Mushrooms, Bordelaise*
27

Corn Meal Crusted Catfish

Jalapeno Corn Polenta, Local Tomato Broth, Crispy Oysters
26

Desserts

Lemon Blackberry Mascarpone Cake
Vanilla Ice Cream, Berry Coulis

Cheesecake

Blueberry
Berry Coulis, Coconut Macadamia Brittle

Cobbler

Peach & Strawberry
Vanilla Ice Cream



Saisons of Summer
Six Course Seafood
Dinner
August 17th at 7:00 PM
\$90 Inclusive

Tap Takeover
July 20th at 5:00 PM
Six beers including
rarities and fan
favorites plus a paired
bar card
Steal the glass night!