

## Macaroni & Cheese

*Creamy with a crisp biscuit topping, a classic Southern recipe made to order. Served with one choice of "House" salad, pork chop, fried chicken tenders, or our handcrafted & smoked Andouille sausage. 12.00  
Half portion - Salad/meat options not available - 5.50*

## Stuffed Shrimp

*Six jumbo shrimp with crab stuffing, broiled and served with either baked potato, mashed potatoes, French fries or rice plus your choice of one side 18.00*

## Fried Oysters

*Fresh VA oysters lightly breaded and fried. Served with a garnish of coleslaw and choice of one side. 14.00*

## Crab Cakes

*Two homemade crab cakes lightly fried and topped with tobacco onions. Served with rice and your choice of one side (Also available pan seared) 19.00*

## Seafood Platter

*Four jumbo fried shrimp, one piece fried cod and a seared crab cake. Served with a garnish of coleslaw, your choice of baked potato, French fries, rice or mashers and one side of your choice. 22.00*

## Blackened Tuna Steak

*We use Chef Paul Prudhomme's famous blackening seasoning on Ahi Tuna (yellowfin). Suggested temp is medium-rare. Served with baked or mashed potato, rice or French fries and your choice of one side. 15.00*

## Fried Shrimp

*Eight jumbo shrimp freshly beer battered & fried golden brown. Served with a garnish of slaw and choice of side or rice, mashers, baked or French fries. 17.00*

## Grilled Salmon Fillet

*"Wild caught" Alaskan char-grilled and served with rice, French fries or mashers and your choice of one side. Spicy orange glaze on request. gf 13.00*

## Fish & Chips

*Batter dipped cod (3 pc) fried and served with a garnish of coleslaw and French Fries. 12.00*

## Pork & Apples

*Sliced, seasoned & pan seared tenderloin topped with fried apples and toasted pecans. Served with choice of rice, mashers or French fries and one side. gf 14.00*

## Pork Chops

*Two thick cut marinated loin chops, grilled and served with choice of mashers/rice/fries and a side. gf 13.00*

## Montreal Pork Medallions

*Montreal seasoned and pan seared tenderloin topped with sautéed onions, peppers and tomatoes. Served with mashers and choice of one side 13.00*

## Kansas City Dry Rubbed & Smoked St. Louis Ribs

*Prepared in house & smoked with VA white hickory from Gregory General Farms of Java. One half rack of pork ribs served dry with sauce on the side, a garnish of coleslaw and your choice of baked potato, rice, mashed potatoes or French fries. gf 16.00*

## Rib-Eye Steak

*USDA Choice 10oz (min.) aged & hand cut. Grilled to your liking: served with baked potato, mashers, rice or French fries and choice of one side. gf 18.00*

## Meat or Vegetable Lasagna

*Classic 3-cheese recipe, our hearty Meat style is made with beef and our homemade Italian Sausage. Served with garlic bread and "House Salad" 13.00 v*

## Eggplant Parmesan

*Breaded fried eggplant baked with marinara and mozzarella cheese. Served over spaghetti with garlic bread and ""House" Salad 12.00 v*

## Chicken Florentine

*Grilled chicken topped with fresh spinach, tomato and mozzarella cheese. Served with mashers, rice or fries and choice of one side. gf \$13.00*

## Chicken Rodeo

*Grilled chicken breast topped with bacon, BBQ sauce, cheddar and tobacco onions. Served with mashers, rice or fries and choice of one side. gf 14.00*

*All entrées come with sides as noted, a full list can be found on the back page.*