



## FIRST

Southern Fried Oysters with Grilled Jalapeno Vinaigrette	12
A J Poki Nachos- Cubed Ahi Tuna with Ponzu, Spicy Mayo, and Cucumber Sunomono on Wonton Chips	15
Calamari with Blackened Tomato and Caper Aioli	14
Herbed Chickpea Hummus with Grilled Pita Bread	9
Escargot with Truffled Maytag Cream and Puff Pastry	13
Gouda Grilled Cheese with Smoked Salmon	13
Flatbread Margarita – Heirloom Tomatoes, Fresh Basil, and Olive Oil	9
Flatbread with Wild Mushrooms, Red Onions, and Brie	11
Crab Cake with Dijon Crème Fraiche and Red Pepper Coulis	14
Chilled Shrimp with Chili Cocktail Sauce	12
Olive Tapenade with Basil Crème Fraiche and Crisp Apple	11
Beef Satay with Peanut and Sweet Chili Sauce	13

## THEN

Classic Caesar with Crostini	9
Smoked Salmon and Roasted Beet Salad with Shallot, Orange Vinaigrette, Watercress and Goat Cheese	12
Arkansas Mixed Green Salad with Balsamic Vinaigrette	7
Spinach Salad with Cheddar Cheese, Boiled Egg and Warm Bacon-Pecan Vinaigrette	10
Arugula Salad with Apples, Candied Walnuts, Red Onion, Humbolt Fog Goat Cheese and Port-Soaked Grape Vinaigrette	11
Caprese Salad – Heirloom Tomatoes with Fresh Mozzarella, Balsamic Vinaigrette, and Mixed Greens	11



NEXT

Buttermilk Fried Chicken Breast on Sweet Potato Mash with Green Chili Cream	25
Red Wine Braised Short Ribs on Soft Polenta with Sun Dried Tomato Gravy	31
Prime Tenderloin of Beef on Yukon Gold Smashed Potatoes with Demi-Glace	6oz. 34 8oz. 38
Seared Salmon on Quinoa Pilaf with Grilled Tomato Vinaigrette	30
Sake Grilled Ahi Tuna on Wasabi Smashed Potatoes with Plum Barbeque and Cucumber Salad	Market Price
Grilled Pork Tenderloin on Gnocchi tossed with Cheddar and Bacon finished with Demi-Glace	26
Pan Seared Grouper on Winter Squash Riceless Risotto with Pineapple and Ginger Relish	29
12 oz Rib-eye on Horseradish Smashed Potatoes with Mushroom Sauce	35
Shrimp and Grits with Tasso, Green Onion, and Tomatoes finished with a shot of Buttermilk	29
Domestic Rack of Lamb on White Bean Cassoulet and Truffled Demi-Glace	45
Pan-Seared Scallops on Pappardelle Pasta tossed in Roasted Cauliflower, Braised Leeks and Wild Mushroom Parmesan Cream with Grilled Lemon	30

Executive Chef Donnie Ferneau Jr.  
Sous Chef Randy Murray  
Line Chefs Mike, Miku, and Drew

Dinner: Tues-Sat 5-10  
Late Night Menu: Thurs-Fri 10-1, Sat 10-12  
Live Music: Thurs-Sat starts at 9