



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CAESAR

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

PAN-SEARED ATLANTIC SALMON*

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

SPINACH SALAD

baby spinach, Maytag bleu cheese, sliced strawberries, tart dried cherries, almonds, balsamic vinaigrette
add: chicken or shrimp

CHAR BURGER*

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion

REDFISH SANDWICH*

blackened, brioche bun, lemon aioli, tomato, red cabbage, parsley & coriander slaw

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch \$30 per person



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CAESAR

romaine, Parmesan, garlic croutons, house-made Caesar

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ASHLEY FARMS RANGE CHICKEN

garlic mashed potatoes, essence-spiced haricot verts with pecans, mushroom pan jus

CHAR BURGER*

ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion

CORNBREAD DUSTED REDFISH*

cheddar grits, spinach, Innerspace Pub Ale crab and crawfish pan sauce

TUNA NICOISE SALAD*

baby greens, ahi tuna, artichoke hearts, tomato, egg, haricot verts, capers, honey white balsamic

STEAK FRITES*

8oz tenderloin tails, béarnaise, fries

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch \$46 per person



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

PAN-SEARED ATLANTIC SALMON*

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

CHICKEN BISCUIT

buttermilk biscuit, fried chicken tenderloins, bacon & onion white gravy, fruit

CREOLE SAUTÉ

crawfish, lump crab, shrimp, andouille sausage, bacon, cream, cheddar grits

STEAK BENEDICT*

English muffin, tenderloin (prepared medium rare), poached egg, greens, hollandaise, fruit

EGG FLORENTINE*

poached egg, toasted English muffin, creamed spinach, onion strings, hollandaise, fruit

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch \$32 per person



FAMILY STYLE BEGINNINGS

BUTTERMILK BISCUITS

jam and butter

SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

CHICKEN SALAD BLT

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

PAN-SEARED ATLANTIC SALMON*

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

CHICKEN BISCUIT

buttermilk biscuit, fried chicken tenderloins, bacon & onion white gravy, fruit

CREOLE SAUTÉ

crawfish, lump crab, shrimp, andouille sausage, bacon, cream, cheddar grits

STEAK BENEDICT*

English muffin, tenderloin (prepared medium rare), poached egg, greens, hollandaise, fruit

EGG FLORENTINE*

poached egg, toasted English muffin, creamed spinach, onion strings, hollandaise, fruit

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch \$38 per person



SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg, bacon, Maytag bleu cheese dressing, tomato, egg, scallions

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ASHLEY FARMS RANGE CHICKEN

garlic mashed potatoes, essence-spiced haricot verts with pecans, mushroom pan jus

PAN-SEARED ATLANTIC SALMON*

roasted zucchini & squash, broccolini with garlic & chile flakes, sun-dried tomato caper vinaigrette

CORNBREAD DUSTED REDFISH*

cheddar grits, spinach, Innerspace Pub Ale crab and crawfish pan sauce

FILET*

8oz with maitre d'butrer, loaded baked potato

PORK CHOP*

14oz with Cognac and green peppercorn sauce, garlic mashed potatoes

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner \$65 per person



FAMILY-STYLE APPETIZERS

ONION RINGS

comeback sauce

FRIED GREEN TOMATOES

cornmeal-encrusted, tomato relish, comeback sauce

SPINACH CRISP

flour tortilla, spinach, bacon, mozzarella, baby greens, tomato-basil relish

SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallions

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato, essence-spiced haricot verts with pecans, mushroom pan jus

SCALLOPS*

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

FILET*

8oz with maître d' butter, loaded baked potato

PAN-SEARED ATLANTIC SALMON*

roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

RIBEYE*

16oz with maître d' butter, loaded baked potato

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner \$75 per person



FAMILY-STYLE APPETIZERS

CRAB CLAWS

fried or sautéed, cocktail sauce

NOLA BBQ SHRIMP

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

FRIED GREEN TOMATOES

cornmeal-encrusted, tomato relish, comeback sauce

SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallions

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato, essence-spiced haricot verts with pecans, mushroom pan jus

SEABASS*

jasmine rice, charred shishito pepper, grilled baby bok choy, soy ginger reduction

FILET*

12oz with maître d'butter, loaded baked potato

PAN-SEARED ATLANTIC SALMON*

roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

PRIME NEW YORK STRIP*

16oz with maître d'butter, loaded baked potato

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner \$90 per person



FAMILY-STYLE APPETIZERS

CRAB CLAWS

fried or sautéed, cocktail sauce

NOLA BBQ SHRIMP

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

STEAK SPINACH CRISP*

flour tortilla, spinach, steak, bacon, mozzarella, baby greens, tomato-basil relish

SOUP | SALAD *choice of one:*

HOUSE

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

CHAR WEDGE

iceberg lettuce, bacon, Maytag bleu cheese dressing, tomato, egg, scallions

CRAB, SHRIMP & ANDOUILLE GUMBO

ENTRÉE *choice of one:*

FILET OSCAR*

12oz with maître d'butter, asparagus, lump crab, hollandaise, loaded baked potato

SEABASS*

jasmine rice, charred shishito pepper, grilled baby bok choy, soy ginger reduction

PRIME NEW YORK STRIP & LOBSTER TAIL*

16oz with maître d'butter, 5oz lobster tail, loaded baked potato

SCALLOPS*

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

LOBSTER CARBONARA*

lobster, shrimp, jumbo lump crab, crawfish tail, garlic, bacon, green peas, parmesan, bucatini, egg yolk cream sauce

DESSERT *choice of one:*

HOUSE-MADE PECAN PIE

DOUBLE-CUT FUDGE BROWNIE

caramel sauce

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner \$115 per person