



## **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

### **NOLA BBQ SHRIMP**

Gulf shrimp, grits, mushrooms, spicy creole garlic butter

### **CHAR BURGER\***

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

### **PAN-SEARED ATLANTIC SALMON\***

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

### **TUNA NICOISE SALAD\***

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

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Lunch \$35 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

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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

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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

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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'butte, 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

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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

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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

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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

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**Dinner \$115 per person**