

Lunch Menu

Appetizers

- Beef Short Rib Tacos 8
Corn Tortillas Filled with Shredded Beef Short Ribs, Crisp Lettuce, Roasted Cauliflower and Horseradish Cream
- Deep Fried Okra Fingers 4
- Crisp Fried Jerk Chicken Wings 6
- Smoked Turkey Collard Green Rolls 5

Taste Signature Salads

- The Artisan Salad 8
Mesclun Mix, Asparagus, Walnuts, Strawberries, Fried Shrimp with Citrus Berry Vinaigrette,
- The Taste Salad 6
Crisp Romaine, Pecan Smoked Bacon, Cornbread Croutons with Creamy Remoulade Dressing
- Iceberg Wedge Salad 5
Roasted Corn, Bermuda Onion, Plum Tomatoes, Parmesan Cheese with Chipotle Ranch Dressing

Lunch Entrees

- Lunch Pasta – Choice of Pasta and Sauce 10
Penne, Fettuccini or Angel Hair Pasta ~ Marinara, Alfredo or Pesto sauce
- Creole Catfish Nuggets 10
Creamy Macaroni & Cheese, Seasoned Collard Greens. Served with Tomato Tartar Sauce.
- Southern Fried Chicken & Sweet Potato Waffle 10
Served with Whipped Cinnamon Butter and Rum Infused Maple Syrup
- Chicken Basket 8
Choice of BBQ, Buffalo or Lemon Pepper. Served with Seasoned Steak Fries.

Burgers, Sandwiches and Wraps

All served with Seasoned Steak Fries or Green Salad

- J’s Burger 8 Veggie Burger 8 Turkey Burger 8 Sliders 7
Lettuce, Tomato, Onion, Pickles and Choice of Cheese
- Portabella Mushroom Sandwich 9
Onions, Tri-Colored Peppers, Fried Green Tomatoes and Feta Cheese
- Buffalo Chicken Sandwich 8
Fried Chicken Breast , Crumbled Bleu Cheese, Peppered Bacon, Crisp Romaine and Cajun Ranch Dressing
- Chicken Rueben 9
Shaved Chicken Breast, Swiss Cheese, Sauerkraut, Onion, Thousand Island Dressing on Marbled Rye
- Cajun Catfish Sandwich 9
Fried Filet of Catfish, Diced Tomatoes and Aoli Sauce. Fried Pickle on the Side.
- Savory Taste Wrap
Shredded Beef, Onions, Peppers and Sweet Chili Pepper Sauce
- Smokey BBQ Chicken Wrap
Shredded BBQ Chicken, Cajun Rice, Lettuce and Cheddar Cheese
- BL-Taste Sandwich
Bowman-Landes Turkey, Lettuce, Tomato, Cheese, Bacon and Chipotle Mayo
add to any sandwich or burger
- sauteed mushrooms 2 grilled onions 2 bacon 2

Soup Of The Day

Cup 3.5 Bowl 4.5

Fresh Made Side Salads

Cole Slaw 3 Green Salad 4 Seasonal Fruit Salad 4


Taste Combos 7

Your Choice of Two: Fresh Made Side Salad, Cup of Soup or Wrap


Flat Bread Pizzas

- Cajun Chicken Alfredo 10
Cajun Chicken, Spinach, Mushrooms, Mozzarella and Feta
- Three Cheese 8
- Spicy Sausage and Pineapple 8
- Turkey Pepperoni 8

* Consumption of raw or uncooked foods can raise the risk of food born illness.
Coke products \$2.50 Gosling Ginger Beer \$3 Voss Water \$3
Prices & menu items subject to change without notice. We reserve the right to correct any errors.
*18% gratuity will be added to parties of six or more.

 Signature Item

Dinner Menu

 Heart healthy item

Appetizers

- Skillet Fried Crab Cake

10
- Smoked corn cream, pecan smoked bacon, crisp spinach, black-eyed pea succotash
- Truffle Parmesan Fries with Taste Magic Dust & Garlic Rosemary Creme

7
-  Shrimp & Grits

10
- Sauteed shrimp in savory BBQ sauce with cheesy slow cooked grits
- Smoked Turkey Collard Green Rolls

12
- Roasted Portabella Mushroom

10
- Marinated in red wine & Balsamic vinegar filled with sauteed mushrooms, caramelized onions, feta cheese & Cajun aioli


Seafood

- Shrimp & Scallops

15
- Tasso cream, roma tomatoes, mushrooms, baby peas & stone ground grits
- Cornmeal Crusted Walleye Pike

19
- White wine artichoke butter sauce & black-eyed pea succotash
- Creole Catfish

17
- Served with creamy macaroni & cheese, seasoned collard greens & topped with tomato tar tar sauce
- Seared Atlantic Salmon

20
- Over spinach & tomato cous cous with bacon & onion green beans
-  Seafood Gumbo

13
- Savory seafood stock filled with shrimp, tilapia, chicken sausage, peppers & okra

Poultry, Beef & Pork

- Crisp Fried Jerk Chicken Wings

13
- With Jamaican corn succotash
- Herb Roasted Half Chicken

12
- With natural juices, horseradish red skin smashed potatoes with bacon & onion green beans
- Southern Fried Chicken & Sweet Potato Waffles

14
- Whipped cinnamon butter with rum infused maple syrup
- Beef Tenderloin Medallions

22
- Rosemary potatoes with asparagus topped with tasso hollandaise

- Chicken & Andouille Sausage Gumbo

3.5
- Creole style with rice, tomatoes & okra
- Seafood Chowder

4
- Creamy clam base with crawfish, potatoes & tilapia topped with fried leeks
- Black-eyed Pea Onion Soup

3.5
- Finish with provolone & Parmesan cheese

Salads

- Add shrimp, chicken or salmon

5
- The Taste Salad

7
- Crisp romaine tossed with pecan smoked bacon, cornbread croutons and creamy remoulade dressing
- Iceberg Wedge Salad

6
- Roasted corn, Bermuda onion, plum tomatoes topped with chipotle ranch dressing & Parmesan cheese
- House Smoked Salmon in Phyllo Crisp

10
- Served over mixed greens tossed with Italian dressing & topped with dill creme

Pastas

-  Cajun Shrimp Fettuccine

12
- Tossed with onions, peppers & mushrooms
- Lump Crab Penne

10
- Tossed with Gruyere & smoked Gouda cheese topped with caramelized onions
-  Jalapeno Chicken Alfredo

10
- Penne pasta reduced with white wine, Parmesan cheese, garlic, asparagus & fried jalapeno
- Creole Lasagna Roll

10
- Andouille chicken sausage with spinach, feta cheese, onions & peppers rolled and sauced with crawfish marinara

- Braised Beef Short Ribs

14
- With savory root vegetables, yams, ginger & braising jus
- Dry Rubbed Prime Ribeye

23
- 14 Oz char grilled with seasonal vegetables & horseradish mashed potatoes
- Pork & Beans

14
- Pork brisket & butter bean ragout with collards & peppered bacon
- Buffalo Chicken Sandwich

10
- Deep fried chicken breast with bleu cheese, peppered bacon, romaine & Cajun ranch dressing

Sides

- Cajun dirty rice

4
- Fried Green Tomatoes

6
- Smoked Turkey Collards

3
- Baked 3 cheese pasta with garlic, smoked Gouda, Feta & Parmesan

5
- Cajun Fried Okra with Red Pepper Aioli

4

Fresh Home Made Desserts

- Carrot Cake

7.25
- Chocolate Cake

7
- Sweet Potato Praline

6
- Strawberry Gabby Cake

7
- Tropical Cheesecake

7
- Coke Products

2.50
- Gosling Ginger Beer

3
- Voss Water

3

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