



Loaded Cole Slaw

### **Crawfish Pasta**

Sautéed Sweet Cajun Crawfish tossed with a

Sherry Cream Reduction & Fresh Plum Tomato Salsa  
served on a bed of Linguini **\$12**

**Allergies beware: Peanut Oil & Shell Fish are  
used in this establishment**

### **Youngsters**

**Just for Kids 10 & Under**

### **Mini Me Burger**

Plain 100% Angus Chuck Burger served with 1 side  
**\$4**

### **Chicken Fingers**

Fried Chicken Fingers served with 1 side ~ Ranch  
Dipping Sauce

**\$4**

### **Grilled Cheese**

With American Cheese & 1 side

### **Buttermilk Fried Shrimp**

Lightly Dusted then  
fried Golden served  
with Waffle Fries &  
**\$13**

**\$3**

### **Pasta**

Choose Marinara or Alfredo Sauce

**\$3**

### **Fried Shrimp**

Buttermilk Fried Shrimp served with 1 side

**\$5**

**Youngster's entrees come with Apple Slices &  
Candied Cranberries**

### **Desserts**

### **Cake du jour**

Made from scratch

**\$3.50**

### **Flaming Peach Shortcake**

Jack Daniel's Flamed Peaches served on Almond Pound  
Cake topped with Sweet Whipped Cream **\$4**

### **Apple Bread Pudding**

Warm Cinnamon Apples & Candied Pecans in a Yummy  
Bread Pudding with Applejack Brandy Reduction &  
Sweet Cream Glaze **\$4**

### **Blueberry Cobbler**

Homemade & served piping hot topped with Sweet  
Whipped Cream **\$4**

## **Tailgate-To-Go Menu**

**Call by noon Friday, ready for pick-up  
at 9 a.m. Saturday**

Buffalo Wings \$8 dz

Chicken Fingers \$7.50 dz

Meatballs \$5 dz

Spinach & Artichoke dip \$6 pound

Cheeseburger Dip \$7 pound

BLT Dip \$8 platter

7 Layer Dip \$8 platter

Shrimp Salad \$6 pound

Roasted Chicken Salad \$7 pound

Peel & Eat Shrimp \$6 dz

Beer Poached Peel & Eat Shrimp \$7 dz

Fried Chicken (2wings, 2 breast, 2 drumsticks, 2  
thighs) \$8

Pulled BBQ Pork \$9 pound

Potato Salad \$4 pound

Loaded Cole Slaw \$4 pound

Mac & Cheese \$6 pound

Bacon Mac & Cheese \$7.50 pound

Celery & Ranch or Blue Cheese \$5 (feeds 6)

Corn Bread \$4.50 dz

Tortilla Chips \$3 bag

Fried Pita Chips \$3 bag

Blueberry Cobbler \$13 (feed 8)

**803-337-3454**



*The Heart of Ridgeway*

*Tuesday thru Saturday*

*Lunch 11:00 – 2:00*

*Dinner 5:00 – 10:00*

*Bar 11:00 - ???*

*Happy Hour 4:00 – 7:00*

**Fried Calamari**

*Sweet Calamari lightly dusted & fried golden served with Apricot Hoisin Sauce* **\$6**

**Jalapeño Lime Chicken Nachos**

*Pan Seared Jalapeño Lime Marinated Chicken served on crunchy tortilla chips with Cheese Sauce & Roasted Bean Salsa accompanied by Sour Cream & Guacamole*

**\$7**

**Fried Black Eyed Peas**

*Fried Crunchy and Tossed in Cajun Seasonings*

**\$3**

**Old Town Hall Shrimp**

*Buttermilk Fried Shrimp tossed in a Thai Chili Aioli*

**\$7**

**Fried Onion Rings**

*Served with Sweet Chili Dipping Sauce* **\$4**

**Boudin Fritters**

*Deep Fried Cajun Pork Sausage & Rice Fritters served with Creole Mustard* **\$5**

**Baked Italian Sausage**

*Sliced Italian Sausage served on a bed of Marinara Smothered in Mozzarella* **\$7**

**Chicken Fingers**

*Fried Golden served with Creole Honey Mustard*

**\$7**

**Loaded Cheeseburger Dip**

*Served with Crunchy Tortilla Chips* **\$6**

**Crab Spinach & Artichoke Dip**

*Served with Fried Pita Chips* **\$8**

**Soups & Salads**

**Crab Bisque**

*Sweet Crab in a Creamy Bisque topped with Sherry*

**Cup \$4 Bowl \$6**

**Soup du jour**

*Made Fresh Daily*

**Cup \$3 Bowl \$5**

**Yester Years House Salad**

*Fresh Mixed Greens ~ Spinach ~ Carrots ~ Cucumber ~ Red Onion ~ Boiled Egg Roma Tomato ~ Applesmoked Bacon ~ Mixed Cheese ~ Fried Pita Chips* **\$5**

### **Hail Caesar Salad**

Fresh Crispy Romaine tossed with Creamy Caesar Dressing ~ Applesmoked Bacon

Fried Pita Chips & Sprinkled with Parmesan Cheese

**\$6**

**top your salad off with adding**

**Spicy Sautéed Shrimp \$3 Buttermilk Fried Shrimp \$3 Pan Seared Chicken Breast \$3**

**Pan Seared Salmon \$9 Roasted Turkey \$3**

### **Pan Seared Chicken Salad**

Fresh Mixed Greens ~ Roma Tomatoes ~ Cucumber ~ Candied Pecans Tossed in Creole Honey Mustard

Nestled in Tortilla Shell Topped with Sliced Pan Seared Chicken Breast **\$8**

### **Cobb Salad**

Fresh Mixed Greens layered with Roma Tomatoes ~ Boiled Egg Applesmoked Bacon ~ Roasted Turkey ~ Mixed Cheese **\$8**

### **Salad Dressings**

**Bleu Cheese Vinaigrette ~ Creole Honey Mustard ~ Buttermilk Ranch ~ Applecider Vinaigrette**

**Come in and check out our \$6.50 Lunch Special**

**Served with 2 sides or Dinner Salad & Corn Bread**

**Tuesday** ~ Fried Chicken **Wednesday** ~ Shrimp Creole **Thursday** ~ Fried Catfish **Friday** ~ Turkey & Dressing **Saturday** ~ Fried Pork Chops

### **Sandwiches**

#### **Hot Roasted Turkey**

Fresh Roasted Turkey Breast Smothered in Swiss Cheese Topped with Lettuce & Sliced Tomatoes served on Toasted Berry Wheat Bread with Oregano Aioli

**\$6**

#### **Angus Beef Burger**

Pan Seared Fresh Angus Chuck Burger with cheese served on a Corn Dusted Roll **\$7.50**

#### **Bleu Angus Burger**

Pan Seared Fresh Angus Chuck Burger Encrusted with Bleu Cheese Topped with Fried Onion Rings & Applesmoked Bacon **\$8.50**

#### **Birdie**

Seasoned Pan Seared Chicken Breast with Swiss Cheese Applesmoked Bacon & Creole Honey Mustard

**\$7**

#### **Loaded BLT**

Applesmoked Bacon Piled High with Lettuce & Sliced Tomatoes Served on Toasted Berry Wheat Bread **\$6**

#### **Shrimp Po Boy**

Lightly Dusted & Fried Golden with Applesmoked Bacon ~ Sweet Chili Aioli Lettuce ~ Tomatoes Served on Crunchy French Bread **\$8**

#### **Salmon BLT**

Seasoned Pan Seared Salmon with Herbed Cream Cheese Applesmoked Bacon ~ Spinach ~ Tomato served on a Corn Dusted Roll **\$9**

**All Sandwiches served with choice of \$2 side (add \$1 for a \$3 Side) & pickle spear**

### **Sides**

**Waffle Fries \$2 ~ Sweet Potato Fries \$2 ~ Red Potato Salad \$2 ~ Loaded Cole Slaw \$2**

**Rice Pilaf \$2 ~ Starch du jour \$2 ~ Vegetable du jour \$2 Dinner Salad \$3 ~ Mac & Cheese \$3 ~ Sautéed Vegetables \$3**

### **Entrée's**

#### **Jack Daniel's Ribeye**

Prime Cut 10oz. Grilled Ribeye Steak served with a Jack Daniel's Peppercorn Demi-Glace topped with

*Mushrooms & Onions Accompanied by Creamy Garlic  
Mashed Potatoes* **\$18**

**Chicken Parmesan**

*Pan Sautéed Chicken Breast Dusted in Italian Bread  
Crumbs and Smothered in Marinara & Fresh  
Mozzarella served on a bed of Linguine*  
**\$9**

**Blackened Chicken Alfredo**

*Seared Blackened Chicken Breast on a bed of  
  
Linguini tossed in a Creamy Parmesan Sauce*  
  
**\$9**

**Chicken Chausser**

*Flour Dusted Chicken Breast Sautéed with  
  
White Wine ~ Garlic ~ Shallots ~ Mushrooms ~ Plum  
Tomato Accompanied by Rice Pilaf* **\$13**

**Pan Seared Salmon**

*Grilled Salmon topped with Lemon Dill Butter  
  
served with Sautéed Mixed Vegetables* **\$16**

**Whiskey Shrimp**

*Shrimp Sautéed in Jack Daniels with a Garlic Cream  
Tarragon Reduction Sauce served over French Bread  
accompanied by Sautéed Vegetables* **\$13**





