

APPETIZERS

Stuffed Mushroom • 8

Large portabella cap, garlic herb cream cheese, roasted red peppers, spinach, and bacon

Seared Tuna • 9

Sesame crusted, pan seared with a light sauce of honey, miso and chili topped with a pineapple and soy wasabi

Artichoke Fritters • 7

Artichoke, herbed cheeses, seasoned bread crumbs, spiced aioli sauce

Spinach Artichoke Dip • 7

Artichoke hearts, spinach, sweet bell peppers, pita chips served warm

Southwestern Guacamole • 8

Avocados, cilantro, tomatoes, onions, peppers, garlic, lime, and tri-colored tortilla chips

Catfish Cakes • 8

Fresh Mississippi catfish, remoulade with lemon honey beurre blanc

Sesame Chicken Sate • 8

Thai marinated chicken tenders, sesame seeds, fire grilled with zesty peanut sauce

Quesadilla • 8

Melted mozzarella cheese, Andouille sausage or grilled chicken accompanied with onions, portabella mushrooms, peppers, and our freshly made Pico de Gallo

Hummus Dip • 7

Roasted red pepper hummus blended with fresh garlic and lemon juice and jalapeño hummus with fresh cilantro and extra virgin olive oil, all served with grilled pita chips

SOUPS

Soup of the Day

Cup • 3 Bowl • 4

CHEF'S SIGNATURE SOUP Caroline's Spicy White Bean Chicken Chili

*Made from scratch with
20 Fresh Ingredients*

Cup • 3 Bowl • 4

SALADS

Caesar Salad • 9

Romaine, our parmesan cheese crisps, herb cheddar croutons and your choice of Grilled Chicken, Salmon or Ahi Tuna

Paradise Salad • 9

Apples, strawberries, feta, candied walnuts with fresh raspberry vinaigrette and your choice of Grilled Chicken, Salmon, or Ahi Tuna

Whiskey Steak Salad • 11

Whiskey marinated steak, red onions, buttermilk blue cheese, and mixed greens

Greek Salad • 8

Fresh tomato, red onion, Kalamata olives, romaine lettuce, feta with a Mediterranean dressing and your choice of Grilled Chicken, Salmon or Ahi Tuna

SPECIALTIES

Served with the Chef's daily vegetable selection,
house salad or homemade soup, and your choice of our
DELICIOUS AND FAMOUS MASHED RED POTATOES,
roasted rosemary potatoes, or wild rice pilaf

Barbeque Baby Back Ribs • 22

Smoked & slow roasted for 24 hours with
fresh ancho chilies and Root Beer until fork tender.
Served with our ancho chili barbeque sauce

Herb Roasted Chicken • 21

Semi-boneless, wild mushroom
marsala sauce

Glazed Beef Short Ribs • 24

Braised in an aged apple cider and
beouf glace'

Chicken Cordon Bleu Florentine • 20

Chicken breast wrapped around
ham, baby swiss,
and spinach served with
mushroom cream sauce

Traditional Lasagna • 16

Layers of Italian sausage, ground
beef, stewed tomatoes, fresh herbs,
and mozzarella cheese served
over marinara sauce with a side of
parmesan parsley breadsticks
**Only soup or salad included*

Portabella Parmesan Spaghetti Squash • 16

Spaghetti Squash tossed with stewed
tomatoes, onions, and fresh herbs.
Served with a roasted Portabella
mushroom and topped with
mozzarella cheese. Parmesan parsley
breadsticks included
**Only soup or salad included*

Giardino Pasta • 18

Broccoli, roasted tomatoes and fresh
basil, on penne pasta with parmesan
parsley breadsticks, chicken or
Andouille sausage **Only soup or
salad included*

Roasted Pork Tenderloin • 18

Herb roasted with maple, cinnamon,
and cherry glaze

Duck Mansur • 20

Pan seared then slow roasted duck
breast with Chambord four-berry
demi-glaze

Caroline's Louisiana Pasta • 20

Cajun style blackened chicken or
shrimp, fettucine, spicy alfredo sauce,
parmesan and parsley breadsticks
**Only soup or salad included*

Lobster Mac n' Cheese Bake • 16

Egg shell pasta, fresh
spinach, shrimp & lobster
in a three cheese mornay
sauce, baked until golden
brown. Served with parmesan
parsley breadsticks
**Only soup or salad included*

STEAKS

Served with the Chef's daily vegetable selection,
house salad or homemade soup, and your choice of our
DELICIOUS AND FAMOUS MASHED RED POTATOES,
roasted rosemary potatoes, or wild rice pilaf

Rib Eye 12 oz. • 26

Hand-cut Angus Beef prime rib

Tenderloin Filet 8 oz. • 30

Center cut filet

Sirloin 8 oz. • 22

Chef cut sirloin with Chef
Andrew's signature seasoning

Pair your steak with one of Chef Andrew Weis's distinct sauces

Bourbon St. Sauce

Roasted red bell peppers, onions,
mushrooms, and Cajun flavors all
sautéed in garlic butter

Jack Daniel Barbeque

Tennessee whiskey flamed and
reduced. Infused with ancho chilies

Blue Cheese Crusted

Buttermilk blue cheese, fresh herbs
and garlic. Broiled until golden brown

SEAFOOD

Jumbo Stuffed Shrimp • 24

Four jumbo shrimp stuffed with a mild
horseradish and parmesan stuffing
then wrapped with an apple-wood
smoked bacon. Drizzled with a bacon
honey glaze

Grilled Salmon • 26

Fresh 8 oz. fillet, caramelized with
honey citrus teriyaki

Seared Sea Scallops • 25

Sea Scallops perfectly pan seared,
parmesan, white wine and citrus sauce
served with pineapple papaya salsa

Halibut • 26

8 oz. Halibut fillet herb crusted with a
vibrant crust of parmesan, fresh herbs,
garlic, and whole grain mustard served
with a mango cream sauce

SANDWICHES

Turkey Burger* • 10

Freshly ground whole turkey, hand
pattied and grilled, topped with our
house honey mustard sauce served on
a whole wheat bun

Classic Burger* • 10

Thick and juicy seasoned ground
sirloin topped with lettuce, pickles
and your choice of cheese


Julien Club • 9

Turkey, bacon, tomato, leaf lettuce
served traditionally

Blackened Chicken Melt • 8

Blackened chicken breast, melted Swiss
cheese, spiced mayo on a Ciabatta
hoagie

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A gratuity of 18% will be added to parties of 8 or more. \$6 Plate Sharing Charge.  Gluten Free