



THE DINING EXPERIENCE

THE DINING EXPERIENCE MENU

BRUNCH

All Platters come with 2 eggs cooked your choice, creamy grits or seasoned breakfast potatoes, biscuit, or toast. Chicken sausage additional \$1

DINING PLATTER \$13.00

Our signature breakfast platter with your choice of pork sausage or chicken sausage or bacon.

CHICKEN PLATTER \$15.00

An all-natural juicy seasoned chicken breast your choice of fried or grilled.

WING PLATTER \$18.00

4 all natural whole chicken wings seasoned and deep fried to golden perfection.

PORK CHOP PLATTER \$15.00

A center cut seasoned pork chop your choice of grilled or fried.

STEAK & EGGS PLATTER \$25.00

Tender pan seared 8 oz. sirloin steak seasoned to perfection served with your choice of eggs.

SALMON CROQUETTE PLATTER \$17.00

2 southern style fried salmon patties cooked to perfection.

SALMON PLATTER \$20.00

A fresh wild caught salmon filet seasoned using our exclusive seafood seasoning your choice of grilled or fried

CATFISH PLATTER \$18.00

A wild caught catfish filet seasoned southern style your choice fried or grilled.

LOBSTER TAIL PLATTER \$32.00

2 cold water decadent lobster tail seasoned using our exclusive seafood seasoning your choice of fried or grilled.

WAFFLE PLATTER \$15.00

A Golden Belgium Waffle top with fresh strawberries, blueberries, and powdered sugar with your choice of pork sausage or chicken sausage or bacon.

CHICKEN & DINING FRENCH TOAST \$19.00

2 Thick -sliced brioche bread, vanilla flavored, egg, milk and seasoned and fried to a golden brown. The French Toast is topped with our signature pecan caramel topping with the option top it with fresh strawberries or banana slices with 4 whole all natural chicken wings.

DINING FRENCH TOAST \$17.00

2 Thick -sliced brioche bread, vanilla flavored, egg, milk and seasoned and fried to a golden brown. The French Toast is topped with our signature pecan caramel topping with the option top it with fresh strawberries or banana slices with your choice of pork sausage or bacon or chicken sausage.

CROISSANT PLATE \$12.00

A flaky croissant with your choice of egg (1), pork or chicken sausage or bacon and cheddar cheese. Choice of creamy grits or seasoned breakfast potatoes.

DINING BOWL \$15.00

A savory breakfast bowl loaded with seasoned breakfast potatoes or creamy grits, choice of eggs, pork or chicken sausage or bacon and shredded cheddar cheese. Choice of toast or biscuit.

OMELET \$15.00

Build your own omelet with your choice of fresh vegetables and pork or chicken sausage or bacon.

The choice of creamy grits or seasoned breakfast potatoes, choice of toast or biscuit

SHRIMP & GRITS \$18.00

Our signature creamy grits topped with delicious shrimp cooked fried or grilled with our exclusive seafood seasoning served in a creamy creole sauce.

SALMON & GRITS \$18.00

Our signature creamy grits topped with delicious wild caught salmon filet deep fried or grilled with our exclusive seafood seasoning served in a creamy creole sauce.

FISH & GRITS \$16.00

Our signature creamy grits topped with a crispy catfish filet seasoned with our exclusive seafood seasoning deep fried or grilled served in a creamy creole sauce.

CHICKEN & WAFFLE \$16.00

4 whole all natural chicken wings seasoned and deep fried. Served with a golden Belgium waffle topped with fresh strawberries and blueberries and powdered sugar.

LOBSTER TAIL & WAFFLE \$25.00

2 cold water decadent lobster tail seasoned using our exclusive seafood seasoning your choice of fried or grilled. Served with a golden Belgium waffle top topped with fresh strawberries and blueberries and powdered sugar.



KIDS MENU

ADD 10 & UNDER

JR CHICKEN (2) & WAFFLE \$10.00

½ Waffle and 2 chicken wings

JR WAFFLE COMBO \$10.00

½ waffle, 1 egg, grits or potatoes and pork sausage and bacon

JR DINING PLATTER \$10.00

1 egg, grits or potatoes and pork sausage and bacon. Choice of toast or biscuit



LUNCH

All lunch entrees come with 2 sides and biscuit or toast

CHICKEN BREAST \$18.00

An all-natural juicy seasoned chicken breast your choice of fried or grilled.

CHICKEN WINGS \$20.00

4 whole all natural chicken wings seasoned and deep fried.

PORK CHOP \$25.00

2 center cut seasoned pork chop your choice of grilled or fried.

SHRIMP \$25.00

8 succulent butterfly shrimp seasoned with our exclusive seafood seasoning deep fried or grilled.

SALMON \$25.00

A fresh wild caught salmon filet seasoned using our exclusive seafood seasoning your choice of grilled or fried.

CATFISH \$25.00

A wild caught catfish filet seasoned southern style your choice fried or grilled.

LOBSTER-TAIL \$35.00

2 cold water decadent lobster tail seasoned using our exclusive seafood seasoning your choice of fried or grilled.

PASTA AND MORE

EXPERIENCE PASTA \$26.00

A flavorful combination of vibrant flavors of fajita with a creamy penne pasta, onions, green and red peppers with shrimp, steak and chicken Served with Texas toast.

CHICKEN PASTA \$18.00

Classic homemade alfredo sauce made with the finest ingredients of garlic, butter and our experience seasoning served on top of a plate of penne noodles, topped by a juicy and seasoned all-natural chicken breast. Served with Texas toast.

SHRIMP PASTA \$18.00

Classic homemade alfredo sauce made with the finest ingredients of garlic, butter and our experience seasoning served on top of a plate of penne noodles, topped with seasoned grilled shrimp. Served with Texas toast.

CHICKEN SANDWICH \$15.00

An all-natural juicy seasoned chicken breast your choice of fried or grilled served on a buttery bun with house mayo, lettuce, and tomato. Served sweet potatoes or breakfast potatoes.

SALMON BURGER \$18.00

Fresh ground salmon patty with sauteed onions and bell peppers served on a buttery toasted bun with our homemade remoulade sauce, lettuce, and tomato. Served with sweet potato fries.

HOT WINGS \$16.00

10 deep fried, unbreaded, seasoned chicken wings pieces tossed in our house buffalo sauce, barbeque, lemon pepper or honey hot lemon pepper served with ranch or blue cheese dressing served with house potatoes.

SALMON PASTA \$20.00

Classic homemade alfredo sauce made with the finest ingredients of garlic, butter and our experience seasoning served on top of a plate of penne noodles, topped by a juicy salmon fillet. Served with toast.

DRINKS

SWEET TEA	\$3.00	SPRITE	\$3.00
LEMONADE	\$3.00	COKE	\$3.00
ORANGE JUICE	\$4.00	COKE ZERO	\$3.00
APPLE JUICE	\$4.00	FANTA ORANGE	\$3.00
CRAN-GRAPE	\$4.00	MR. PIBB	\$3.00
BOTTLED WATER	\$2.00	COFFEE	\$2.00
STRAWBERRY LEMONADE	\$4.00		

(S1 REFILLS)

SIDES

COLLARDS	\$4.00	SALMON	\$7.00
EGGS (2)	\$4.00	SALMON CROQUETTE	\$5.00
BACON (2PC)	\$4.00	VEGETABLE MEDLEY	\$4.00
PORKCHOP	\$6.00	BREAKFAST POTATOES	\$4.00
MAC & CHEESE	\$5.00	SHRIMP (4)	\$8.00
GRITS	\$4.00	SEASONAL FRUIT	\$4.00
PORK SAUSAGE	\$4.00	WAFFLE	\$5.00
CHICKEN WING	\$3.00	CHICKEN BREAST	\$6.00
FRIED OKRA	\$4.00	PECAN	\$1.00
BISCUIT	\$2.00	CHOCOLATE CHIPS	\$1.00
CHICKEN SAUSAGE	\$4.00	CHEESE	\$1.00
LOBSTER-TAIL	\$10.00	CATFISH	\$8.00
BROCCOLI	\$4.00	CROISSANT	\$2.00
TOAST	\$1.00	STEAK	\$10.00

APPETIZERS

DEVILED EGGS \$8.00

Traditional southern style stuffed eggs -using our seasonings and stuffed to perfection.

SHRIMP DEVIL EGG \$12.00

Our deviled eggs topped with seasoned grilled shrimp.

FRIED BROCCOLI \$8.00

Broccoli florets dipped in our homemade seasoned batter and deep fried to perfection. Served with our signature ranch sauce.

FRIED GREEN TOMATOES \$8.00

Sliced Green Tomatoes dipped in our homemade batter and deep fried to a golden brown. Served with our signature ranch sauce.

DINING TOAST \$5.00

(1) slice of sliced brioche bread, vanilla flavored, egg, milk and seasoned and fried to a golden brown served with our signature pecan, caramel sauce.

SALMON EGGROLLS \$12.00

(4) A hand rolled eggroll stuffed with fresh salmon, sauteed spinach, mushrooms, onions, bell peppers and cheese. Served with sweet chili sauce

APPETIZER SAMPLER \$15.00

2 Deviled eggs, 2 Fried Green Tomatoes, 1 Salmon Egg Roll and Fried Broccoli

SIGNATURE MIMOSA

PINEAPPLE UPSIDE DOWN MIMOSA \$12.00

Pineapple Juice, grenadine, and sparkling wine

CHAMPAGNE PUNCH \$10.00

Strawberry puree, ginger ale, and champagne

COTTON CANDY MIMOSA \$8.00

Pink or blue cotton candy and champagne

FROSTY STRAWBERRY MIMOSA \$9.00

Frozen strawberry with champagne

PINEAPPLE MIMOSA \$5.00

ORANGE MIMOSA \$5.00

MANGO PEACH MIMOSA \$5.00