

Appetizers & Soups

Lobster Mac & Cheese \$10.99

Chunks of Maine Lobster with Fresh Chives, Elbow Macaroni and Grated Parmesan Cheese

Seared Sea Scallops \$10.99

Seared Sea Scallops served over Creamy Mushroom Risotto

Grilled Asparagus Risotto \$8.99

Creamy Risotto with Grilled Asparagus Tips and Shaved Parmesan Cheese

Beer Battered Mushrooms \$8.99

Creamy Horseradish Dip

Soft Shelled Crab \$10.99 "SF"

Flax Seed Crusted with Citrus Vinaigrette, Micro Greens and Basil Oil

New Orleans BBQ Shrimp \$10.99

Sautéed in our BBQ Butter with Grilled French Bread

Charred Ahi \$10.99

Wakame Seaweed Salad, Wasabi Honey Glaze and Hot Chili Oil

French Onion Soup \$6.99

Topped with Cheese and baked

Tuscan Bean Soup \$6.99

Chicken Breast, Andouille Sausage and Crostini

Classic Lobster Bisque \$6.99

Finished with Sherry

Salads

Spinach Salad \$7.99 "SF"

Fresh Spinach Leaves tossed with Crumbled Goat Cheese and Montrachet Goat Cheese, Toasted Pignolis Nuts and Raspberry Vinaigrette

As an Entrée, add Grilled Chicken Breast or Grilled Shrimp or Grilled Salmon \$17.99

Heirloom Tomato & Gorgonzola Salad \$7.99 "SF"

Extra Virgin Olive Oil, Micro Greens and Pickled Red Onion

Frisee Salad \$7.99 "SF"

Tossed with Gorgonzola Cheese, Roasted Pecans and Poached Pear, with a Spicy Pecan Vinaigrette

As an Entrée, add Grilled Chicken Breast or Grilled Shrimp or Grilled Salmon \$17.99

Caesar Salad \$7.99

Crisp Romaine Lettuce with Caesar Dressing and Garlic Crostini

As an Entrée, add Grilled Chicken Breast or Grilled Shrimp or Grilled Salmon \$17.99

House Salad \$6.99

Mixed Field Greens and Romaine with Your Choice of Dressing

Pastas

Orecchiette Pasta \$20.99

Tossed with Sautéed Shrimp, Andouille Sausage, Green Onion, Tomato and Parmesan Cheese in a Chipotle Cream Sauce

Grilled Chicken Fettuccini \$19.99 "SF"

Tossed in a Light Cream Sauce, Broccolini and Pink Peppercorns

Substitute with Grilled Shrimp \$20.99

Portabello Mushroom Ravioli \$18.99

With a Light Cream Sauce, Fresh Parmesan Cheese, Sun-Dried Tomatoes and Wild Mushroom Ragoût

Pappardelle \$20.99

Grilled Italian Sausage, Tomatoes, Artichoke Hearts and Fresh Parmesan Cheese in a Tomato Basil Cream Sauce

"SF" SuperFoods - These Nutritional Powerhouse Foods can help extend your Health Span The extent of time you have to be healthy, vigorous & vital." Dr. Steven Pratt, Author SuperFoods

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, an 18% gratuity will be added to parties of 7 or more.

Entrées

New Zealand

Lamb Chops \$27.99

Gingersnap Crust, Julienne Vegetables, Roasted Roma Tomato and Herbed Polenta

Tandoori Salmon \$27.99 "SF"

Tandoori Marinated Salmon with Roasted Red Pepper Coulis, Sautéed Spinach, Jasmine Rice, garnished with Crispy Sweet Potato

Cajun Shrimp & Grits \$19.99

Sautéed Shrimp and Tasso Ham served over Creamy Stone Ground Grits

Jack Daniel's Baby Back Ribs \$20.99

Served with Crispy Sweet Potato Fries and Baked Beans

Pan Seared Chicken Breast \$24.99 "SF"

With a Dried Cranberry Demi-Glace

Fish Market \$27.99

Ahi, Salmon or Tilapia prepared Grilled, Blackened or Sautéed, Your Choice of Maker's Mark Bourbon Glaze, Chipotle Butter, Mango Salsa, Chimichurri or Shallot Balsamic Reduction. Customize with Your Choice of Vegetable and Starch

Rib Eye Steak \$36.99

Potato Pancakes and Chipotle Butter

Bistro Steak \$21.99

Sliced Bistro Steak with Balsamic Reduction and Wild Mushroom Risotto

Petite Filet and Shrimp \$36.99

4 ounce Petite Filet of Beef with Four Garlic Sautéed Shrimp, Fresh Spinach, Sun-Dried Tomatoes and Cottage Fries

Pan Seared Pork Chop \$24.99

With Sweet Potato Hash and SweetWater India Pale Ale Mustard Sauce

Desserts

New Orleans Bread Pudding \$7.99

Praline Caramel Sauce, Poached Baby Pear and Chantilly Cream

Crème Brûlée \$7.99

Garnished with Fresh Berries and Mint

Sorbet \$7.99

Häagen-Dazs Sorbet served in a Brandy Crisp Shell

Chocolate Crunch \$7.99

Milk Chocolate Mousse with Praline Pieces and Caramel & Chocolate Sauces

Key Lime Pie \$7.99

Classic Graham Cracker Crust, Raspberry Coulis

Jack Daniel's

Chocolate Chip Cake \$7.99 "SF"

Vanilla Bourbon Sauce and Fresh Raspberries

Apple Tart Pie \$7.99 "SF"

Warm Apple Pie with Maker's Mark Caramel Sauce

Pint of Häagen-Dazs \$7.99

Vanilla, Chocolate, Strawberry and Featured Flavor of the Month

Anthony's Cheesecake Creation \$7.99

BOURBON HERITAGE FAVORITES FROM BOURBON COUNTRY

THE FLAVOR OF BOURBON MARRIED WITH CLASSIC FOODS AND CONTEMPORARY COCKTAILS.

APPETIZER

SPINACH SALAD 7.99

Wilted spinach, warm bacon vinaigrette with a hint of Maker's Mark, roasted red peppers, mushrooms and crumbled bleu cheese.

ENTRÉES

GRILLED FILET OF SIRLOIN 21.99

Served with Maker's Mark horseradish cream sauce.

CENTER CUT BONELESS PORK CHOP 20.99

Pan-seared, wrapped with country ham and served with a cranberry Maker's Mark glaze.

SUSTAINABLE ALASKAN SALMON 27.99

Pan-seared and caramelized with brown sugar and Maker's Mark.

CHOICE OF STARCH

Winter Storm Rice Pilaf

Baked Potato

Maple Roasted Sweet Potatoes

CHOICE OF VEGETABLE

Broccolini

Baby Carrots

Haricot Vert

DESSERT

SHORTBREAD COOKIES 7.99

Served with Häagen-Dazs Vanilla Ice Cream and Maker's Mark caramel sauce.

COCKTAILS

BOURBON CUCUMBER PRESBYTERIAN

Maker's Mark Bourbon, St. Germain Elderflower Liqueur, muddled cucumber and ginger ale.

BLACKBERRY MANHATTAN

Maker's Mark Bourbon, DeKuyper Blackberry Brandy, fresh lemon juice and a splash of cranberry juice.

PROOF

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