



APPETIZERS



Boom Boom Shrimp 13

Fried Gulf Shrimp, Sweet Soy
Chili Glaze

Chilled Shrimp Cocktail 14

Jumbo Chilled Shrimp, Spicy Cocktail Sauce

Charcuterie Board 16

Assorted Cheeses, Cured Meats,
Fresh Fruit, Crackers

Clam Strips 11

Battered & Fried, Spicy Cocktail Sauce,
Tartar Sauce, Lemon

Spinach Dip 12

Spinach, Artichoke Hearts, Fresh Tortilla Chips

Old Hickory Wings 14

Chargrilled Spicy BBQ Chicken Wings
Blue Cheese or Ranch

Southwest Eggrolls 12

Spicy Chicken, Black Beans, Corn, Spinach,
Monterrey Jack Cheese, Jalapeños, Cool Ranch

Ultimate Nachos 13

Chicken or Chili, Mixed Cheeses, Lettuce,
Tomatoes, Pico de Gallo, Jalapeños, Sour Cream

Quesadilla 13

Chicken or Chili, Peppers & Onions, Salsa, Mixed
Cheeses, Jalapeños, Sour Cream

Traditional Buffalo Wings 13

Blue Cheese or Ranch

SOUPS

French Onion 8

Gruyere, Herbed Crostini

Old Hickory Chili 8

Jack & Cheddar Cheeses, Diced Red Onion

Summer Sausage 8

Smoked Sausage, Shredded Chicken, Vegetables, Chef's Stock

SALADS



Add a Protein to Any Salad

Chicken 5 ♦ Shrimp 6 ♦ Mahi Mahi 7 ♦ Salmon 9

Greek Isle 10

Mixed Greens, Grape Tomatoes, Cucumber,
Kalamata Olives, Spanish Onion, Feta Cheese,
Pepperoncini, Lemon Vinaigrette

Nutty Spinach 10

Baby Spinach, Strawberries, Goat Cheese,
Red Onion, Toasted Pecans, Grape
Tomatoes, Browned Butter Pecan Dressing

Classic Caesar 9

Romaine, Herbed Croutons,
Pecorino, Caesar Dressing

Knife & Fork Wedge 9

Iceberg, Tomatoes, Blue Cheese
Crumbles, Toasted Walnut, Bacon,
Blue Cheese Dressing

Asian Chicken Salad 14

Teriyaki Chicken, Mixed Greens,
Red Peppers, Mandarin Oranges,
Slivered Almonds, Toasted Wontons,
Edamame, Sweet Soy Vinaigrette

Southern 14

Grilled, Fried, or Buffalo Chicken Tenders,
Mixed Greens, Tomatoes, Cucumber,
Hard Boiled Egg, Potato Straws,
Mixed Cheeses, Choice of Dressing

1926 Cobb 14

Mixed Greens, Grilled Chicken,
Tomatoes, Blue Cheese Crumbles,
Bacon, Egg, Choice of Dressing

Dressings

Ranch, Honey Mustard, Thousand Island, Blue Cheese, Balsamic Vinaigrette,
Lemon Vinaigrette, Southwest Ranch, Browned Butter Pecan

ENTREES



Seafood Ravioli 23

Crab, White Fish, & Lobster Ravioli
Topped with Mussels, Spinach, & Lemon Dijon
Caper Cream

Rattlesnake Pasta 16

Grilled Chicken, Linguine, Peppers & Onions,
Spicy Alfredo, Parmesan, Garlic Bread
w/ Shrimp 18

Chicken Parmesan 21

Linguine w/ Marinara, Garlic Bread

White Wine Alfredo Linguine 12

Garlic Bread
w/ Veggies 14 ♦ w/ Chicken 16 ♦ w/ Shrimp 18

8oz Filet 32

Aged Butcher Block Reserve Cut
Finished in Chef's Zip Sauce, Two Sides

16oz Ribeye 32

Aged Butcher Block Reserve Cut
House Steak Seasoning, Two Sides

Bone-In Pork Chop 23

12oz Prime Chop, Dijon Pan Jus, Two Sides

Seared Scallops 32

Garlic Brown Butter Pan Jus,
Wild Rice, One Side

Seared Mahi Mahi 21

Pan Seared w/ House Spice, Two Sides

Grilled Salmon 23

Shallot Dill Aioli, Two Sides

Coconut Crusted Mahi 21

Vanilla Rum Thai Chili Sauce,
Wild Rice, One Side

General Tso Chicken 16

Spicy Chicken, Onions & Peppers, Broccoli,
Spicy Asian Sauce, Wild Rice

Chopped Steak 16

Smothered w/ Sautéed Onions & Peppers,
Mushrooms, Jalapenos, Choice of Cheese

Southern Style Catfish 14

Hushpuppies, Tartar Sauce, Two Sides

Meatloaf 16

Strawberry BBQ Glaze, Two Sides

Southern Chicken Tenders 14

Fried, Grilled, Buffalo, or Hot, Two Sides



SIDES



PREMIUM SIDES

\$4.50 Each or Add \$1 to Entrée Price

Onion Rings

Mac & Cheese

Side Salad

BAKED POTATOES

Regular

(Butter & Sour Cream)

\$7 Each or Add \$1 to Entrée Price

Loaded

(Butter, Sour Cream, Cheese, Bacon, Chives)

\$8 Each or Add \$2 to Entrée Price

Sautéed Spinach 3.50

Steamed Broccoli 3.50

Sweet Fried Corn 3.50

White Beans 3.50

Fried Okra 3.50

Broccoli Picnic Salad 3.50

French or Sweet Potato Fries 3.50

Wild Rice 3.50

Potato Salad 3.50

SANDWICHES



Bacon Biggie 14

Double Cheese, Bacon, Grilled Onions,
Lettuce, Tomato, Pickle, One Side

Hamburger 12

Lettuce, Tomato, Onion, Pickle, One Side
Add Cheese + \$1

Fish or Shrimp Tacos 12

Grilled Mahi or Shrimp, Pico de Gallo,
Shredded Cabbage, Cilantro, Lime Crema,
One Side

DESSERTS



Turtle Brownie 8

Warm Double Fudge Brownie,
Toasted Walnuts, Hot Caramel & Fudge,
Vanilla Bean Ice Cream

Carrot Cake 8

Cream Cheese Icing

White Chocolate

Raspberry Cheesecake 8

Graham Cracker Crust

Vanilla Bean Sundae 6

Caramel or Hot Fudge

MARTINIS

Key Lime Pie

Smirnoff Whipped Vodka, Smirnoff Fluffed Vodka, Rose's Lime, Graham Cracker Rim

Chocolate

Godiva Chocolate, Smirnoff Vanilla Vodka, Chocolate Swirl

Birdie

Tito's Vodka, St. Germain Elderflower Liqueur, Pink Grapefruit, Prosecco

Cucumber Basil

Hendrick's Gin, Cucumber, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Basil Simple Syrup

Strawberry Lemonade

Smirnoff Strawberry, Limoncello, Lemonade, Fresh Strawberry

Spiced Pear

Absolut Pear, St. Germain Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice

Pineapple Upside Down Cake

Smirnoff Vanilla Vodka, Frangelico Pineapple Juice, Grenadine

Lemon Drop

Tito's Vodka, Fresh Lemon Juice, Sugar Rim

Candied Apple

Southern Comfort, Amaretto Liqueur, Cranberry Juice

Pineapple Jalapeño

Libré Pineapple Tequila, Fresh Jalapeño, Pineapple Juice

Coconut Cloud

Rum, Vanilla Vodka, Coconut Rum, Cream, Coco Lopez Coconut

Dirty Martini

Vodka, Olive Juice, Blue Cheese Olives

COCKTAILS

Strawberry Lemonade

Smirnoff Strawberry, Limoncello, Lemonade, Fresh Strawberry

John Daly

Vodka, Arnold Palmer (Sweet Tea & Lemonade)

Transfusion

Tito's Vodka, Ginger Ale, Concord Grape Juice, Lime Juice

Classic Mule

Vodka, Ginger Beer, Fresh Lime Juice

Orange Peel

Smirnoff Orange, Watermelon Pucker, Red Bull, Orange Juice

Classic Mojito

Rum, Mint, Lime, Simple Syrup, Soda

Jackson Sour

Bulleit Bourbon, Sour, Orange, Cherry

Old Hickory Old Fashioned

Old Hickory Black Bourbon, Bitters, Simple Syrup, Orange, Cherry

BUSHWHACKER

Our Adult Milkshake with Rum & Chocolate

We love them with these "Floaters":

Skrewball Peanut Butter Whiskey

Buttershots

Patrón XO Café

Godiva Chocolate

Bailey's Irish Cream

Louisa's Coffee Caramel Pecan Liqueur



BEERS



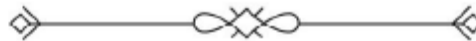
BOTTLES

- | | |
|----------------|----------------|
| AmberBock | Corona Premier |
| Budweiser | Heineken |
| Bud Ice | Hap & Harry's |
| Bud Light | Michelob Ultra |
| Bud Light Lime | Miller Lite |
| Coors Light | O' Douls |
| Corona | Shock Top |
| Corona Light | Yuengling |

CANS

- Bud Light Seltzers
(Ask Server for Selections)
- Guinness Stout
- Ranch Water
- Hap & Harry's IPA
- Hap & Harry's Lager
- White Claw
(Ask Server for Selections)

WINES



GLASS POURS

- Kris Artist Cuvée Pinot Grigio - 7/26
- Drumheller Chardonnay - 8/30
- The Crossings Sauvignon Blanc - 9/34
- Beringer White Zinfandel - 6/22
- La Vielle Ferme Rosé - 8/30
- Mionetto Prosecco Split - 7
- J Lohr Cabernet Sauvignon 12/44
- Meiomi Pinot Noir - 11/39
- Elouan Pinot Noir - 12/41
- 19 Crimes Red Blend - 8/30
- 14 Hands Merlot - 7/26

BOTTLES

- Santa Margherita Pinot Grigio - 47
Alto Adige, Italy
- Mer Soleil Reserve Chardonnay - 48
Santa Lucia Highlands, California
- Nicholas Idiart Sauvignon Blanc - 36
Loire, France
- Chateau St. Michelle Riesling - 26
Washington State
- Cielo Prosecco - 22
Italy
- Voyager 6 Red Schooner Malbec - 55
Wine of the World, Argentina/California
- Treana Cabernet Sauvignon - 55
Paso Robles, California
- Caymus Cabernet Sauvignon -120
Napa Valley, California

