



Appetizers

Caprese Salad - 10 -

Fresh Mozzarella, ripe tomatoes, and fresh basil finished with a balsamic reduction and Extra Virgin Olive Oil

Spinach and Artichoke Dip - 9 -

Creamy spinach and artichoke, topped with Parmesan cheese and served with pita chips.

Plantation Fried Green Tomatoes - 14 -

Deep fried to a golden brown, topped with Louisiana lump blue crab and remoulade, served over mixed greens.

Gulf Crab Cakes - 15 -

Two Gulf crab cakes topped with a lemon beurre blanc.

Shrimp Scampi - 10 -

Jumbo shrimp sautéed with garlic and grape tomatoes, finished with whole butter and accompanied with Parmesan French bread.

Sugarcane Chicken or Shrimp - 10 -

Lightly breaded chicken tenders or hand-battered shrimp tossed in your choice of sauce: Barbeque, Buffalo, Thai Chili, or Sugarcane Buffalo.

Soups

Crab & Brie Bisque Sm. 12 Lg. 14

Rich and creamy bisque with jumbo lump crab.

Chicken & Sausage Gumbo Sm. 10 Lg. 12

A Louisiana classic, a rich roux with Louisiana spices simmered with tender chicken and spicy Andouille sausage. Served with white rice.

Soup du Jour Sm. 8 Lg. 10

Salads

Add grilled chicken \$5, blackened shrimp \$8, or jumbo lump crab \$12, to any salad

House Salad - 8 -

Fresh spring mix, tomatoes, cucumbers, tossed in sugarcane vinaigrette.

Nottoway Wedge - 10 -

Crisp wedge of iceberg lettuce, topped with ranch dressing, bacon bits, blue cheese crumbles, and heirloom tomatoes.

Caesar Salad - 9 -

Chopped romaine lettuce topped with shaved Parmesan and croutons, tossed in Caesar dressing.

Strawberry Spinach Salad - 9 -

Fresh baby spinach served with fresh sliced strawberries, and sweet and spicy pecans, tossed in a citrus vinaigrette.

Ahi Tuna Salad - 16 -

Seared ahi tuna over fresh spring mix tossed with fresh pineapple, red onion, and pickled ginger, finished with a chili citrus vinaigrette.

Seared Salmon Salad - 18 -

Pan seared salmon filet with Louisiana spices, Parmesan cheese, golden pineapple, romaine lettuce, baby spinach, and grape tomatoes, topped with a citrus vinaigrette.

Items may contain domestic or imported shrimp or crawfish.

Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. Talk to your server if you have any concerns.



Entrees

Add a side salad to any entrée for \$3

Pasta

Pasta Primavera - 18 -

Zucchini squash, sweet peppers, onions, garlic and asparagus, sautéed in olive oil and served over penne pasta. Toss with marinara or alfredo sauce (add \$2).

Shrimp & Crab Alfredo - 24 -

Jumbo shrimp and lump crabmeat sautéed with sundried tomatoes and tossed with homemade alfredo over tagliatelle pasta.

Blackened Chicken Alfredo - 22 -

Blackened chicken breast set atop a mix of onions and peppers, tossed in our homemade Cajun alfredo.

Poultry

Chicken Arty - 23 -

Broiled chicken breast topped with sautéed artichoke, peppers, and mushrooms, served with mashed potatoes and seasonal vegetable.

Spicy Cajun Chicken Meunière - 24 -

Spicy, blackened chicken breast topped with our homemade Meunière sauce, served with Chef's choice starch and seasonal vegetable.

Roasted Duck - 26 -

Pan-roasted duck breast with a blackberry demi sauce, served with wild rice blend and asparagus.

Seafood

Redfish Meunière - 24 -

Pan seared redfish over roasted green tomatoes and topped with our homemade Meuniere sauce, served with Chef's choice starch and seasonal vegetable.

Fresh Catch - 24 -

Fresh fish filet, pan-sautéed with chef's special blend of herbs & spices, topped with citrus fondue butter, served with Chef's choice starch and seasonal vegetable.

Glazed Salmon - 27 -

Glazed salmon steak served with wild rice blend and seasonal vegetable.

Cape Salmon - 29 -

Seared salmon steak topped with a creamy lemon caper sauce set atop a bed of fresh spinach, served with Chef's choice starch.

Pineapple Chili Shrimp - 24 -

Sautéed shrimp in a sweet chili sauce with pineapple, red onion, and roasted red peppers, served over white rice with seasonal vegetable.

Meat

Butterflied Pork Chops - 26 -

14 oz. pork chop, butterflied and roasted to medium, finished with a blackberry demi sauce and served with Chef's choice starch and seasonal vegetable.

Pork Chateaubriand - 27 -

Pork tenderloin roasted whole, sliced and topped with a fig demi-glace, served with Chef's choice starch and seasonal vegetable.

Veal Marsala - 29 -

Pan sautéed veal cutlets topped with wild and domestic mushrooms in a creamy marsala sauce, set on a bed of tagliatelle pasta with fresh asparagus.

Ribeye - 30 -

16 oz certified Angus ribeye, broiled to your liking, served with Chef's choice starch and seasonal vegetable.
Add mushroom demi-glace \$3.

Randolph Filet - 35 -

8 oz certified Angus filet, cooked to your liking, served with Chef's choice starch and seasonal vegetable.

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