

## Appetizers

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**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.

**Sugar Cane Chicken or Shrimp - 10 -**

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

**Lamb Pops - 14 -**

New Zealand lamb lollipops, cooked medium, finished with a peppermint jelly glaze

## Soups & Salads

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**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.

**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, served with your choice of Caesar or bleu cheese 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.

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

## Entrees

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### 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).

**Gulf 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 vegetables.

**Spicy Cajun Chicken Meunière - 24 -**

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

**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 fresh starch and seasonal vegetables..

**Salmon Hanna - 27 -**

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

**Cape Salmon - 29 -**

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

### 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 fresh starch and seasonal vegetables.

**Pork Chateaubriand - 27 -**

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

**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 fresh starch and seasonal vegetables. Add mushroom demi-glace \$3.

**Randolph Filet - 35 -**

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

*Add a side salad to any entrée for \$3*