

Chef's Features

Appetizer

Cajun Shrimp Skins

Potato Skins Fried and Stuffed with Cajun
Fried Shrimp, Topped with Cheddar
Cheese & Cilantro Oil.

11

Summerset Pork Osso Bucco

22 oz. Sous Vide Pork Shank Served on a
Bed of Sauerkraut and Smashed Potatoes
with Pork Demi.
Served with a Salad.

32

Drunken Shrimp

Jumbo Shrimp Dipped in Beer Batter and
Fried to a Golden Brown.
Served with a Side and a Salad

18

Sundried Tomato & Spinach Ravioli

Served on a Bed of Saffron Cream
Sauce.
Served with a Salad

16

Barnyard Burger

1/2 lb. Char-grilled and Topped with Fried
Egg, Cheddar Cheese, and Bacon.
Served with a Side.

13

Chicken & Biscuits

Tender Chicken Blended with Fresh
Vegetables. Served on a Biscuit.
Served with a Salad

14

Cajun Steak Stacker

Cajun Filet Tips Stacked on a Bed of
Garlic Smashed Potatoes, Bell Peppers,
Corn and Black Bean. Topped with
Cajun Gravy.
Served with a Salad.

16

Fish Fourways

Salmon

Dill Poached

Poached in Lemon Wine Stock and
Topped with Dill Hollandaise.
Served with a Side and a Salad 21

Bourbon Glazed

Grilled with a Sweet Bourbon Glaze.
Served with a Side and a Salad 21

Honey Sriracha

Char-grilled and Glazed.
Served with a Side and a Salad 21

Blackened Mango

Blackened and Topped with Mango Salsa.
Served with a Side and a Salad 22

Desserts

Cheesecake 4.5

Vanilla Ice Cream 4

Peanut Butter Pie 5

Feature Dessert 5

PLEASE NOTE: CONSUMPTION OF RAW OR UNDERCOOKED FOODS

MAY BE HAZARDOUS TO YOUR HEALTH