


SOUPS & STARTERS

Tomato Basil   
 Roasted tomatoes, garlic, basil,
 dash of cream

\$4/\$7



Soup of the Day
 Fresh made daily

\$4/\$7

Shrimp Cocktail* 
 Chilled shrimp, house-made cocktail sauce

\$10

Spring Rolls 
 Three crispy vegetable spring rolls,
 sweet chili dipping sauce



\$6

Crispy Chicken Wings*
 Four crispy wings with lemon pepper seasoning



\$5

SALADS

Add chicken \$6, shrimp \$9, or salmon \$13*
Salads may be made a side salad for \$4

House Salad   \$6
 Chopped iceberg, diced tomatoes,
 diced cucumbers, chopped red onions,
 cheddar cheese, buttermilk ranch dressing

Caesar Salad \$6
 Chopped romaine, parmesan, toasted croutons,
 house-made Caesar dressing

Tradition Salad   \$7
 Spring mix, cherry tomatoes, cucumbers, candied pecans,
 dried cranberries, crumbled bleu cheese, balsamic vinaigrette

Tomato Avocado Salad   \$4
 Sliced tomato, sliced avocado

A LA CARTE MENU

Choice of Protein, Cooking Method, Sauce, and Two Side Dishes

6oz Petit Filet* \$29
 Cooked to temperature

Lamb Chops* \$26
 Cooked to temperature

10oz Pork Flat Iron* \$24
 Roasted

6oz Chicken Breast* \$15
 Grilled, Roasted, Blackened

7oz Salmon Filet* \$22
 Grilled, Roasted, Blackened

6 Jumbo Shrimp* \$17
 Grilled, Blackened, or Scampi

7oz Catfish Filet* \$15
 Blackened, or Crispy Fried

The Catch* \$MP
 Please ask your server about
 today's selection

SAUCES

Demi-Glace
 Mediterranean

Alfredo Sauce
 Bearnaise Butter



Lemon Butter (Scampi)
 Horseradish Cream

BBQ Sauce
 Remoulade

CHEF'S SELECTIONS

Crab Cake*  \$25
 Seared crab cake, baked sweet potato, grilled asparagus,
 remoulade sauce

Shrimp Scampi Pasta Primavera*   \$22
 Linguini pasta, shrimp, vegetable medley, scampi sauce

Southwest Beef Bowl*   \$17
 Chopped zesty grilled skirt steak, harvest grain medley,
 black beans, cherry tomatoes, pickled onions, roasted corn,
 chopped cilantro, salsa verde, sour cream dollop, lime
 wedge

Spaghetti and Meatballs*   \$17
 Beef and pork meatballs, house-made marinara, spaghetti,
 parmesan, fresh herbs, garlic bread

General Tso's Chicken*  \$16
 Crispy chicken bites, ginger garlic chili sauce, scallions,
 steamed broccoli, steamed rice

Pork Schnitzel* \$17
 Crispy breaded pork cutlet, mushroom cream gravy, potato
 salad, steamed green beans, lemon wedge

Tradition Burger* \$14
 100% all-beef patty, lettuce, tomato, onions, pickles,
 choice of cheddar or Swiss cheese on a brioche bun,
 served with French fries or Cajun potato chips

May be substituted for:

- 100% ground turkey patty

SIDES \$3

*all sides may be substituted for any entrée side

Grilled Asparagus	English Peas
Roasted Root Vegetables	Harvest Grain Medley
Steamed Broccoli	Linguini Pasta
Southern Green Beans	Glazed Carrots
French Fries	Glazed Brussels Sprouts
Sweet Potato Fries	Coleslaw
Mashed Potatoes	Steamed Rice
Baked Sweet Potato	Mac-n-Cheese
Baked Potato	Black Beans
Steamed Spinach	Okra & Tomatoes



Vegetable Plate \$11
 Choose any four sides

DESSERTS

Strawberry Crepes   \$6
 Three warm French crepes, strawberry compote

Dark Chocolate Mousse Cake   \$6
 Powdered Sugar

Cookie of the Day   \$1
 Ask your server for today's selection

Scoop of Ice Cream   \$3
 Vanilla, Chocolate, Butter Pecan, Strawberry,
 or Raspberry Sorbet...\$5

Pie of the Day   \$4
 Ask your server for today's selection

 = Vegetarian Dish  = Spicy  = Sugar Added  = Gluten Free  = Gluten Free Possible  = Dairy Free

*The consumption of raw or under cooked eggs, meat, poultry, or shellfish may increase your risk of foodborne illness