


SOUPS & STARTERS

Tomato Basil     \$4/\$7
 Roasted tomatoes, garlic, basil,
 dash of cream

Soup of the Day \$4/\$7
 Fresh made daily

Shrimp Cocktail*  \$10
 Chilled shrimp, house-made cocktail sauce



Spring Rolls  \$6
 Three crispy vegetable spring rolls,
 sweet chili dipping sauce

Crispy Chicken Wings* \$5
 Four crispy wings with lemon pepper seasoning





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

 = 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*

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

Daily Features

May 20th — May 25th, 2024

Date		Soup	Cookie
Monday	20th	Chicken Noodle	Caramel Pecan
Tuesday	21st	Roasted Poblano Chicken	Peanut Butter
Wednesday	22nd	Lentil  	Snickerdoodle
Thursday	23rd	Clam Chowder 	Chocolate Chunk
Friday	24th	Chicken Lemon Rice 	Smores
Saturday	25th	Loaded Potato	Lemon Cooler
Sunday	26th	Sunday Brunch	Sunday Brunch

Weekly Features

Salad — Millionaire Salad 	\$8
Cottage cheese, fresh peaches, walnuts, honey drizzle	
Chef's Feature — Chicken Pesto Pasta  	\$18
Penne pasta, grilled chicken, pesto sauce, garlic parmesan breadcrumbs, crispy capers	
Comfort Feature — Chicken Fried Steak	\$17
Country-fried breaded tender beef cutlet, garlic mashed potatoes, white pepper gravy, black eyed peas, glazed carrots, warm roll	
Catch of the Week — Pan Seared Cod 	\$18
Pan seared Cod with tomato, mushroom, Beurre Blanc sauce, ratatouille and basmati rice	
Dessert — Pecan Tart	\$6
Crispy tart shell, brown sugar pecan filling, orange whipped cream, caramel sauce	