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## STARTERS AND SMALL PLATES

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**BOURSIN CHEESE SLIDERS 16**  
*filet medallions, boursin cheese, and balsamic onion jam*

**CHEESE AND CHARCUTERIE PLATTER 18**  
*chef's selection of cured meats and artisan cheeses*

**"SEA" CUTERIE 65**  
*(6 each) tempura shrimp, charred Canebrake oysters, fried calamari, seared diver scallops, and jonah claws*

**SHRIMP SCAMPI DIP 12**  
*served cold with pita chips*

**LEMON GARLIC SHRIMP SCAMPI 12**  
*(10 per order) served with grilled french bread*

**HOUSE MEATBALLS 14**  
*veal, beef, pork meatballs, fra diavolo marinara, shaved parmesan cheese, garlic toast*

**BUFFALO CAULIFLOWER 8**  
*battered cauliflower, buffalo sauce, and bleu cheese dip*

**TWO SEARED CAULIFLOWER STEAKS 8**  
*seasoned and charred*

**OKRA FRIES 10**  
*fresh okra lightly dusted and fried crispy served with ranch or chipotle dipping sauce*

**PIMENTO, BACON AND JALAPENO WHITE CHEESE SPREAD 8**  
*served with grilled french bread*

**HOUSE SALAD 6**  
*mixed greens, tomatoes, red onions, cucumbers, croutons, and choice of dressing*

**SMALL CAESAR 6**  
*crisp romaine, house croutons, caesar dressing, and shaved parmesan*

**DRESSINGS: BALSAMIC, RANCH, RASPBERRY BALSAMIC, OIL AND VINEGAR, HONEY MUSTARD, BLUE CHEESE, HONEY DIJON VINAIGRETTE, CAESAR, BLUE CHEESE VINAIGRETTE.**

## SOUPS

**SOUP OF THE DAY 6/9**  
*chef's seasonal selection*

**GUMBO 8/12**  
*house chicken, seafood, & sausage gumbo served with white rice*

CANE BRAKE DINNER MENU

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## ENTRÉE SALADS

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**BEET AND GOAT SALAD 12**  
*mixed greens, red and golden beets, candied walnuts, goat cheese crumbled, and honey dijon vinaigrette*

**CHOP HOUSE & FILET 18**  
*3-oz. medallion, iceberg wedge, bacon crumbles, grape tomatoes, bleu cheese, and fried onions  
upgrade to 6.5oz filet \$40*

**FARROW & VEGGIE 12**  
*farrow, tomato, cucumber, green onion, fresh jalapeno, red pepper, corn and light lemon vinaigrette*

**KALEIDOSCOPE 15**  
*kale, dried cranberry's, golden and regular raisins, toasted oats, almonds, shredded rainbow radish mix, and honey dijon dressing*

**CAESAR SALAD 10**  
*crisp romaine, house croutons, shaved parmesan, and caesar dressing*

**HOUSE SALAD 10**  
*mixed greens, tomatoes, red onions, cucumbers, croutons, and choice of dressing*

**SALAD ENHANCEMENTS: CHICKEN 6, SALMON 8, SHRIMP(5) 6, STEAK 8, TUNA 6**

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## LARGE PLATES

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**NASHVILLE HOT CHICKEN - 1/2 BIRD SERVED PLATTER STYLE 21**  
*served with coleslaw & shoestring fries, cooked to order please allow 18-20mins*

**SPRING PASTA PRIMAVERA 18**  
*light alfredo sauce, bowtie pasta with asparagus, sweet peas, topped with bacon and shaved parmesan cheese  
(vegetarian option available)*

**TRADITIONAL LASAGNA 24**  
*ricotta cheese, spicy italian sausage, ground beef, topped with tomato gravy, mozzarella, and parmesan cheese*

**BRAISED SHORT RIB 28**

**MISSISSIPPI FISH AND CHIPS 16**

**SPICY SMOKY HONEY GRILLED SALMON 18**

**COUNTRY FRIED STEAK 32**  
*6-oz. filet served with mashed potatoes, green beans and peppered gravy*

**BBQ PORK SHANK 36**  
*served with smoked cheddar grits and collards*

**SESAME CRUSTED AHI TUNA BOWL 24**  
*6-oz. tuna with jasmine rice, avocado, strawberries, cucumber, cilantro, green onion,  
fresh jalapenos, chopped peanuts, and japanese dressing*

**FISH OF THE DAY \$ MARKET**  
*blackened or fried*

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## STEAK

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ALL STEAKS ARE GRILLED ON A MONTAGUE OVEN & SERVED WITH CHOICE OF 2 SIDES

**FILET MIGNON**  
6.5-oz / 32



**RIBEYE**  
14-oz / 38



**PORTERHOUSE**  
18-oz / 42



**RIBEYE**  
22-oz / 52

**DÉMI GLAZE / SPICY RED PEPPER BUTTER / MAÎTRE D BUTTER**  
STEAK ENHANCEMENT: AU POIVRE BUTTER 4

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## TACOS

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**SESAME CRUSTED AHI TUNA 12**  
*3 corn tortillas with seared tuna, shredded green onion, wasabi lime cream drizzle, and japanese dressing on the side*

**KOREAN BEEF 10**  
*3 corn tortillas with spicy bbq korean beef, purple cabbage, radish, cilantro, and sambol cream drizzle*

**CAULIFLOWER RED LENTIL 9**  
*3 flour tortillas with seared cauliflower, braised lentils, chipotle slaw, and fresh jalapenos*

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## SIDES

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BAKED POTATO  
OKRA FRIES  
SMASHED HORSE RADISH CAULIFLOWER  
SEARED CAULIFLOWER STEAKS  
GRILLED ASPARAGUS  
SAUTÉED SPINACH  
SAUTÉED BABY BELLAS  
TRADITIONAL MASHED POTATOES  
SMOKED CHEDDAR GRITS  
SAUTÉED GREEN BEANS  
BROCCOLINI  
COLLARD GREENS

## DESSERTS

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CREAM CHEESE PECAN PIE 12  
DOUBLE CHOCOLATE MOUSSE CAKE 10  
A LA MODE 3  
FRIED CROISSANT BEIGNETS 10  
*with chocolate and raspberry dunkin sauces*  
GRAND MARNIER FLOURLESS  
CHOCOLATE TORTE 10  
HOUSE MADE CHEESECAKE 8  
YOLI ICE CREAM BALL 9  
*choice of oreo cookie crumbs or toffee crumble*

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS