Menu

$39.75 PER PERSON

price does not include beverage, tax or gratuity

Featured Wines

Silver Palm Napa Valley Cabernet Sauvignon 2013
La Crema Sonoma County Pinot Noir 2014
Maso Canali Trentino Pinot Grigio 2015

House SPecialties

FILET MIGNON

Aged Midwest Center
Cut Filet Mignon
Cut Thick So It Broils Red and Juicy

GRILLED ATLANTIC SALMON

Fresh Atlantic Salmon
Grilled or Blackened
and Topped with Seasonal Butter

SPRINGER MOUNTAIN ALL NATURAL WHOLE CHICKEN

All Natural Springer Mountain Chicken
Marinated in Fresh Herbs and Spices

All entrees served with a House Salad and a Idaho Baked PotatoOur Famous Corn Cakes come with every meal

Desserts

KEY LIME PIE

The Original Recipe from the Keys. Homemade with Key Limes...Light, Fluffy, and a Little Tart Topped with Whip Cream

CHOCOLATE DECADENCE

Double Fudge Chocolate Brownie Topped with French Vanilla Ice Cream Drizzled with Bitter Sweet Chocolate and White Chocolate Sauce

HOMEMADE TENNESSEE BLACKBERRY COBBLER

Fresh Tennessee Blackberries Baked in a Flaky Butter Crust Topped with French Vanilla Ice Cream