



COMMODORE MENU

\$95.00 per person

(price does not include beverage, tax or gratuity)

FEATURED WINES

Coppola 'Directors Cut' California Cabernet Sauvignon
Columbia Crest Horse Heaven Hills Merlot
Masco Canali Trentine Pinot Grigio

APPETIZERS

BLACKENED CATFISH

Catfish Filet Coated with
Red Pepper and Creole Spices
Cooked in a Cast Iron Skillet

JUMBO GULF SHRIMP

Gulf Shrimp with
Cajun Remoulade Sauce
Served in a Martini Glass

SALAD SPECIALTIES

THE ORIGINAL FAUCON SALAD

Mixed Salty Bacon, Hard Boiled Eggs and Bleu
Cheese served on chilled Iceberg Lettuce

CAESAR SALAD

Fresh Romaine, Shaved Parmesan Cheese,
Fresh Herbs, and Extra Virgin Olive Oil

HOUSE SPECIALTIES

FILET MIGNON

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

BLEU CHEESE FILET

Our Famous Filet Stuffed with Aged
Maytag Blue Cheese & Wrapped with
Hickory Smoked Bacon

COWBOY STEAK

Aged Midwest Center Cut
20 oz. Bone-In Ribeye. Cut From
Small Aged Export Rib Loins

SPRINGER MOUNTAIN ALL NATURAL WHOLE CHICKEN

All Natural Springer Mountain Chicken
Marinated in
Fresh Herbs and Spices

*Fresh Asparagus and Idaho Baked Potato Served with Butter and Sour Cream
Our 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