

## FROM THE COUP

### BALSAMIC GLAZED CHICKEN

5 oz Grilled Chicken Breast – Charred Grape Tomato – Baby Portabella – Basil – Balsamic Reduction

### TUSCAN CHICKEN

5 oz Grilled Chicken Breast – Creamy Parmesan Sauce – Sautéed Spinach – Sundried Tomato

### HICKORY CHICKEN

5 oz Grilled Chicken Breast – BBQ Sauce – Toasted Mozzarella – Bacon – Sautéed Onions

### CHICKEN MARSALA

5 oz Grilled Chicken Breast – Sautéed Onion – Baby Portabella – Marsala Wine Sauce

### CHICKEN PARMESAN

Pan Fried Chicken Breast – Panko Crusted – In House Marinara – Toasted Mozzarella

### GREEK CHICKEN KABOBS

Grilled Chicken – Grilled Zucchini – Red Onion – Yellow Squash – Mediterranean Glaze

### DURANGO CHICKEN FAJITAS

Grilled Chicken – Fried Onion Strings – Chipotle Aioli – Cilantro – Flour Tortillas

### CHICKEN COGNAC

Pan Seared Chicken Breast – Rich Cognac Sauce – Sautéed Onion – Baby Portabella

### BUTTERNUT CHICKEN ALFREDO

Grilled Chicken Breast – Creamy Butternut Alfredo – Sautéed Sundried Tomato – Fettuccini – Parmesan

### KING RANCH CASSEROLE

Shredded Chicken – Black Beans – Sweet Corn – Diced Tomato – Cilantro – Black Olive – Crema Sauce – Layered Corn Tortillas

### CHICKEN FRIED CHICKEN

Breast Of Chicken – Hand Breaded & Fried – Creamed Jalapeno Gravy

### CHICKEN SPINACH ENCHILADAS

Shredded Chicken – Sautéed Spinach – Cheese – White Cream Sauce

## PASTURE GRAZING

### PRIME BEEF TENDERLOIN MEDALLIONS

USDA Prime Beef, Prepared In 2oz Portions, Grilled Over Hickory, Served 6oz Per Guest

### PRIME BEEF TENDERLOIN STEAK

Hand cut 7oz USDA Prime Beef, Seasoned With House Blend, Grilled Over Hickory

### AKAHUSHI CHICKEN FRIED STEAK

Akahushi Beef Cutlet – Hand Battered & Fried – Creamed Jalapeno Gravy

### HICKORY SMOKED BRISKET

USDA Prime Brisket, Slow Smoked Over Hickory – Sold by Pound

### TACO BAKE

Seasoned Taco Beef – Black Beans – Sweet Corn – Diced Tomato – Cilantro – Black Olive – Crema Sauce – Layered Corn Tortillas

### CABERNET BRAISED SHORT RIBS

USDA Angus Beef Short Rib – Cabernet Red Wine Gravy – Sautéed Onions – 12hr Slow Braise

### 1855 STEAK FAJITAS

1855 Especial Beef Skirt Steak – Cilantro – Sautéed Onions – Flour Tortillas

### BAKED LASAGNA

Seared Ground Beef – Toasted Mozzarella – Herbed Ricotta – House Made Marinara

### BACON WRAPPED MEATLOAF

Moms Meatloaf Recipe – Hickory Bacon – Secret Glaze

### BEEF ENCHILADAS

Seasoned Beef – Onions – Corn Tortilla – Queso Sauce

## UNDER THE SEA

### GRILLED ATLANTIC SALMON

5 oz Center Cut Atlantic Salmon Filet – Lemon Wheel Garnish

### BOURBON GLAZED SALMON

5 oz Center Cut Atlantic Salmon Filet – Honey Bourbon Glaze Sear – Toasted Sesame Seeds – Scallions

### SEARED DIVER SCALLOPS

2oz Jumbo Diver Scallops – Hickory Grilled – Bacon Wrapped Optional

### BLACKENED GULF SHRIMP

5 Jumbo Gulf Shrimp – Creole Rub – Cast Iron Blackened

### CHILEAN SEA BASS

5 oz Center Cut Sea Bass Filet – Herb Infused Butter – Seared

### LOBSTER ROLLS

Knuckle & Claw Meat – Mayo Dressing – Fresh Dill – Maine Roll

### CHILI LIME CRUSTED COD

Adobe Chili Powder – Lime – Avocado Crema – 5 oz Cod Filet – Avocado Crema – Cilantro

### GRILLED COLD WATER LOBSTER TAIL

Charred Over Hickory – Herb Infused Butter – In Shell Tail

### BLACKENED REDFISH

Fresh Redfish – Cajun Seasoned – Pan Seared – Creamy Shrimp Topping

### CRAB CAKE

Jumbo Lump Crab – Green Onion – Bell Pepper – Jalapeno – Pan Fried

### SHRIMP & GRITS

Jumbo Shrimp – Cajun Seasoned & Pan Seared – Jalapeno Cheddar Corn Grits

## PUT A PORK IN IT

### SEARED PORK TENDERLOIN W/ APRICOT CHUTNEY

Pork Tenderloin – Blackened – Apricot Thyme Chutney –  
Fresh Rosemary Garnish

### ASIAN STICKY RIBS

Smoked Baby Back Ribs – Honey Sticky Glaze –  
Toasted Sesame Seeds – Scallions

### GREEN CHILE PORK ENCHILADAS

12 Hour Smoked Pork Shoulder – Shredded - Green Chile – Mozzarella –  
Green Chile Queso – Corn Tortilla

### PORK MANGO STREET TACOS

12 Hour Smoked Pork Shoulder – Shredded – Mango Salsa – Cilantro –  
Honey Sriracha Aioli – Flour Tortillas

### SMOKED BABY BACK RIBS

Pork – Beef – Garlic – Cheddar Cheese

### GARLIC CHEDDAR SAUSAGE

Pork – Beef – Garlic – Cheddar Cheese

### SMOKED PULLED PORK

Slow Hickory Smoked Pork Butt – House Made BBQ Sauce

### THREE PIGS SLIDERS

Slow Smoked Pulled Pork – Bacon – Ham – Fried Onions –  
Pickles – Cheese – Brioche Bun

## VEGETARIAN

### CHEESE ENCHILADAS

Corn Tortilla – Cheddar & Jack Cheese – Onion – Queso Sauce

### STUFFED BELL PEPPER

Bell Pepper -Mexican Rice – Black Beans – Corn – Onion –  
Cilantro – Avocado

### QUINOA KALE BOWL

Quinoa – Kale - Black Beans - Sweet potato – Avocado –  
Corn - Grape tomato

### BAKED ZITI

Pasta – Ricotta – Mozzarella – Marinara – Sautéed Vegetables

### BBQ JACKFRUIT

Shredded Smoked Jackfruit – House Made BBQ Sauce

### CAULIFLOWER STEAK

Center Cut Fillet – Hickory Grilled

### STUFFED MANICOTTI

Pasta – Ricotta – House Made Marinara

### VEGETABLE QUESADILLA

Flour Tortilla – Blend Of Cheese – Sautéed Vegetables –  
House Made Salsa

### TWICE BAKED SWEET POTATO

Sweet Potato – Diced Zucchini - Corn – Black Beans –  
Cheese Blend

## SIDES

### BOURSIN WHIPPED POTATOES

### POTATOES AU GRATIN

### HASHBROWN CASSEROLE

### ROASTED DICED POTATOES

### PANKO CRUSTED MAC AND CHEESE

### ROASTED SEASONAL VEGETABLE MEDLEY

### GREEN BEANS ALMANDINE

### OVEN ROASTED GREEN BEANS

### GRILLED ASPARAGUS

### SQUASH CASSEROLE

### JALAPENO CHEDDAR GRITS

### WILD RICE PILAF

### SWEET POTATO HASH

### BLACKENED BRUSSEL SPROUTS

### JALAPENO BACON STREET ELOTE

### BRISKET FRIED RICE

### MEXICAN RICE

### PINTO BEANS

### OVEN ROASTED BROCCOLI