

## DINNER

### APPETIZERS

<b>*Fried Artichoke Hearts</b>	<b>12.00</b>
Served with Buttermilk Garlic Dipping Sauce	
<b>Hummus Duo</b>	<b>10.00</b>
Traditional Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread	
<b>*Hot Spinach &amp; Artichoke Dip</b>	<b>13.00</b>
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
<b>Calamari</b>	<b>12.00</b>
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
<b>Ahi Tuna Tacos</b>	<b>11.00</b>
Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	
<b>Seasonal Sliders</b>	<b>13.00</b>
Personally selected by Chef Boscós. Ask your Server for Today's Selection	
<b>Fried Green Tomatoes</b>	<b>11.00</b>
Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade	
<b>Wood Oven Shrimp</b>	<b>13.00</b>
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	

### SOUP & SALADS

<b>Fresh Daily Soup</b>	<b>6.00</b>
<b>*House Salad</b>	<b>6.25</b>
Chopped Lettuce with Fresh Mozzarella, Red Onion, and Tear Drop Sweet Peppadew Peppers, with Your Choice of Dressing	
<b>*House Caesar</b>	<b>6.25</b>
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing: Add Anchovy Filets 1.00, Add Grilled Chicken 7.00, Add Portabella Mushrooms 6.00, Add Grilled Salmon 9.00	
<b>Emerald Steak Salad</b>	<b>16.00</b>
House Chef Blend Lettuce and Emerald Kale, Mango, Avocado, Grape Tomatoes, Prime Beef tossed in Asian Vinaigrette	
<b>Southwest Grilled Chicken Salad</b>	<b>14.50</b>
Romaine Lettuce Drizzled with Jalapeno Ranch Dressing, Ancho Spiced Grilled Chicken, Avocado, Tomatoes, Red Peppers, Black Beans and Cotija Cheese	
<b>Fried Chicken Salad</b>	<b>14.50</b>
Romaine Lettuce, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
<b>Seared Tuna Salad</b>	<b>16.00</b>
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with House Chef Blend Lettuce: Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
<b>*Gorgonzola Pear Salad</b>	<b>14.00</b>
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over House Chef Blend Lettuce; Tossed in Raspberry Vinaigrette	

### PASTA Side Salads or Soups: 3.00

<b>Shrimp Carbonara</b>	<b>16.00</b>
Gulf Shrimp Over Tagliatelle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	
<b>Chicken and Sausage Rigatoni</b>	<b>15.00</b>
Italian Sausage and Chicken with Red and Green Peppers, Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	
<b>Chicken Laurel</b>	<b>14.00</b>
Grilled Chicken Tossed with Sun Dried Tomatoes, Spinach in a Goat Cheese Cream Sauce on Penne Rigate	
<b>Baked Lasagna Bolognese</b>	<b>15.00</b>
Tender Pasta Layered with Bolognese Sauce, Porcini Mushrooms, Fresh Herbs, and Two Cheeses with Side Salad	
<b>Eggplant Manicotti</b>	<b>15.00</b>
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Upon Capellini Pasta	
<b>Voodoo Pasta</b>	<b>16.00</b>
Blackened Chicken, Gulf Shrimp, and Mixed Peppers Served Over Fettuccini with a Spicy Cajun Cream Sauce	

### ENTRÉES Side Salads or Soups: 3.00

<b>Grilled Mahi Mahi Tacos</b>	<b>16.00</b>
Three Grilled Mahi Mahi Tacos with Mango Avocado Salsa Jicama and Red Cabbage Slaw with Side of Cilantro Lime Black Beans	
<b>Shrimp &amp; Grits</b>	<b>18.00</b>
Creamy Asiago Cheese Grits Topped with Jumbo Gulf Shrimp and Tasso Gravy	
<b>Wood Oven Planked Salmon</b>	<b>25.00</b>
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes	
<b>Delta Catfish</b>	<b>18.00</b>
Local Catfish, Blackened and Served Over Mixed Southern Style Greens; Topped with Gulf Shrimp and Fried Okra	
<b>Center Cut Ribeye Steak</b>	<b>26.00</b>
Seasoned Angus Creekstone Farms Ribeye Steak, Topped with Herb Garlic Butter; Served with Garlic Mashed Potatoes and Vegetable Medley	
<b>Smoked Pork Chop</b>	<b>20.00</b>
One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	
<b>Pan Seared Chicken</b>	<b>18.00</b>
Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	
<b>*Black Bean &amp; Goat Cheese Tamale</b>	<b>16.00</b>
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Served with Seasoned Elote and Side Salad	
<b>Steak And Fries</b>	<b>21.00</b>
Hand-cut Angus New York Strip with Truffle Parmesan Fries	

### WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 3.00

<b>Germantown Purist</b>	<b>13.00</b>
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
<b>*California</b>	<b>13.00</b>
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
<b>Palermo</b>	<b>14.00</b>
Sweet Italian Sausage, Pepperoni, Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
<b>Pollo Diablo</b>	<b>14.00</b>
Mesquite Smoked Chicken Breast, Poblanos, Pepper Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
<b>*Mediterranean</b>	<b>13.00</b>
Pesto, Spinach, Artichokes, Tomatoes, Kalamata Olives, and Feta, with Pizza Sauce and Whole Milk Mozzarella	
<b>Philly Cheese Steak</b>	<b>16.00</b>
Shaved Angus Steak, Mushrooms, Sautéed Onions, Red and Green Peppers, and Provolone and Mozzarella Cheese	
<b>Buffalo Chicken</b>	<b>13.00</b>
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Buffalo Sauce, and Jalapeno Ranch Dressing	
<b>Chorizo Camaron Pizza</b>	<b>15.00</b>
Mexican Chorizo Sausage and Gulf Shrimp, Poblano Peppers, Tomatoes, Pepper Jack and Mozzarella with Jalapeno Ranch Drizzle	

### SANDWICHES

**Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (2.00). Side Salads or Soups: 3.00**

<b>Blackened Fish Sandwich</b>	<b>13.00</b>
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
<b>Boscós Burger</b>	<b>13.00</b>
Fresh Ground Creekstone Farms Angus Brisket and Chuck Blend Served with Tomato, Onion, Pickle, and Lettuce. Served on a Homemade Brioche Bun with your Choice of Cheese	
<b>Grilled Chicken Sandwich</b>	<b>13.00</b>
Soy and Pineapple Marinated Chicken Breast, and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
<b>*Vegetable Burger</b>	<b>12.50</b>
Housemade Blackbean and Pearl Barley Patty Served with Spinach, Roasted Red Pepper, Onion, Fontina Cheese on Brioche Bun and Avocado Mayo	
<b>Angus Steak Sandwich</b>	<b>16.00</b>
Hand-Cut 10oz Creekstone Farms Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	

\*Prepared with Cheese, but no Meat Products

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

We accept all major credit cards. Sorry no personal checks. 20% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.