



STARTERS 15

Soup Of The Day

AVAILABLE OPTIONS

Cup: \$5.25

Bowl: \$6.25

Gouda Tots

\$7.50

a mixture of shredded potatoes, bacon bits, scallions and gouda cheese lightly fried and served with our buffalo ranch sauce

Crab Mac And Cheese Cakes

\$9.75

mac & cheese and crab meat flashed fried then finished in the oven with queso drizzled on top

Lobster Nachos

\$19.00

corn tortilla chips topped with warm lobster meat, queso cheese, black beans, tomatoes, sour cream and spicy pico de gallo

Gulf Coast Bites*

\$8.95

fresh cut fish pieces lightly battered then fried and served with a spicy jack daniels honey mustard sauce

Crispy Chicken Wings

\$10.25

traditional buffalo style, lemon pepper or BBQ. Served with celery and bleu cheese or fries

Fried Chicken Lollipops

\$6.25

boneless skewered chicken with mashed potatoes and country gravy

Grilled Adobo Chicken Tacos

\$8.25

served with pico de gallo, corn, avocado, lettuce and queso

Calamari

\$9.75

lightly fried with jalapenos and okra served with cherry pepper vinaigrette

Queso Dip

\$7.25

melted cheese, garnished with pico de gallo, served with crispy corn chips

Hot Mama Shrimp*

\$9.25

battered and fried shrimp tossed in our famous wing sauce and served with celery and bleu cheese

Cajun Shrimp*

\$9.00

sautéed shrimp in a white wine butter sauce with our Cajun seasonings served with garlic toast

Cilantro Hummus

\$6.25

served with toasted pitas

BBQ Pulled Pork Lettuce Wraps	\$7.95
served with coleslaw	
Creamy Artichoke Dip	\$7.00
served with spicy tortilla chips	

ENTRÉE SALADS 6

Traditional Wedge Salad	\$6.00
quarter head of iceberg lettuce, diced tomatoes, applewood smoked bacon and house made bleu cheese dressing	
Mixed Greens	\$5.25
field greens and diced tomatoes tossed in champagne vinaigrette	
Classic Chicken Caesar	\$8.95
crisp romaine lettuce, garlic croutons, roasted tomatoes and parmesan cheese	
Ancient Greek	\$8.50
romaine, feta, kalamata olives, tomatoes, pepperoncini, cucumber and red onion in a classic vinaigrette	
Fresh Catch*	\$10.95
fresh fish served over mixed greens with diced tomatoes and cucumbers in our champagne vinaigrette	
Spinach Salad	\$8.50
spinach, strawberries, red onions, pecans, green apples and feta cheese with a yogurt vinaigrette	

ENTRÉES 11

Jerk Marinated Chicken Breast	\$13.95
jerk seasoned chicken breast with a red beans and rice croquette, sautéed vegetables and a mango glaze	
10oz Top Sirloin*	\$18.00
topped with bleu cheese crumbles served with garlic mashed potatoes, squash casserole and red wine jus	
Chimichuri Flank Steak*	\$16.25
with a salad of mixed greens, avocado, tomato and red onion drizzled with chimichuri vinaigrette	
Jambalaya Pasta	\$14.00
grilled chicken, andouille sausage, crawfish, peppers and onions tossed in a cajun cream sauce	
Blackened Tilapia*	\$14.95
topped with lump crab meat served with a Cajun remoulade and spinach risotto	
Boneless Pork Chops*	\$17.95
with Italian breading served with three cheese mac & cheese, Arkansas green beans and a Webers mustard bbq sauce on the bottom of the plate	
Chicken Enchiladas	\$13.95
roasted pulled chicken with homemade enchilada sauce, cheese, Spanish rice, diced tomatoes and sour cream	
Bacon Wrapped Chicken Cordon Bleu*	\$14.25
with sautéed spinach, rice pilaf and dijon mustard beurre blanc	

Rubi's Homemade Meatloaf*	\$13.95
Served with mashed potatoes & gravy and corn on the cob	
Teriyaki Grilled Salmon*	\$15.75
lightly blackened served with sushi white rice and garlic vegetables	
Padriac's Burger*	\$9.25
char-grilled 8 oz. Black Angus covered with our famous hot sauce, blue cheese dressing and topped with an onion ring	