



APPETIZERS



Seared Ahi Tuna* 15

Citrus Ponzu, Asian Slaw

Boom Boom Shrimp 13

Fried Gulf Shrimp, Sweet Soy Chili Sauce

Chilled Shrimp Cocktail 14

Jumbo Chilled Shrimp, Spicy Cocktail Sauce

Charcuterie Board 16

Assorted Meats & Cheeses,
Fresh Fruit, Crackers

Clam Strips 12

Battered & Fried, Spicy Cocktail Sauce,
Tartar Sauce, Lemon

Quesadilla 13

Chicken or Chili, Peppers & Onions, Salsa,
Mixed Cheeses, Jalapeños, Sour Cream

Hummus Plate 13

Pesto Drizzle, Fresh Veggies, Toasted Pita

Southwest Eggrolls 12

Spicy Chicken, Black Beans, Corn, Spinach,
Monterrey Jack Cheese, Jalapeños, Cool Ranch

Ultimate Nachos 13

Chicken or Chili, Mixed Cheeses, Lettuce,
Tomatoes, Pico de Gallo, Jalapeños, Sour Cream

Old Hickory Wings 14

Chargrilled Spicy BBQ Wings
Blue Cheese or Ranch

Traditional Buffalo Wings 13

Blue Cheese or Ranch

Spinach Dip 12

Spinach, Artichoke Hearts, Fresh Tortilla Chips

SOUPS



French Onion 8

Gruyere, Herbed Crostini

Old Hickory Chili 8

Jack & Cheddar Cheeses, Diced Red Onion

Summer Sausage 8

Smoked Sausage, Shredded Chicken, Vegetables, Chef's Stock

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness, especially if you have a medical condition.

SALADS



Add a Protein to Any Salad

Chicken 5 ♦ Shrimp 6 ♦ Mahi Mahi 9 ♦ Salmon* 9 ♦ Ahi Tuna* 11

Greek Isle 10

Mixed Greens, Grape Tomatoes, Cucumber,
Kalamata Olives, Spanish Onion, Feta Cheese,
Pepperoncini, Lemon Vinaigrette

Fiesta Salad 14

Fajita Chicken, Green Chiles,
Mixed Cheeses, Cucumbers, Tortilla Strips,
Tomatoes, Mixed Greens, Southwest Ranch

Nutty Spinach 10

Baby Spinach, Strawberries, Goat Cheese,
Red Onion, Toasted Pecans, Tomatoes,
Browned Butter Pecan Dressing

Southern 14

Grilled, Fried, or Buffalo Chicken Tenders,
Mixed Greens, Tomatoes, Cucumber,
Hard Boiled Egg, Potato Straws,
Mixed Cheeses, Choice of Dressing

Asian Salad 10

Mixed Greens, Red Peppers, Mandarin
Oranges, Slivered Almonds, Toasted Wontons,
Edamame, Sweet Soy Vinaigrette

Classic Caesar 9

Romaine, Herbed Croutons,
Pecorino, Caesar Dressing

Knife & Fork Wedge 9

Iceberg, Tomatoes, Blue Cheese
Crumbles, Pecans, Bacon,
Blue Cheese Dressing

1926 Cobb 14

Mixed Greens, Grilled Chicken,
Tomatoes, Blue Cheese Crumbles,
Bacon, Egg, Choice of Dressing

Dressings

Ranch, Honey Mustard, Thousand Island, Blue Cheese, Balsamic Vinaigrette,
Lemon Vinaigrette, Southwest Ranch, Browned Butter Pecan

ENTREES



Rattlesnake Pasta 18

Grilled Chicken, Linguine, Peppers & Onions,
Spicy Alfredo, Parmesan, Garlic Bread
w/ Shrimp 20

Linguine Alfredo 16

Sauteed Veggies, Garlic Bread
w/ Chicken 18 ♦ w/ Shrimp 20

Chicken Piccata 21

Lemon Caper Sauce, Linguine, Garlic Bread

8oz Filet* 34

Aged Butcher Block Reserve Cut
Finished in Café de Paris Butter, Two Sides

14oz Ribeye* 34

Aged Butcher Block Reserve Cut
House Steak Seasoning, Two Sides

Bone-In Pork Chop 28

12oz Prime Chop, Dijon Pan Jus, Two Sides

Chopped Steak* 16

Smothered w/ Sautéed Onions & Peppers,
Mushrooms, Jalapenos, Choice of Cheese

Maryland Crab Cakes 27

Dijon Remoulade, Olive Tapenade, Two Sides

Sesame Crusted Ahi Tuna* 28

Sesame Pepper Crust, Hoisin Drizzle,
Wasabi Cream, Two Sides

Seared Mahi Mahi 24

Pan Seared w/ House Spice, Two Sides

Grilled Salmon* 24

Shallot Dill Aioli, Two Sides

Coconut Crusted Mahi 24

Vanilla Rum Thai Chili Sauce,
Wild Rice, One Side

Jambalaya 23

Chicken, Shrimp, Smoked Sausage,
Spicy Tomato Puree, Rice, Garlic Bread

Southern Style Catfish 16

Hushpuppies, Tartar Sauce, Two Sides

Southern Chicken Tenders 16

Fried, Grilled, Buffalo, or Hot, Two Sides



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SIDES



PREMIUM SIDES

\$5 Each or Add \$1 to Entrée Price

Onion Rings

Grilled Asparagus

Mac & Cheese

Side Salad

BAKED POTATOES

Regular

(Butter & Sour Cream)

\$7 Each or Add \$1 to Entrée Price

Loaded

(Butter, Sour Cream, Cheese, Bacon, Chives)

\$8 Each or Add \$2 to Entrée Price

SIDE ITEMS

\$3.50 Each

Sautéed Spinach

Steamed Broccoli

Sweet Fried Corn

Fried Okra

Broccoli Picnic Salad

French or Sweet Potato Fries

Wild Rice

SANDWICHES



Bacon Biggie* 14

Double Cheese, Bacon, Grilled Onions,
Lettuce, Tomato, Pickle, One Side

Cowboy Burger* 15

Bacon, Pepper Jack Cheese, Jalapenos,
Smoky BBQ, Onion Rings, One Side

Fish or Shrimp Tacos 12

Grilled Mahi or Shrimp, Pico de Gallo,
Shredded Cabbage, Cilantro,
Lime Crema, One Side

DESSERTS



Turtle Brownie 8

Warm Double Fudge Brownie,
Toasted Walnuts, Hot Caramel & Fudge,
Vanilla Bean Ice Cream

Banana Pudding 8

House-made, Served Parfait Style

Pie of the Day 8

House-made, Ask for Daily Selection

Vanilla Bean Sundae 6

Caramel or Hot Fudge

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MARTINIS

Chocolate

Godiva Chocolate, Smirnoff Vanilla Vodka,
Chocolate Swirl

Birdie

Tito's Vodka, St. Germain Elderflower
Liqueur, Pink Grapefruit, Prosecco

Cucumber Basil

Hendrick's Gin, Cucumber, St. Germain
Elderflower Liqueur, Fresh Lemon Juice,
Basil Simple Syrup

Spiced Pear

Absolut Pear, St. Germain Elderflower
Liqueur, Simple Syrup, Fresh Lemon Juice

Lemon Drop

Tito's Vodka, Fresh Lemon Juice, Sugar Rim

Dirty Martini

Vodka, Olive Juice, Blue Cheese Olives

COCKTAILS

Strawberry Lemonade

Smirnoff Strawberry, Limoncello,
Lemonade, Fresh Strawberry

John Daly

Vodka, Arnold Palmer
(Sweet Tea & Lemonade)

Transfusion

Tito's Vodka, Ginger Ale, Concord
Grape Juice, Lime Juice

Classic Mule

Vodka, Ginger Beer, Fresh Lime Juice

Classic Mojito

Rum, Mint, Lime, Simple Syrup, Soda

Old Hickory Old Fashioned

Old Hickory Black Bourbon, Bitters,
Simple Syrup, Orange, Cherry

BUSHWHACKER

Our Adult Milkshake with Rum & Chocolate

We love them with these "Floaters":

Skrewball Peanut Butter Whiskey

Buttershots

Patrón XO Café

Godiva Chocolate

Bailey's Irish Cream

Louisa's Coffee Caramel Pecan Liqueur

BEERS

BOTTLES

Amberbock

Budweiser

Bud Ice

Bud Light

Bud Light Lime

Busch N/A

Coors Light

Corona

Corona Light

Corona Premier

Heineken

Hap & Harry's

Michelob Ultra

Miller Lite

O'Douls

Pabst Blue Ribbon

Shock Top

Stella Artois

Yuengling

CANS

High Noon Hard Seltzers
(Ask Server for Selections)

Guinness Stout

Ranch Water

Hap & Harry's IPA

Happy & Harry's Lager

White Claw

(Ask Server for Selections)



WINES



GLASS OR BOTTLE

Kris Artist Cuvée Pinot Grigio 7/26

Drumheller Chardonnay 8/30

The Crossings Sauvignon Blanc 9/34

Beringer White Zinfandel 6/22

La Vielle Ferme Rosé 8/30

Mionetto Prosecco Split 7

J Lohr Cabernet Sauvignon 12/44

Meiomi Pinot Noir 11/39

Elouan Pinot Noir 12/41

19 Crimes Red Blend 8/30

14 Hands Merlot 7/26

BOTTLES

Santa Margherita Pinot Grigio 47

Mer Soleil Reserve Chardonnay 48

Nicholas Idiart Sauvignon Blanc 36

Chateau St. Michelle Riesling 26

Cielo Prosecco 22

Voyager 6 Red Schooner Malbec 55

Treana Cabernet Sauvignon 55

Caymus Cabernet Sauvignon 150

RESERVE WINES

Cain Cellars Five Red Blend 250

2016 Napa Valley, CA

Far Niente Cabernet Sauvignon 295

2018 Napa Valley, CA

Fisher "Insignia" Cabernet Sauvignon 235

2014 Napa Valley, CA

Jarvis Cabernet Franc 270

2013 Napa Valley, CA

Kathryn Hall Napa Cabernet Sauvignon 430

2017 Napa Valley, CA