

March

Dinner Features

DRINK SPECIAL

Liquid Marijuana

Malibu, Light Rum, Blue Curacao and apple pucker 7

SALAD OF THE MONTH

Apple Apache

Salad greens, Candied pecans, cheese, tomatoes, raisins and apple slices topped with a grilled chicken breast and served with homemade caramel apple Vinaigrette.

15

APPETIZERS

Pork Egg Rolls

In house smoked and pulled pork with cheese pickles and our island sauce wrapped in a egg roll then deep fried until golden brown. Served with veggies and jalapeno ranch sauce. 8

Fried Banana Peppers and Pickles

Lightly breaded and deep fried banana peppers and pickles and served with a sweet chili sauce. 7

Pretzel Sticks

Served with beer cheese dipping sauce. 7

ENTREES

Mediterranean Chicken

We marinate and grill a chicken breast and top it with sauteed mushrooms, black olives, tomato, onion and feta cheese and served over a bed of pasta. Comes with one side. 16

Louisiana Shrimp Pasta

Slow simmered shrimp tossed in pasta with mushrooms, peppers and onions and covered in a cream sauce. Comes with one side. 17

Southwestern Pork Chops

Boneless marinated pork chops char broiled and served on a bed of rice with a side of homemade lime cilantro salsa. Comes with one side. 16

BLUE PLATE

Smoked Chicken Mac and Cheese

In House smoked chicken breast on top of our incredible three cheese Mac and sprinkled with bacon pieces. Served with garlic bread. Comes with one side. 15

SOUP

Lemon Chicken and Rice.

Cup 3.50 Bowl 4.50