



SEPTEMBER

MEMBER DINE MENU

SERVED WEDNESDAY - FRIDAY • 5PM - 9PM

Dine In or Carryout | 256-355-8801

STARTERS & SALADS

ASIAN GRILLED SHRIMP SALAD 12.00

Tender Shrimp, Roasted Peppers, Red Onions & Mushrooms over Mixed Greens with a Sesame Vinaigrette

FRESH TOMATO & MOZZARELLA SALAD 7.50

With Extra Virgin Olive Oil, Fresh Basil, Cracked Pepper

SOUTHWESTERN CRAB CAKE SLIDERS 11.00

With Avocado & Roma Tomatoes

ENTRÉES

THAI RED CURRY DUCK 24.00

Tender Duck Breast & Crisp Vegetables in a Spicy Red Curry Sauce with Fresh Basil & Steamed Rice

PESTO SEARED RIBEYE 33.50

Marinated in Basil & Garlic & Topped with Fresh Reggiano Cheese

SAUTÉED FREE RANGE CHICKEN 16.50

Sautéed Chicken Breast with Sun-dried Tomatoes, Mushroom & Peppers in a Light Marsala Wine Broth

VEAL PICCATA 25.50

Tender Sautéed Veal Cutlets with Fresh Lemon, Garlic & Capers

BLACKENED PORK MEDALLIONS 17.50

With Red Beans & Rice Topped with Cajun Fried Crawfish

SEARED HAWAIIAN MAHI MAHI 19.00

With a Fresh Pineapple & Coconut Salsa

ASK YOUR SERVER FOR THE
VEGETABLE, STARCH,
AND DESSERT OF THE DAY.

FEATURED

September COCKTAILS



PINEAPPLE JALAPEÑO TEQUILA COOLER

Tequila • Pineapple Juice
Fresh Lime • Jalapeño
Simple Syrup • Club Soda

Garnished with pineapple & jalapeño

PERFECT WITH:

Mahi Mahi, Thai Red Curry Duck & Crab Cake Sliders



SOUTHERN PEACH BOURBON SMASH

Bourbon • Peach Purée
Lemon • Mint • Club Soda

Garnished with fresh peach & mint

PERFECT WITH:

Ribeye, Blackened Pork, Chicken & Veal Piccata

Good Food • Good Friends • Good Times