

TRIO

APPETIZERS

Marinated Chicken Skewers - 14

Steak Skewers - 14 / *3 Cheese Loaded Fries* - 12

Broccoli Tempura - 12 / *Chicken Egg Rolls* - 12

MAIN ENTREES

Signature Lamb Chops "Surf and Turf"

3 Marinated Lamb Chops paired with our
3 Cheese Maine Lobster Mac and Steamed Broccoli - 47

Twin Lobster Tails

2 Grilled or Fried Lobster tails served with your choice of 2 sides - 47

Cajun Chicken or Shrimp Alfredo Pasta - 24
(Chicken & Shrimp) - 26

Bourbon Glazed Hawaiian Salmon

Pan Seared Salmon, topped with a Bourbon glaze and Pineapple Salsa
served on a bed of Seasoned Rice and Steamed Broccoli - 26

Steak and Potatoes

12oz Ribeye served with Red Mash Potatoes and Asparagus - 40

24k Steak and Potatoes - 60

Catfish or Shrimp and Grits

Fried Catfish or Grilled Shrimp / Homestyle Grits
finished with a Cajun Cream Sauce - 24

Stuffed Chicken

Grilled Chicken Breast butterflied finished with our House Sauce
served on a bed of Seasoned Rice and Steamed Broccoli - 24

Grilled Chicken or Shrimp Salad

Mixed Field Greens / Tomatoes / Cucumbers / Onions / Shredded Cheese - 14

3 Tier Sampler

Magnolia Raised Catfish, Golden Shrimp, Chicken Tenders all fried to perfection - 70

SIDES

Side Salad / Steamed Broccoli

Roasted Garlic Potatoes / Asparagus / Seasoned Rice

Seasoned Fries / Lobster Mac and Cheese (without Entree +5)

All sides - 6

DESSERTS

Celebration Cake

2 Slice of Birthday Cake, Blue Bell Ice Cream,
and Assorted Candies inside a Extra Large Martini Glass
(Serves up to 4 Guest) - 40

Chocolate Lava Cake

Chocolate Cake topped with Vanilla Ice Cream
and Chocolate Syrup - 7

Classic Cheesecake

Served with a Strawberry Sauce
and Berries - 7

FOOD ALLERGY NOTICE
PLEASE BE ADVISED THAT FOOD PREPARED HERE
MAY CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS
TREE NUTS, FISH AND SHELLFISH
FOR RESERVATIONS: 769.251.5205