

Lunch - \$15

First course

Baked Potato Soup

Soup of the Day

House Salad

Caesar Salad

Second Course

Cheeseburger – Cheddar, Lettuce, Tomato, Onion, Pickle, Mayonnaise Hickory Burger – Canadian Bacon, rated Cheddar, Onion, Hickory Sauce

Gulf Coast Fish Sandwich – Breaded Mahi-Mahi, Slaw, Pickle, Onion Reuben Sandwich – Sliced Corn Beef, Sauerkraut, Swiss Cheese, Thousand Island

Carnitas Sandwich – Slow Roasted Pork, Coleslaw, Jack Cheese, Pickled Onion, Avocado, Egg Bun Grilled

Chicken & Avocado Club – Seasoned Chicken, Avocado, Bacon, Tomato, Sprouts, Swiss, Honey Mustard

½ Rack of Barbeque Baby Back Ribs – Slow Cooked, Fall Off the Bone

+ All of The Above Choose: French Fries or Coleslaw

Chicken Club Salad – Lightly Fried, Bacon, Egg, Tomato, Avocado, Onion, Croutons, Herbal Vinaigrette

Spinach and Chicken Waldorf Salad – Spinach and Field Greens, Grilled Chicken, Raisins, Strawberries,

Apples, Egg, Spiced Pecans, Cheddar, Sweet Bacon Vinaigrette

Kale Salad – Baby Kale, Chicken, Mint, Green Onion, Cilantro, Grapes, Mixed Nuts

Walt's Champagne Chicken Salad – Mixed Greens, Pineapple, Dates, Feta, Strawberries, Spiced

Pecans, Sunflower Seeds, Croutons, Champagne Vinaigrette

Dinner - \$33

First course

Baked Potato Soup

Soup of the Day

House Salad

Caesar Salad

Second Course

Grilled Pork Chops – Hardwood Grilled with Mashed Potatoes and Baked Beans

Chicken Fried Steak – Hand-Breaded with a Black Pepper Chipotle Gravy with Mashed Potatoes and Sweet Glazed Carrots

Shrimp Scampi – Sautéed Shrimp, Garlic, Lemon, Tomato, Angel Hair Pasta, Onion, Parmesan, Basil

Fish & Chips – Beer-Battered Atlantic Cod, House-Made Dill Tartar Sauce, French Fries

Short Smoked Salmon – Marinated, Quickly Smoked and Finished on the Grill with Whole Grain Mustard Sauce, with Seasonal Vegetable

Today's Fresh Fish – Simply Grilled, Served with Seasonal Vegetable

Top Sirloin – Hardwood Grilled with Baked Potato

The Enchilada Plate – Corn Tortilla Filled with Grilled Chicken, Monterey Jack, Red Enchilada Sauce, with Sour Cream, Guacamole, Tomato

Oven Roasted Chicken – One-Half Herb-Roasted Chicken with Mashed Potatoes and Baked Beans

Parmesan Crusted Chicken – Seasoned in a Parmesan, Walnut and Pecan Crust, Topped with Marinara on a Bed of Angel Hair Pasta, with a Grape Tomato, Mozzarella and Red Onion Herbal Salad

The Original Chicken Platter – Lightly Fried, with French Fries and Coleslaw

Chicken Marsala – Pan Seared with Mushrooms, Parsley and Sweet Marsala, Served on Angel Hair Pasta with Seasonal Vegetable

Third Course

Carrot Cake – With Cream Cheese Frosting

Key Lime Pie – Graham Cracker, Pecan and Walnut Crust

Warm Five-Nut Brownie – With Vanilla Bean Ice Cream and Charleston’s Caramel Sauce