

DINNER AVAILABLE FROM 5-9PM 7 DAYS A WEEK

# DINNER

# FEATURES

## CHEF'S SPECIALS

VEGAN CASHEW QUESO \$8

SERVED WITH CORN TORTILLA CHIPS (CONTAINS NUTS)

VEGAN FRIED STUFFED MUSHROOMS \$7

"IMPOSSIBLE MEAT," VEGAN AIOLI, RADISH (CONTAINS NUTS)

ANDOUILLE DOG \$13

BLACK HILL RANCH ANDOUILLE SAUSAGE, PROVOLONE, CREOLE RELISH,  
AND WHOLE GRAIN MUSTARD ON BAGUETTE

VEGAN FRITO PIE \$11

VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

VEGAN CHICKEN FRIED MUSHROOM STEAK \$15

VEGAN "CREAM GRAVY", MASHED POTATOES, SAUTEED GREENS

SHRIMP TACOS \$15

MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,  
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

## DINNER ENTREES

BRAISED SHORT RIB \$18

GARLIC POTATO MASH, SAUTEED GREENS  
TOPPED WITH BEEF DEMI

SEAFOOD GUMBO \$16

GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,  
SIDE OF TOASTED BAGUETTE

VEGAN POWER BOWL \$14

CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,  
LENTILS, TOMATO, CRISPY GARBANZO,  
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14

LOCAL PASTA, SEASONAL VEGGIES, PARMESAN,  
BUTTERNUT SQUASH SAUCE  
ADD CHICKEN \$2 / ADD SHRIMP \$3

## DINNER PLATES

SERVED WITH 2 DINNER  
SIDES OR A CUP OF SOUP

ROASTED CHIMICHURRI  
CHICKEN \$18

GULF SHRIMP \$16

MARKET FISH \$21

## DINNER SIDES

SAUTÉED GREENS

GARLIC MASHED  
POTATOES

VEGGIE MEDLEY