



10th Annual Southern Month

Breakfast

EGGS BENEDICT CAJUN STYLE

Seasoned Gulf Shrimp, slivered pepper and onions, andouille sausage, spooned over two homemade grilled cheesy grit biscuits, poached eggs, then finished with our own Cajun hollandaise sauce served with hash browns 13.95

Pairs well with our Mimosa



LOUISIANA SKILLET

Red skin potatoes, andouille sausage, peppers and onions, two farm fresh scrambled eggs, topped with pepper jack cheese, dusted with New Orleans seasonings, served with toast and jam or pancakes. 13.95

Pairs well with
our Cajun
Bloody Mary



Lunch or Dinner

Sandwiches from the south are served with French fries and choice of coleslaw or homemade soup.

SHRIMP PO BOY

A generous portion of seasoned gulf shrimp, tossed with nine herbs & spices, deep fried, layered atop a grilled French roll with lettuce, tomato and special sauce. 15.95

Pairs well with Pinot Grigio
or Bells, 2 Hearted



STEAK PO BOY

Shaved steak, smothered with peppers & onions, Louisiana pepper sauce, stuffed between a grilled French roll, with pepper jack cheese, served with Cajun ajus. 15.95

Pairs well with Cabernet Sauvignon
or Shorts Local Light



CATFISH PO BOY

Cornmeal crusted cat fish filet, (or blackened), topped with shredded lettuce, tomato slices and creole mayo, stacked on a grilled French roll. 15.95

Pairs well with Chateau GT
Late Harvest Riesling or
Ludington Brewery,
James St. Brown

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Available until Jan. 31

10th Annual Southern Dinners



Dinners are served with your choice of coleslaw or dinner salad or homemade soup, one side dish and homemade cornbread. Luncheon Entrees (available 11 am until 4 pm) are served with one side, homemade soup, and homemade cornbread.

SOUTHERN STYLE FARM RAISED

8oz CATFISH FILET

Cornmeal crusted or blackened catfish.

Dinner 18.95 Lunch 14.95

Pairs well with Good Harbor, Fishtown White or Ludington Brewery, James St. Brown

JAMBALAYA

A hardy Louisiana stew of shrimp, Andouille sausage and chicken, simmered with onions, peppers, Tasso ham and herbs, served atop a bed of dirty rice.

Dinner 18.95 Lunch 14.95

Pairs well with
Good Harbor Red
or Keweenaw,
Widow Maker



DESSERTS

Homemade Georgia Peach Cobbler

Pecan Pie

6 Layer Chocolate Cake

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NEW ORLEANS SHRIMP

WITH CHEESY GRITS

Seasoned homemade with cheesy grits, surrounded with sauteed gulf shrimp, tasso ham, andouille sausage, onions, sweet red and green bell peppers, topped with scallions.

Dinner 18.95 Lunch 14.95

Pairs well with Chardonnay
or Bell's Two Hearted

SHRIMP & SAUSAGE ALFREDO

CAJUN STYLE

Creamy Alfredo sauce laced with Cajun spice, sautéed gulf shrimp and Andouille sausage, served over a bed of fettuccini pasta.

Dinner 18.95 Lunch 14.95

Pairs well with
Chardonnay
or Shorts Local Light



SIDES

Homemade Grilled Mac & Cheese

Fried Green Tomatoes,

Dirty Rice

Sautéed Kale With Bacon & Onions.



Cajun Bloody Mary!

Try our house made Jalapeno infused vodka, garnished with Creole seasoned shrimp and Andouille sausage 8