



Fresh From Florida Seafood Night
2nd Thursday of each month

First Course

(included)

Traditional Shrimp Cocktail

Three fresh jumbo gulf shrimp, cocktail & horseradish sauce, lemon crown

Main Course

Fisherman's Platter \$ 29.95

*Fried fresh from Florida Fish, Shrimp & Oysters, French fries or
Bradley's Country Store Cheddar Jack Cheese grits, hush puppies & cole slaw*

*Blackened, Broiled or
Chef's Selection of Fresh From Florida Fish
\$ 24.95*

*8oz. Chef's Selection of Fresh from Florida Fish, Paul Prudhomme's Blackening Magic, Cajun
Rice or Bradley's Country Store Cheddar Jack Cheese grits hushpuppies, Maple Brussels
sprouts*

Shrimp & Grits \$23.95

*Five Jumbo Gulf Shrimp, peppers & onions, Andouille sausage, Cajun seasoning,
splash of cream, Bradley's Country Store Cheddar Jack Cheese grits*

Dessert (included)

Banana Pudding

Vanilla pudding, ripe bananas, vanilla wafers

A sweet end to summer

Kenny Kilmer Food and Beverage Manager,

Kevin Renfroe - Executive Chef, Chef Tournant - David Baird, Kenny Kilmer - Pastry Chef