

APPETIZERS

CRAB CAKE OVER MIXED GREENS W/REMOULADE & LEMON \$10.

NACHOS/SALSA \$10

SOFT PRETZEL \$9

CHARCUTERIE \$17

ENTREES

JERRY "THE ICEMAN" BUTLER BAKED SALMON

SERVED W/ SAUTÉED RICE PILAF TOPPED W/GINGER-MANGO CHUTNEY \$24 (GLUTEN FREE)

MILES DAVIS WHITE FISH WITH SPINACH

*SEASONAL WHITE FISH ON SAUTÉED SPINACH MIRRORED WITH RED PEPPER COULIS.
\$19 (GLUTEN FREE)*

SARAH VAUGHAN'S RIBEYÉ

SERVED W/ RED BLISS POTATOES, GREEN BEANS & RED WINE JUS LIÉ \$28 (GLUTEN FREE)

LENA HORNE TRAP SET CRAB CAKE

*FRESH CRAB MIXED WITH ONION, HERBS & SPICES
THEN GARNISHED WITH OUR HOUSE REMOULADE MIXED GREENS & LEMON \$24*

BB KING FRIED CHICKEN

COLLARD GREENS & RED BLISS POTATOES \$22

SOUPS: \$10

CREAM OF MUSHROOM:

CHICKEN & RICE

SIDES \$4

RICE PILAF

VEGETABLE MEDLEY

BLISS POTATOES

ENHANCEMENTS:

SHRIMP (3) \$6.00

CRAB CAKE \$ 9.00