

APPETIZERS

BUFFALO WINGS	\$9
SOUTHERN STYLE CHICKEN FINGERS	\$8
CHICKEN QUESADILLAS	\$10
POPCORN SHRIMP	\$10
FRIED CALAMARI	\$10
CATFISH NUGGETS	\$13
CHARLIE'S CRAB CAKES	\$15
SHRIMP COCKTAIL	\$10

SOUPS & SALADS

SOUP DU JOUR	\$5
CAESAR SALAD	\$8
Add Chicken \$4, Shrimp \$6	
GARDEN SALAD	\$7
Add Chicken \$4, Shrimp \$6	
ORIENTAL CHICKEN SALAD	\$13
PINEAPPLE PECAN CHICKEN SALAD	\$14

PASTA

All Pasta is served with
choice of house caesar or garden salad

SPAGHETTI with MARINARA SAUCE	\$10
SPAGHETTI with MEAT SAUCE	\$13
CHICKEN PARMESAN with LINGUINI	\$15
SHRIMP PARMESAN with LINGUINI	\$16
GARLIC CHICKEN with PENNE PASTA	\$15
GARLIC SHRIMP with PENNE PASTA	\$17

ENTREES BEEF

NEW YORK STRIP STEAK	\$25
served with baked potato & string beans	
OXTAILS	\$18
served with rice & mixed vegetables	
ANGUS SWISS BURGER	\$13

FISH

HONEY GLAZED SALMON	\$22
served with rice & mixed vegetables	
RED SNAPPER (seasonal)	\$18
served with rice & mixed vegetables	
LOUISIANA BLACKENED CATFISH*	\$17
FISH & WAFFLES	\$15
FRIED WHITING*	\$15

POULTRY

JERK CHICKEN	\$16
served with fried plantains, rice & beans	
CHICKEN & WAFFLES	\$13
BBQ BAKED CHICKEN*	\$15
LEMON HERB CHICKEN	\$14
served with rice & mixed vegetables	
TURKEY BURGER	\$10

*served with choice of two (2) sides

SIDES - \$4

Macaroni & Cheese	Collard Greens
String Beans	Candied Yams
Fried Plantains	Rice & Beans
Mixed Vegetables	Baked Potato

DESSERTS - \$6

CHOCOLATE CAKE
RED VELVET CAKE
CHEESECAKE
CARROT CAKE
SORBET

WHITE WINES

	Glass	Bottle
Lagaria Pinot Grigio, Italy	\$7	\$25
Cycles Gladiator Chardonnay, California	\$6	\$22
Nobilo Sauvignon Blanc, New Zealand	\$8	\$34
Guntrum Riesling, Germany	\$8	\$32

BLUSH WINES

Night Harvest White Zinfandel, California	\$7	\$25
Simi Rose Roset, California	\$9	\$32

RED WINES

Hahn Estate Cabernet Sauvignon, California	\$7	\$25
Sanat Julien Cabernet Sauvignon, California	\$6	\$22
Cono Sur Merlot, Chile	\$6	\$22
Wyndam Estate Shiraz, Australia	\$7	\$25
Louis Jadot Beaujolais Villages, France	\$7	\$21
Louis Latour Pinot Noir, France	\$8	\$34

CHAMPAGNES

Perrier Jouet Vintage 1996	\$175
Perrier Jouet Vintage 1998	\$150
Perrier Jouet Grand Brut 750	\$70
Piper Sublime Nectar 750	\$75
Veuve Cliquot 750	\$100
Moet White Star	\$100
Moet Nectar Rose	\$125
Dom Perignon	\$200

BUBBLES ON ICE

Domaine Chandon Brut	\$7
Domaine Chandon Brut Rose (with a splash of Navan)	\$8 \$10

SPECIALTY DRINKS

COSMOPOLITAN \$10
Grey Goose Vodka, Triple Sec & a splash of
Cranberry Juice

MOJITO \$8
Served with Bacardi Lite

GEORGIA PEACH ICED TEA \$10
Stoli Peach, Bacardi Rum, Sauza Tequila,
Triple Sec & Sour Mix

THE BIG APPLE \$10
Grey Goose Vodka & a splash of Sour,
garnished with a slice of Green Apple

STRAWBERRY DAIQUIRI \$8
Bacardi Rum, Strawberry, Grenadine
& Triple Sec

MARGARITA MELODY \$8
Sauza Tequila, Triple Sec, Lime Juice
& Sour Mix

DIRTY MARTINI \$10
Grey Goose Vodka, Dry Vermouth
& Olive Juice

PIANO COLADA \$8
Bacardi Rum, Crème de Cacao &
a splash of Pineapple Juice

BEERS

Domestic - \$4

Budweiser • Bud Light • Coors Light
Miller Lite • Miller Genuine Draft

BEERS

Imported - \$5

Stella Artois • Corona • Guinness • Amstel Light
Heineken • Heineken Light • Samuel Adams
O'Doul's (non-alcoholic)