

Sunday Lunch



sizzle and splash!

Soups & Salads

APPLE PECAN SALAD Mixed field greens, red seedless grapes, roasted caramelized pecans, bleu cheese crumbles, Granny Smith apples with a raspberry vinaigrette dressing. \$8.75

LONDON BROIL SALAD Marinated and grilled London Broil served over chilled romaine, feta cheese, tomatoes, onions, grilled portabella mushrooms and drizzled with Greek vinaigrette. \$9.75

GRILLER SALAD Fresh spinach topped with seasoned grilled chicken, cheddar cheese, onions, eggs and red bell peppers served with our very popular honey mustard and bacon dressing. \$8.95

CLASSIC CAESAR SALAD Chilled romaine, homemade croutons, freshly shaved parmesan cheese and our special blend of Caesar dressing. \$7.95

GREEK SALAD Chilled lettuce and romaine with tomatoes, red onions, pepperoncini peppers, cucumbers, Kalamata olives, feta cheese and zesty Greek vinaigrette dressing. \$8.75

CHICKEN SALAD Prepare yourself for greatness. Our homemade baked chicken with celery, onions and mayo are served over mixed greens and garnished with egg and tomato. You name the dressing. \$8.95

GRILLED SALMON Mixed field greens, tomatoes, onions, red bell peppers topped with fresh salmon from the grill and your choice of dressing. \$9.95

CHICKEN LEMON ORZO SOUP A house specialty. \$3.95

Add cup of soup to any salad for an additional \$2.95

Dressing choices

Honey mustard & bacon, Greek Vinaigrette, Raspberry Vinaigrette, 1000 Island, Parmesan Peppercorn, Bleu Cheese, Ranch, Lite Ranch

Sizzle and Splash

LONDON BROIL We marinate and grill our London Broil, then drown it in our famous Stax Hunter sauce. We serve it up in style with mashed potatoes. \$9.95

RIB EYE STEAK 8oz of top choice beef seasoned and charcoal grilled. Served with choice of mashed potatoes, French fries, sweet potato fries or Greek potatoes. \$15.50

FILET MIGNON 6oz cut of top choice beef served with your choice of mashed potatoes, French fries, sweet potato fries or Greek potatoes. \$16.95

BBQ BABY BACK RIBS We call them Carolina sweet. Seasoned and generously served with a mustard based BBQ sauce. Served with French fries or sweet potato fries and bleu cheese cole slaw. Full rack \$19.95 Half rack \$14.95

SEAFOOD JAMBALAYA The bayou's best recipe. Start with fresh fish, shrimp, scallops, andouille sausage, tomatoes, okra & peppers in a big ol' pot. Then we wait for the flavors to marry with a Cajun sauce. Served over rice. \$9.95

SHRIMP AND GRITS Our version of a southern classic. Succulent shrimp and home-style grits in a sinful jalapeno bacon-cream sauce with vegetable of the day. \$9.95

SESAME TUNA Herb encrusted and served with a soy ginger sauce, roasted sesame seeds and wasabi mayo served with steamed rice. \$9.95

STUFFED SHRIMP Stuffed with lump crabmeat, topped with lemon butter sauce. Served with fresh vegetable. \$9.95

FRIED FLOUNDER Lightly breaded and fried. It's as tasty as simple. Served with bleu cheese cole slaw. \$8.95

STUFFED FLOUNDER We stuff our flounder with a delicious rich stuffing of shrimp, scallops and lump crabmeat. Topped with hollandaise sauce and served with veggie of the day. \$9.95

MEDITERRANEAN CHICKEN Boneless breast stuffed with fresh spinach, feta cheese and pancetta. Topped with Greek butter sauce served with vegetable of the day. \$8.95

CHICKEN KABOB Greek style – grilled with peppers, onions and tomatoes served with Greek potatoes, of course. \$8.95

LAMB CHOPS Five mini chops seasoned and grilled - served with roasted red peppers, tzatziki sauce, pita wedges and drizzled with Greek butter sauce and Greek potatoes. \$13.95

Sizzle and Splash served with hard roll and butter.

Add a tossed green salad with your entrée for an additional \$2.95

Desserts

Assorted Cheesecakes

Vanilla Bean Torte

Key Lime Pie

Crème Brulee of the day

Chocolate Layer Cake

Side Items

Greek Potatoes 1.95

Bleu Cheese Cole Slaw 1.95

Vegetable of the day 1.95

Sweet Potato Fries 1.95

Steamed Rice 1.95

Mashed Potatoes 1.95

Seasoned Fries 1.95