

Starters & Salads

Soup D'jour

Please consult your server

8.

Noble Fry

Corn dusted fried oysters served with house tartar sauce

15.

Shrimp Cocktail

Peeled jumbo shrimp in a martini glass served with lemon and cocktail sauce

16.

Romaine Salad

*With creamy roasted garlic dressing, cherry tomatoes, red onions,
Parmesan cheese and sourdough croutons*

9.

Noble Salad

*Fresh greens, sliced strawberries, sliced apple, cranberries, crumbled bleu cheese,
spiced pecans and a tangy dressing*

10.

The Wedge

*An iceberg wedge with crumbled bleu cheese, bacon, tomatoes, sliced red onions
and bleu cheese dressing*

9.

Fried Green Tomato Salad

With black-eyed peas, sliced red onions, goat cheese and a buttermilk vinaigrette

11.

Catfish Tostadas

*Corn tortillas with black bean salsa, lettuce, tomato and fried catfish
with chipotle sour cream.*

13.

Texas Caviar

With fried pita chips

8.

Entrées

Chicken Pasta Alfredo

Crispy baked boneless chicken breast over penne rigatta pasta in creamy parmesan Alfredo sauce.

17.

Grilled Hawaiian Chicken

Marinated chicken breast served over tropical rice with grilled fruit salsa

19.

Shrimp and Grits

Jumbo white gulf shrimp scampied served over grits with fresh collard greens,

Andouille sausage, tomatoes and bacon topped with shaved parmesan cheese

Chosen as one of the “100 dishes to eat in Alabama before you die”

20.

Wild Alaskan Salmon

Grilled Pacific salmon glazed in a raspberry BBQ sauce served with tropical fruit rice pilaf

24.

Chilean Sea Bass

Seared Chilean sea bass with a tomato corn confit and asparagus in a white balsamic nage

28.

Black Sesame Seared Ahi Tuna

Crusted in sesame seeds and served over vegetable fried rice

with a pinot noir-Dijon reduction

28.

Jumbo Lump Maryland Crab Cake

On lemon risotto with a butterflied scampied prawn

22.

Stuffed Pork Tenderloin

Cuban spiced bacon wrapped pork tenderloin stuffed with

tropical fruit served with sweet potato ravioli sautéed in browned sage butter

22.

8oz. Angus Beef Filet

Served with pommes lyonnaise and topped with cabernet sauvignon glazed mushrooms and onions

25.

18 oz. Angus Beef Rib-eye

Served with pommes lyonnaise and

topped with cabernet sauvignon glazed mushrooms and onions

32.