

Starters & Salads

Soup D'jour

Please consult your server

8.

Noble Fry

Corn dusted fried oysters served with house tartar sauce

17.

Shrimp Cocktail

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

17.

Romaine Salad

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

12.

Noble Salad

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

13.

The Wedge

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

11.

Fried Green Tomato Salad

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

14.

Texas Caviar

With fried pita chips

9.

Entrées

Fresh catch of the day

market price

Roasted Half Chicken

herb marinated, pan roasted chicken breast
served with baby potatoes, Brussels sprouts & bacon ,
finished in a white wine & thyme pan jus and chef's choice of vegetables

26.

Blackened Sea Scallops

scallion basmati rice with Creole crawfish sauce and chef's choice of vegetables

28

Shrimp and Grits

jumbo white gulf shrimp scampi 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"

26.

Grilled Skuna Bay Alaskan Salmon

pan seared served with creamy orzo, spinach, blistered cherry tomatoes & a citrus butter sauce

28.

Sesame Seared Ahi Tuna

black and white sesame crusted tuna served with ponzu sauce, wasabi, pickled ginger,
fried rice and sesame seaweed salad

26.

Center Cut Pork Chop

grilled bone in pork chop with a Jack Daniels glaze
served with sweet potato hash and chef's choice of vegetables

24.

Jumbo Lump Maryland Crab Cake

with roasted corn black bean salsa, sweet potato hash and chipotle aioli and siracha

29.

8 oz Angus Beef Filet

topped with cabernet sauvignon mushroom and onion demi-glace
with chef's choice of vegetables and pommes lyonnaise

34.

Angus Beef Rib-eye

topped with cabernet sauvignon mushroom and onion demi-glace
with chef's choice of vegetables and pommes lyonnaise

35.