

Starters & Salads

Soup D'jour

please consult your server

8.

Noble Fry

corn dusted fried oysters served with house tartar sauce

18.

Romaine Salad

with creamy roasted garlic dressing, cherry tomatoes, red onions,
Parmesan cheese and 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 ranch dressing

14.

Texas Caviar

with fried pita chips

9.

Warm Pimento Cheese

crumbled bacon, grilled bread, & Wickles Pickles Wicked Okra

12.

Entrées

Sea Bass

sesame lemon soy baked sea bass with marinated brussels and bacon, and creamy mushroom couscous

39.

Roasted Half Chicken

herb marinated, pan roasted chicken

served with fingerling potatoes & asparagus then finished in an herbed pan jus

32.

Blackened Sea Scallops

fried spinach & cheese ravioli with Creole crawfish sauce & asparagus

30.

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"

28.

Parmesan Crusted Salmon

topped with pesto, served with Yukon gold & sweet potato gratin, and chef's vegetables

30.

Sesame Seared Ahi Tuna

black and white sesame crusted tuna served with Teriyaki glaze, wasabi, pickled ginger, calamari salad, fried rice, and sesame seaweed salad

29.

Pork Chop

served with mango salsa, fingerling potatoes, & asparagus

33.

Jumbo Lump Maryland Crab Cake

served over a creamy pesto cous-cous & chef's vegetables

38.

8 oz Angus Beef Filet

with demi-glace, asparagus, & fingerling potatoes

45.

Bone-In Rib-Eye

with demi-glace, asparagus, & fingerling potatoes

49.