

APPETIZERS

- Smoked Salmon** – with House Made Potato Chips, Caper Tomato, Onion, and Dill Cream Fraiche.....11.95
- Brie & Fruit** – Baked in Pastry, Served with Fresh Fruit, Honey & Almonds.....9.95
- Broiled Escargot** – Brie Cheese, Garlic Butter & Toast Points.....9.95
- Fried Oyster Stack** – Bacon, Spinach, & Bleu Cheese with Cream Sauce.....10.95
- Shrimp Cocktail**- Horseradish Cocktail Sauce.....9.95
- Artichoke & Parmesan Soufflé**.....7.75
- Butterbean Hummus** – Olives, Artichokes, Red Peppers and Pita Bread.....8.95

SOUPS

- French Onion en Crouete**.....6.75
- Oyster Stew**.....7.50
- Soup du Jour**.....Priced Daily

SALADS

- Caesar** – Add Chicken, Salmon, Shrimp, Fried Oysters, or Crab Cake for (\$12.95).....7.95
- Greek** – Kalamata Olives, Tomatoes, Cucumbers, Onions, Bell Peppers, Feta, Pita, Hummus and Mixed Greens Tossed with Lemon Herb Vinaigrette..... 9.95
- Brown Derby Cobb** – Roasted Turkey on Mixed Greens with Tomato, Avocado, Bacon, Hard Boiled Egg, Bleu Cheese Crumbles and Lemon Herb Dressing.....10.95
- Chicken Salad Plate** – Served with Seasonal Fruit.....9.95
- Pickled Beet** – Smoked Salmon, Fried Bleu Cheese Stuffed Artichoke Hearts, Limestone Bibb Lettuce, Capers, and Lemon Herb Vinaigrette.....12.95
- Chicken Brie** – Grilled Chicken Breast Topped with Melted Brie, Served on Baby Spinach with Berry Vinaigrette and Toasted Almonds.....11.95
- Country Caprese** – Fresh Mozzarella, Fried Green Tomatoes, Mixed Greens and Balsamic Dressing.....11.95
- Hal's Iceberg & Steak** – Tomato, Onion Rings & Bleu Cheese.....13.

SANDWICHES

- Fried Green BLT** – Fried Green Tomato, Bacon, and Lettuce on Toasted Wheat with 1000.....8.95
- Island Chicken** – Blackened Chicken, Banana Peppers and Sour Cream.....9.95
- Fresh Fish** – Fresh Fish of the Day on a Toasted Bun with Caper Tartar Sauce.(Choice of Grilled, Blackened or Fried)....Priced Daily
- Shogun Christo** – Tempura Fried Ham and Swiss with Dijon Mustard on White Bread(Served with Orange Sweet & Sour)...10.95
- Chicken Salad Sandwich**.....8.95
- Oyster Po Boy** – With Spicy Cajun Remoulade.....12.95
- Turkey Lettuce Wrap** – Roasted Turkey, Avocado, Tomato, Cucumber, Red Onion and Feta Buttermilk Dressing.....9.95
- Limestone Clubhouse** – Ham, Turkey, Bacon and Swiss on Toasted Wheat with Lettuce, Tomato & Mayo.....10.95
- Grilled Portabella** – Grilled Balsamic Marinated Portabella with Eggplant, Artichokes & Tomato Aioli.....10.95
- Crab Cake** – With Spicy Cajun Remoulade.....10.95
- Apple Pork** – Roasted Pork Tenderloin with Apple Chutney and Cheddar Cheese on a Toasted Kaiser Roll.....9.95

ENTRÉES

- Bourbon-Tabasco Marinated Pork Chop** – Served with Corn Pudding & topped with Molasses..... 10.95
- Petit Beef Tenderloin** – Grilled and Served with Bordelaise, Mashed Potatoes and House Vegetables.....15.95
- Steamed Mussels** – With Fresh Garlic, Tomato, Basil and White Wine, French Fries.....10.95
- Bouillabaisse** – An Assortment of Fresh Fish & Shellfish in Saffron White Wine Broth.....15.95
- Southern Fried Chicken Breast** – Served with Mashed Potatoes, House Vegetables & Cream Gravy.....10.95
- Steak & Eggs** – Grilled Coulotte Steak with Two Fried Eggs, Toast, and Fried Potatoes11.95
- Kentucky Hot Brown** – Ham and Turkey served over Toasted Bread with Tomato, Bacon and Mornay Sauce.....10.95
- Chicken Fred** – Fried Chicken Breast topped with Artichoke Gratin, with Bordelaise and House Vegetables.....12.95
- Eggplant Parmigiana** – Fried Eggplant on Pasta topped with House Made Tomato Basil Sauce and Parmesan.....9.95
- Veal Liver & Onions** – With Mashed Potatoes and Red Wine Sauce.....11.95
- Grilled Salmon** – Served with Lemon Caper Butter, Mashed Potatoes and House Vegetables.....12.95
- Fish and Chips** – Fried Fresh Fish of the Day. Served with French Fries and Caper Tartar Sauce.....Priced Daily

Chef/Owner-Lucie Meyers Chef-Chris Tinker

a la lucie is available for Private Parties!