

Entrees

Entrees served with Fresh Bavarian Bread, Honey Butter and choice of House Salad, Caesar Salad or Signature Redfearn Salad

Blackened Tilapia Sandwich

Asiago Hoagie topped with Cilantro Citrus Mayonnaise & Mango Salsa
\$14

Herb Grilled Chicken Bruschetta

Served with Garlic Mashed Potatoes, Seasonal Veggies, Bruschetta Topping & Jack Cheese
\$13.50

Balsamic Glazed Boneless Pork Chop

8 OZ Tender Pork Chop with Velvety Mushroom Risotto & Fresh Garden Vegetables
\$13.50

Lemon Pepper Salmon

Pan Seared Salmon, Wild Rice Pilaf & Grilled Garden Vegetables
\$16

Bistro Filet * Cooked to Order

Grilled 8 OZ medallions with Bleu Cheese Crumbles, Onion Straws, Red Wine Demi, Garlic Mashed Potatoes & Seasonal Veggies
\$19

Shrimp & Grits

Sautéed Georgia Wild Caught Shrimp with Peppers, Onions served over Creamy Gouda Cheese Grits Diced Fresh Tomatoes & Herbs from our Garden
\$15

Sun dried Tomato Ravioli

Sun Dried Tomato Ravioli stuffed with Smoky Swiss & Parmesan Cheese tossed with Garden Veggies in a Rich Garlic Cream Sauce
\$12

Cajun Shrimp & Chicken Pasta Bowl

Penne Pasta, Fire Roasted Red Peppers & Asparagus tossed in a Spicy Parmesan Cheese Sauce topped with Fresh Tomatoes & Herbs
\$16

10 Oz USDA Choice Grilled New York Strip Steak * Cooked to Order

Served with Garlic Mashed Potatoes or Baked Potato & Chef's Vegetables
\$18

Fresh Fried Chicken Platter **Allow 16 minutes for cooking time

Choice of 2 Pieces of Fried Chicken, Mashed Potatoes with Gravy, Green Beans & Cream Corn
\$14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS