



**DINNER MENU**

**APPETIZERS**

**\*CLASSIC WINGS**  **\$15**

Crispy chicken wings tossed in YOUR choice of our three house sauces: TN Whiskey BBQ, Garlic Parmesan, or Buffalo Sauce with blue cheese and celery

**\*NACHOS (GF)** **\$17**

Tortilla chips topped with our Home-style Beef and bean chili, Pico de Gallo, shredded Monterey-jack cheese, house queso and sour cream

**SPINACH ARTICHOKE DIP (GF)**  **\$14**

A creamy blend of cheese, spinach and artichokes served with warm, crispy tortilla chips

**\*DOWN SOUTH CHICKEN QUESADILLA** **\$15**

Pico de Gallo, a blend of cheese, grilled in a buttery tortilla and served with house made salsa and sour cream

substitute shrimp or steak \$5

**FRIED BRUSSELS SPROUTS**  **\$10**

Crispy Brussels Sprouts tossed in your choice of either a tangy ginger sesame vinaigrette or our home-made hot honey

**FRIED DILL PICKLES**  **\$9**

Crispy hand-breaded dill pickle chips served with our spicy ranch dressing

**HOME-STYLE CHILI (GF)** **\$8**

**SOUP OF THE DAY** **\$7**

**SIDES**

- (GF) Side Salad **\$5**
- (GF) Smoked Gouda Grits **\$6**
- French Fries **\$5**
- (GF) Southern-style Green Beans **\$5**
- (GF) Rice Pilaf **\$5**
- Mac & Cheese **\$5**
- Onion Rings **\$5**
- (GF) Steamed Broccoli **\$5**
- (GF) Baked Potato **\$5**
- (GF) Loaded Baked Potato **\$6**
- (GF) Mashed Potato **\$5**
- (GF) Sweet Potato Fries **\$5**

**SALADS**

**\*COMMODORE CAESAR SALAD** **\$15**

Crisp romaine lettuce, shaved parmesan cheese and croutons tossed in a Caesar dressing. Served with ciabatta bread

Add shrimp or salmon or chicken \$5

**\*HUGO SALAD** **\$19**

Romaine lettuce tossed with mandarin oranges, cranberries, candied pecans, strawberries and balsamic vinaigrette on the side. Topped with grilled chicken breast and ciabatta bread.

**\*SOUTHWEST CHICKEN SALAD** **\$18**

Mixed greens, grilled chicken breast, roasted corn, avocados, Pico de Gallo, blend of cheeses with chipotle ranch dressing. Served with ciabatta bread.

\*All salads can be made gluten free\*

**DESSERTS**

- Ice Cream (GF) **SCOOP \$1.50**
- BOWL \$3.00**
- Brownie Sundae **\$7.00**
- Cheesecake **\$7.00**

-  **Vegetarian**
-  **Spicy**
- (GF) Gluten Free**

Dinner is available between 5:00pm and 10:00pm Sun-Thu and 5:00pm and 11:00pm Fri-Sat

- \*Parties of 6 or more guests will have a 20% gratuity added
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
- \*Please inquire with your server if you have food allergies





## DINNER MENU

### SANDWICHES

#### \*ROADHOUSE BURGER \$14

Classic charbroiled seasoned Angus beef patty topped with your choice of cheese.

Lettuce, tomatoes & onion on the side.

Additional toppings available.

#### \*BBQ BACON CHEDDAR SMASH BURGER \$18

A Classic. Two smash style Angus beef patties topped with lettuce, tomato, onions, TN Whiskey BBQ sauce, bacon and melted cheddar cheese

#### \*PHILLY CHEESE STEAK \$18

Thinly sliced sirloin, sautéed peppers and onions, smothered with Swiss cheese on toasted ciabatta bread

#### \*NASHVILLE HOT CHICKEN \$15

Deep fried boneless chicken breast tossed in our Nashville hot sauce, stacked on coleslaw and topped with pickles. Served on a toasted Brioche bun

#### \*COWBOY CLUB (GF) \$16

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and cheddar cheeses. Served on toasted bread

All sandwiches served with one side

- VEGGIE PATTY UPON REQUEST
- GLUTEN FREE BUN UPON REQUEST

 Vegetarian

 Spicy

(GF) Gluten Free

January 2025

### ENTREES

#### \*CRISPY CHICKEN TENDERS \$15

Chicken breast, hand cut, battered and fried to a golden brown with your choice of honey mustard or BBQ sauce. Served with French fries

#### \*MAGNOLIA GRILLED CHICKEN (GF) \$20

Tender grilled chicken breast covered with BBQ sauce, diced tomatoes, crispy bacon and Swiss cheese. Your choice of 2 sides

#### \*CHARGRILLED RIBEYE STEAK (GF) \$35

10 oz hand cut chargrilled ribeye steak seasoned and grilled to perfection. Your choice of 2 sides

#### \*DOWN SOUTH SHRIMP AND GRITS (GF) \$20

Cajun spiced shrimp nestled atop Smoked Gouda Grits, sautéed peppers, onions, crispy bacon and topped with Cajun Cream Sauce

#### \*MUSIC CITY PASTA \$20

Grilled chicken, andouille sausage, shrimp, peppers, onions and parmesan cheese, combined with pasta in a spicy chipotle cream sauce. Served with grilled ciabatta bread

#### \*BOURBON GLAZED SALMON (GF) \$25

Hand cut salmon filet on a bed of Harvest rice, topped with a Southern bourbon glaze. Your choice of a side

#### \*BEER BATTERED FISH & CHIPS \$20

Atlantic white cod hand battered and fried to a golden brown. Served with fries and Cole slaw.

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