



AUGUST

Member Dine Menu

Served Wednesday – Friday 5pm – 9pm

Dine In or Carryout 256-355-8801

STARTERS

Very Berry Spinach Salad 8.50
Strawberries, Black Berries & Dried
Cranberries Tossed with Baby Spinach
Toasted Pecans, Ripe Tomatoes,
Goat Cheese & a Honey Poppy Seed Dressing

B&B Salad 8.00
Tender Spring Mix Tossed with Dried Fruit,
Pecans, Bacon & Blue Cheese Crumbs
with a Maple Vinaigrette

Steamed Rope Cultured Mussels 10.50
With Saffron Shrimp Butter Sauce



ENTRÉES

Shrimp & Mussel Scampi 18.50
Sautéed with "Lots of Butter & Garlic"

Classic Steak Au Poivre 29.50
Cracked Pepper Crusted New York Strip
Pan-seared & Served with a Dijon Demi

Grilled Free Range Chicken Breast 16.50
With Mushroom Ravioli &
a Hearty Cacciatore Sauce

Veal Marsala 25.50
Tender Veal Cutlets Sautéed with Mushroom
& Marsala Wine Sauce Laced with Cream

Pork Ribeye 17.50
Grilled & Served with a Lynchburg Sauce

Mediterranean Poached Salmon 26.50
Poached in White Wine & Topped with
Sautéed Artichoke, Sundried Tomatoes,
Greek Olives & Feta Cheese

SPECIALTY COCKTAILS



Southern Pepper Old Fashioned

2 oz Woodford Reserve Bourbon
¼ oz Black Pepper Honey Syrup
2 dashes Angostura Bitters
1 dash Orange Bitters

*Our recommendation with the
Classic Steak Au Poivre, Veal Marsala,
or Pork Ribeye.*



White Peach Basil Martini

2 oz Tito's Vodka
¾ oz White Peach Purée
½ oz Fresh Lemon Juice
½ oz Simple Syrup
2-3 Fresh Basil Leaves

*Our recommendation with the
Mediterranean Poached Salmon,
Shrimp & Mussel Scampi, Steamed Mussels,
or either of our fresh salads.*