

Starters

CHICKEN POTSTICKERS	8
Our roasted chicken mixed with special seasonings, sautéed in a light, creamy sauce, finished with Corn Relish.	
SIGNATURE SPINACH ARTICHOKE DIP	8
Served with warm Tortilla Chips.	
GOURMET CHEESE PLATE	SMALL 11 LARGE 20
Daily selections of distinguished cheeses and garnishments served with flatbread.	
S WILD MUSHROOM FRITTERS	7
Stuffed with house made herb cheese and served with Parmigiano Creme.	
LOBSTER FRITTERS	9
With a roasted red pepper coulis.	
SCALLOP MARTINI	12
Chili lime seared Sea scallops served "up" with crunchy Asian Slaw.	
S SHORT RIB NAPOLEAN	10
Slow Braised beef Short Ribs, shredded and layered with fresh Tortilla Chips & Asian Slaw, finished with Sweet Soy & Mango.	

Salads

S BLUESY CHICKEN SALAD	SMALL 7 LARGE 12
Fresh baby spinach, carrots, chopped egg, Applewood bacon, mushrooms, caramelized onion, walnuts, blue cheese, topped with sliced chicken, croutons, and our Poppy seed dressing.	
SEPTEMBER'S ORIENTAL CHICKEN SALAD	SMALL 7 LARGE 12
Field greens, shredded cabbage, carrots, grilled chicken, peanuts and tortilla strips tossed in a Honey-Lime Vinaigrette with Peanut Sauce.	
CRISPY CHICKEN COBB SALAD	12
Crispy strips of hand breaded chicken fingers, field greens, Applewood Bacon, egg, tomato, Monterey Jack and avocado, served with Spicy Ranch.	
S SESAME CRUSTED AHI TUNA SALAD	14
Pan-seared Sesame Crusted Ahi Tuna with mixed greens, tossed with Mango Poppy Seed Dressing, topped with fresh mango and avocado.	
S SEPTEMBER'S SPINACH SALAD	SMALL 7 LARGE 12
Baby spinach, crisp apples, roasted pecans, raisins, red grapes, blue cheese and sun-dried tomatoes with our Signature Pepper Jelly Vinaigrette.	
	Add Sliced Chicken 3 Add Grilled Salmon 6
CHICKEN SALAD	9
All white chicken breast chunks combined with fresh tarragon, lemon zest, celery, red onion and grapes, tossed with our special light dressing, served on a bed of fresh greens with Poppy Seed dressing.	
GARDEN SALAD	SMALL 4 LARGE 8
Mixed greens with house made rustic croutons, carrots, chopped egg, Applewood bacon and tomato, with your choice of dressing.	
	Add Sliced Chicken 3 Add Grilled Salmon 6
CAESAR SALAD	SMALL 4 LARGE 8
Crisp Romaine, house made rustic croutons and our special Caesar dressing.	
	Add Sliced Chicken 3 Add Grilled Salmon 6
SOUP AND SALAD	CUP OF SOUP 4 BOWL OF SOUP 8
Our Homemade Soup of the Day with a Small Garden or Caesar Salad.	
SOUP OF THE DAY	CUP OF SOUP 3 BOWL OF SOUP 5

HOUSE MADE DRESSINGS

Ranch, Spicy Ranch, Caesar, Poppy Seed, Honey-Lime Vinaigrette, Mango-Poppy Seed, Honey Mustard, Bleu Cheese, Tangy Asian Vinaigrette, Fat Free Honey Balsamic Vinaigrette, and our Signature Pepper Jelly Vinaigrette.

Burgers and Sandwiches

PRIME RIB BURGER	10
8 oz. fresh ground premium prime rib with Cheddar, Monterey Jack or Pepper Jack, tomato, lettuce and red onion on a toasted brioche bun.	
S STUFFED PRIME RIB BURGER	12
8 oz. fresh ground premium prime rib burger stuffed with bleu cheese and Applewood bacon, served with caramelized onions, tomato and lettuce on a toasted brioche bun.	
GRILLED CHICKEN SANDWICH	10
8 oz. grilled chicken breast with Cheddar, Monterey Jack or Pepper Jack, tomato, lettuce and red onion on a toasted brioche bun.	
S SONOMA CHICKEN SANDWICH	10
Grilled sliced chicken breast, provolone, roasted red peppers, sun-dried tomatoes, caramelized onions, lettuce, tomato and our Signature Pepper Jelly Vinaigrette.	
S GOURMET TURKEY	9
Thinly sliced turkey breast, bleu or goat cheese spread, and our Poppy Seed dressing, finished with pecans, sun-dried tomatoes and apples.	
CLASSIC CLUB SANDWICH	10
Ham, turkey, Applewood bacon, lettuce and tomato, piled high with Monterey Jack and Cheddar cheeses, served with Honey Mustard.	
PORTABELLO MUSHROOM SANDWICH	9
Grilled Portabello mushroom with roasted red peppers, caramelized onions and melted smoked gruyere cheese, served on flatbread and drizzled with our honey balsamic vinaigrette.	
GRILLED PIMENTO SANDWICH	8
Our housemade three cheese pimento grilled and topped with bacon and tomato.	
	ALL OF THE ABOVE SERVED WITH YOUR CHOICE OF:
	Garlic Smashed Potatoes, Danish Bleu Cheese Slaw, Couscous Salad, Overstuffed Baked Potato, French Fries, Savory Spinach-Mushroom Bread Pudding, Gourmet Mac & Cheese, Sautéed Seasonal Vegetables or Rice of the Day.
1/2 SANDWICH & CUP OF SOUP	7
Choose Sonoma, Gourmet Turkey, or Pimento Cheese.	

Entrees

POLYNESIAN STRIP	25
12 oz. aged brown sugar and pineapple glazed strip, grilled and served with our Garlic Smashed Potatoes.	
S BONE-IN RIBEYE	29
16 oz. Bone-in Ribeye with a fresh herb chimichurri sauce and Gourmet Mac & Cheese.	
FILET MIGNON	PETITE (5 oz) 22 REGULAR CUT (10 oz) 32
Center cut beef tenderloin with a Bourbon Cane reduction, served with Savory Spinach Mushroom Bread Pudding.	
FLAT IRON STEAK	15
Cumin-crust 10 oz. flat iron steak, grilled and topped with black bean & corn salsa, served with your choice of side.	
S SWEET SOY-BRAISED SHORT RIBS	21
Slow braised boneless Beef Short Ribs, served in their own juices with Garlic Smashed Potatoes.	
FRENCH CUT PORK CHOP	SINGLE CUT 14 DOUBLE CUT 22
Honey-brined, rotisserie cooked, topped with apple demi-glace and served with our Gourmet Mac & Cheese.	
S PEPPER CRUSTED DUCK BREAST	22
Pan seared and roasted, topped with a Cherry Port Wine sauce, served over our Savory Spinach-Mushroom Bread Pudding.	
TODAY'S FRESH FISH	MKT
S PAN SEARED GLAZED SCALLOPS	28
Large Sea Scallops seared with Citrus Glaze, served with fresh Pineapple Salsa and Rice of the Day.	
WILD SALMON	MKT
Grilled Wild Salmon finished with our fresh Tomato Marmalade and served over Rice of the Day.	
SESAME CRUSTED TUNA	25
Pan seared sesame crusted Ahi Tuna steak, with a citrus wasabi aioli and Cous Cous salad.	
PEPPER JACK RAVIOLI	19
Gourmet ravioli stuffed with Rotisserie Chicken, sundried tomatoes and feta cheese, served with our zesty Pepper Jack Cream Sauce, and sautéed seasonal vegetables.	
GRILLED CHICKEN BREAST	16
8 oz chicken breast served over linguine pasta, tossed with our Spicy Tomato-Vodka Cream Sauce.	
PASTA PRIMAVERA	SMALL 9 LARGE 14
Squash, zucchini, yellow & red peppers, portabello mushrooms, red onions and linguine pasta in a light garlic, white wine and butter sauce.	
SLOW SMOKED RIBS	1/2 RACK 14 FULL RACK 21
Slow smoked pork ribs, double basted with Hickory Smoked BBQ sauce served with Danish Bleu Cheese Slaw and fries.	

Soups

SUN	TOMATO BASIL BISQUE	5
MON	RED BEANS & RICE	5
TUE	CHICKEN TORTILLA	5
WED	FRENCH ONION	5
THU	CORN & SHRIMP CHOWDER	5
FRI	GUMBO	5
SAT	CHILLED SUMMER SOUP OF THE DAY	5

Sides

GARLIC SMASHED POTATOES	4
DANISH BLUE CHEESE SLAW	4
OVERSTUFFED BAKED POTATO	4
FRENCH FRIES	4
COUS COUS SALAD (COLD)	4
SAVORY SPINACH-MUSHROOM BREAD PUDDING	4
GOURMET MAC & CHEESE	4
ADD JALAPENOS	0
SAUTEED SEASONAL VEGETABLES	4
RICE OF THE DAY	4

Desserts

Always made from scratch every day, in our kitchen with the finest, freshest ingredients.

CAKE BITES OF THE DAY	3 FOR 5 1 FOR 2
Cake & icing rolled together, dipped in rich chocolate.	
S SOUTHERN BANANA PUDDING CHEESECAKE	8
Vanilla wafer crust topped with creamy vanilla custard cheesecake with fresh bananas baked in, topped with toasted meringue and banana rum sauce.	
SEASONAL FRUIT CRISP, OATMEAL COOKIE CRUMBLES & CINNAMON CRUMBLE ICE CREAM	7
S SUNKEN PECAN CHEESE CAKE	8
Creamy vanilla bean cheese cake with a whole southern pecan pie baked in the middle, it's unbelievably good! Served with a bourbon sauce.	
SUNKEN KEY LIME CHEESE CAKE	8
Creamy white chocolate cheese cake with a whole key lime pie baked in the middle.	
CREME BRULEE OF THE DAY	7
BROWNIE SUNDAE	7
Goosey rich chocolate brownie served warm, topped with cinnamon crunch ice cream, chocolate, caramel and pecans.	

Ask our knowledgeable staff for wine/drink suggestions to accompany your selections

Please let us know of any nut or other food allergies.

An 18% gratuity will be added to parties of 8 or more adults.

\$2 split charge on all items.

Please no cell phone usage in the dining room.

Personal checks are not accepted.

Certain items on our menu contain alcohol.

We Only Use the Freshest Ingredients Available - Please understand if some items are temporarily unavailable.

September's Values Your Business!

September's — a new breed of American Eatery. Uncompromised, adventurous, friendly.



Denotes September's House Specialties