

Soups



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| SUN | TOMATO BASIL BISQUE | 5 |
| MON | STEAK & VEGETABLE | 5 |
| TUE | CHICKEN TORTILLA | 5 |
| WED | FRENCH ONION | 5 |
| THU | SPLIT PEA | 5 |
| FRI | GUMBO | 5 |
| SAT | CAFÉ CHILI | 5 |

Sides

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| GARLIC SMASHED POTATOES | 4 |
| DANISH BLUE CHEESE SLAW OR TANGY ASIAN SLAW | 4 |
| OVERSTUFFED BAKED POTATO | 4 |
| FRENCH FRIES | 4 |
| BOURBON CREAM CORN | 4 |
| SAVORY SPINACH-MUSHROOM BREAD PUDDING | 4 |
| GOURMET MAC & CHEESE WITH BACON ADD JALAPENOS | 4 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.

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| CAKE BITES OF THE DAY | 3 FOR 5 1 FOR 2 |
| Cake & icing rolled together, dipped in rich chocolate. | |
|  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 |
|  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. | |
| CRÈME BRULÉE OF THE DAY | 7 |
| BROWNIE SUNDAE | 7 |
| Goopy 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!

Starters

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| 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. | |
|  WILD MUSHROOM FRITTERS | 7 |
| Stuffed with house made herb cheese and served with Parmigiano Creme. | |
| LUMP CRAB CAKES | 14 |
| Maryland style crab cakes with Fennel citrus salad topped with house made Buffalo Aioli and finished with Cilantro Verde. | |
|  SHORT RIB NAPOLEAN | 10 |
| Slow Braised beef Short Ribs, shredded and layered with fresh Tortilla Chips & Asian Slaw, finished with Sweet Soy & Mango. | |
| SLIDER TRIO | 12 |
| Black & Blue with Black Bean Aioli, Lump Crab with Buffalo Aioli and Mushroom Ragout all served on Pretzel Rolls. | |

Salads

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|  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. | |
| SOUTHWESTERN SHRIMP SALAD | 14 |
| Chili glazed shrimp served over field greens with carrots, tortilla strips, and corn with Black Bean Aioli and Honey-Lime Vinaigrette. | |
| SEPTEMBER'S ORIENTAL CHICKEN SALAD | SMALL 7 LARGE 12 |
| Field greens, shredded cabbage, carrots, grilled salmon, 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. | |
|  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. | |
|  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 Chicken 5 Add Grilled Salmon 6 | |
| 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 Chicken 5 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 Chicken 5 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

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| 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. | |
|  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. | |
|  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. | |
|  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, Bourbon Cream Corn, Overstuffed Baked Potato, French Fries, Savory Spinach-Mushroom Bread Pudding, Gourmet Mac & Cheese, Sauteed Seasonal Vegetables, Danish Blue Cheese Slaw, Tangy Asian Slaw, or Rice of the Day. | |
| 1/2 SANDWICH & CUP OF SOUP | 7 |
| Choose Sonoma, Gourmet Turkey, or Pimento Cheese. | |

Entrees

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| Add small Garden or Caesar Salad with any Entrée for 2 | |
| POLYNESIAN STRIP | 25 |
| 12 oz. aged brown sugar and pineapple glazed strip, grilled and served with our Garlic Smashed Potatoes. | |
|  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 finished with a choice of Bourbon cane reduction, Mushroom Ragout or Bacon-Molasses Butter served with Savory Spinach Mushroom Bread Pudding | |
| BBQ MEATLOAF STACK | 16 |
| Served on Jalapeno Cornbread finished with Garlic Smashed Potatoes and Shallot crisps. | |
|  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. | |
|  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 |
| LUMP CRAB CAKES | 28 |
| Maryland style fresh Crab Cakes topped with lemon Caper Remoulade served over Garlic Smashed Potatoes.. | |
| WILD SALMON | 22 |
| Grilled Wild Salmon finished with a Lemon Caper Sauce served over Rice of the Day. | |
| SESAME CRUSTED TUNA | 25 |
| Pan seared sesame crusted Ahi Tuna steak, with a citrus wasabi aioli and Rice of the Day. | |
| 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, topped with our homemade Romesco sauce (contains nuts). | |
| 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. | |

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



Denotes September's House Specialties