



*Thoroughly cooking foods of animal origin such as beef, eggs, fish and poultry or shellfish reduces the risk of food borne illness. Contact your physician or public health official for further information.

APPETIZERS & STARTERS

Chicken Tenders \$9.95

Four buttermilk battered chicken tenderloins flash fried crispy golden brown, accompanied by firecracker pickles and your choice of ranch, bleu cheese, honey mustard or BBQ dipping sauces.

Chicken or Steak Quesadilla \$11.00

A large flour tortilla stuffed with grilled chicken or steak, shredded cheeses, tomato and green onion served with sour cream and salsa.

Onion Rings \$6.95

Jumbo beer battered onion rings served with our signature dipping sauce.

Philly Cheesesteak Sliders \$10.95

Thinly shaved seasoned top round of beef, sautéed bell peppers & onion smothered in melted provolone cheese on soft slider buns.

Horn Island Boiled Shrimp

Spicy boiled boat-fresh Gulf shrimp served hot or cold in the shell with our zesty lime cocktail sauce.
\$12.50

HOUSEMADE SOUPS & GARDEN FRESH SALADS

Salads are accompanied by your choice of Ranch, Caesar, Bleu Cheese, Italian, Thousand Island and Catalina dressings.

Chicken Noodle \$3.25 Cup/\$5.25 Bowl Soup

White meat chicken, farm fresh vegetables and lots of noodles in our perfectly seasoned chicken stock.

Garden Green Salad \$5.95

Fresh salad greens, vine ripened tomatoes, cucumbers, red onion and croutons.

Seafood Gumbo \$3.50 Cup/\$5.50 Bowl

Classic Mississippi gumbo served with steamed white rice.

Caesar Salad \$7.95

Crisp Romaine lettuce, creamy Caesar dressing, Parmesan cheese and garlic croutons.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish and poultry or shellfish reduces the risk of food borne illness. Contact your physician or public health official for further information.

EXPRESS BREAKFAST BUFFET

Help yourself to our fast and fresh breakfast buffet where a selection of fresh eggs, ham, bacon, sausages, potatoes, fresh fruit, flavored butters, cream cheese, danish, muffins, homemade breads and breakfast rolls are sure to please.

BREAKFAST SPECIALTIES

Breakfast specialties include your choice of breakfast potatoes or Southern style grits along with your choice of toast or buttermilk biscuits served with fruit preserves.

***Chicken Fried Steak and Eggs** \$10.95

Texas-sized buttermilk battered chopped steak fried golden brown, topped with country gravy and paired with two farm-fresh eggs cooked your way.

Ham and Cheese \$9.95

Three egg omelet filled with savory sautéed country ham and Cheddar cheese.

***New York Steak and Eggs** \$14.95

USDA Choice 8 oz. New York strip steak dusted with our signature seasoning blend, char-broiled to your liking and paired with two farm-fresh eggs cooked your way.

***All American Breakfast** \$10.95

Two farm fresh eggs cooked to order with your choice of smokehouse bacon, country ham or sausage links.

Gulf Coast

Three-egg omelet filled with sautéed jumbo lump crab meat, artichoke hearts, green onions and melted Swiss cheese.
\$11.95

LATE NIGHT ENTRÉES

***IP Burger** \$10.95

Our signature char-broiled burger is topped with your choice of Cheddar, Swiss, provolone or pepper jack cheeses served with sliced Bermuda onion, vine ripened tomato and crisp lettuce.

Chipotle Turkey \$11.95

Hot sliced roast turkey breast, thick smokehouse bacon, Swiss cheese and our special chipotle mayo served on a house made sweet jalepeno Cheddar bun with baby greens and vine ripened tomato.

New England Lobster Roll \$18.00

Simply one of the guilty pleasures in life from Cape Cod. Fresh Maine lobster meat, celery, mayonnaise and milled black pepper in a butter toasted poppy seed bun. Delightful!

The Big Italian \$11.95

Premium Italian cold cuts, including Sopressata, Capicola, Genoa Salami, and Provolone Cheese, warm on Italian bread, with basil tomato aioli and Italian vegetable spread.

***Cajun Rib-Eye**

USDA Choice 10 oz. center cut rib-eye steak dry rubbed with Cajun spices and marinated for 24-hours. Char-broiled to your specification and served on a bed of sautéed Burgundy mushrooms with sweet onions and garlic.

\$22.95

*Thoroughly cooking foods of animal origin such as beef, eggs, fish and poultry or shellfish reduces the risk of food borne illness. Contact your physician or public health official for further information.

DESSERTS

Bourbon Pecan Pie a la Mode \$7.50

Our traditional Southern favorite featuring local pecans and crowned with vanilla bean ice cream.

Blondie Sundae Supreme \$7.50

Classic thick-cut blondie topped with vanilla bean ice cream, butterscotch syrup, hot chocolate sauce, whipped cream, nuts, and yes, of course, a cherry on top!

Deep Fried Cheesecake \$7.50

Breaded in sweet cookie crumbs, flash fried until golden crisp and warm. Served with vanilla scented whipped cream and fresh berries.

Chocolate Cake \$7.50

Rich devil's food cake with decadent creamy chocolate icing, served with whipped cream and chocolate sauce.

Vanilla Ice Cream

\$3.95

CHILDREN'S MEALS

Grilled Cheese Sandwich

\$6.95

Noodles & Butter

\$6.95

Chicken Tenders

\$6.95

Butterfly Shrimp

\$6.95