

*A Service and Packaging Fee of \$2.00 is Applied to all To-Go Orders

To Go!

BREAKFAST

***All American Breakfast**

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

\$10.95

***New York Steak and Eggs**

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.

\$14.95

APPETIZERS

Chicken Tenders

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

\$9.95

Philly Cheesesteak Sliders

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

\$10.95

Chicken or Steak Quesadilla

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

\$11.00

HOUSEMADE SOUPS

Chicken Noodle Soup

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

\$3.25 Cup/\$5.25 Bowl

Seafood Gumbo

Classic Mississippi gumbo served with steamed white rice.

\$3.50 Cup/\$5.50 Bowl

Loaded Baked Potato Soup

Creamy and hearty potato soup served piping hot with bacon crumbles, Cheddar cheese and chopped green onion.

\$3.25 Cup/\$5.25 Bowl

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

ENTRÉES

***Hamburger Steak**

Charbroiled chopped sirloin steak smothered in grilled onions and brown gravy. Accompanied by fluffy mashed potatoes and the Chef's selection of seasonal vegetables.

\$10.95

Chicken or Shrimp Alfredo

Your choice of blackened or grilled chicken or shrimp atop penne pasta tossed in creamy garlic and Parmesan Alfredo sauce.

\$13.95/\$14.95

***IP Burger**

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.

\$10.95

***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 with a side of Burgundy mushroom and onion demi glace.

\$22.95

Mississippi Fried Catfish

Mississippi farm-raised catfish fillets fried golden brown in our proprietary fish fry breading accompanied by hushpuppies, french fries, Chef's selection of seasonal vegetables and Creole tartar sauce for dipping.

\$12.95

Chicken Fried Chicken

Twin tender double-battered chicken breasts smothered in black pepper gravy and accompanied by fluffy mashed potatoes and the Chef's selection of seasonal vegetables.

\$12.95

DESSERTS

Chocolate Cake

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

\$7.50

Bourbon Pecan Pie a la Mode

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

\$7.50

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