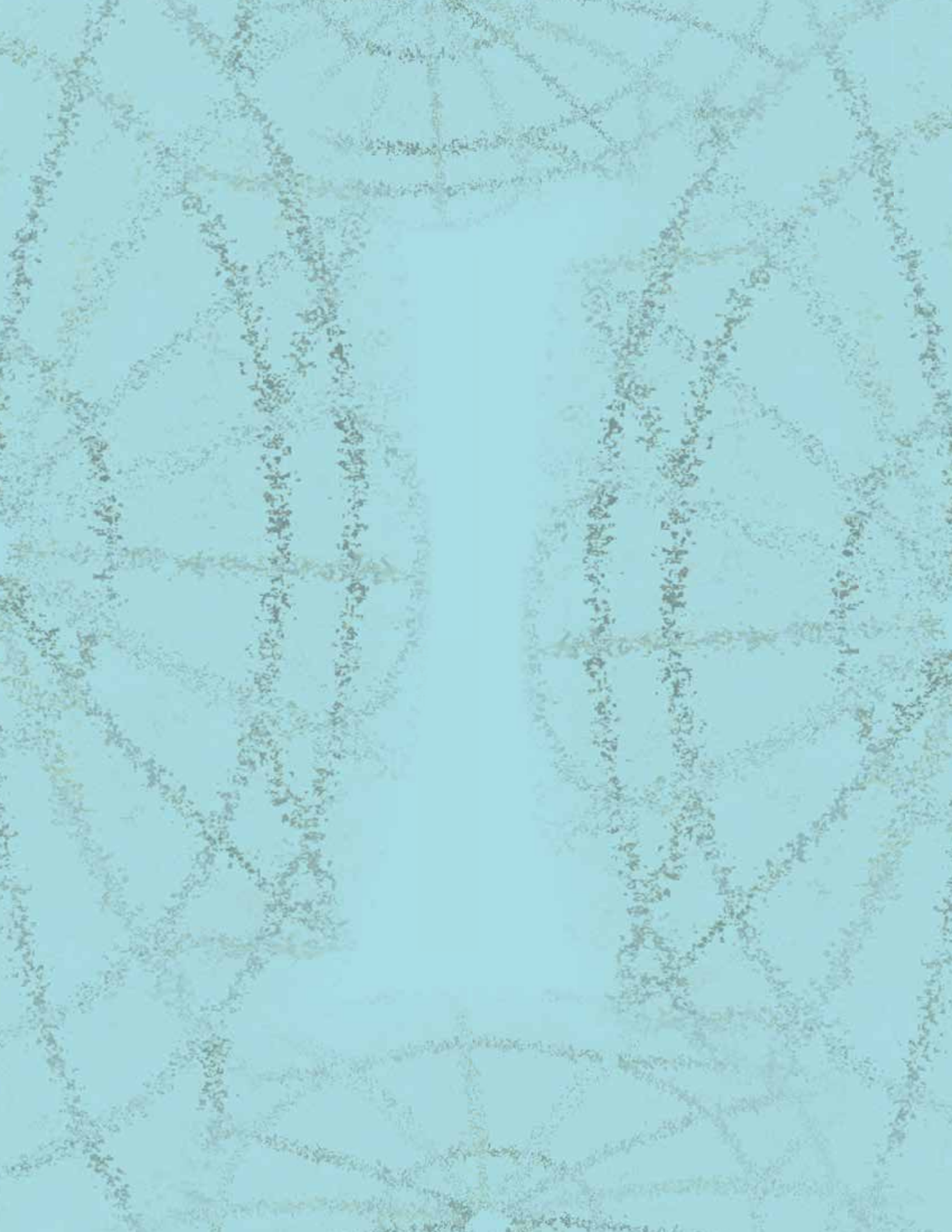




LATE NIGHT MENU



## **APPETIZERS & STARTERS**

### **Chicken Tenders**

Buttermilk battered chicken tenderloins flash fried crispy and golden with our firecracker pickles and ranch, blue cheese, honey mustard or barbecue dipping sauces  
9.95

### **Onion Stack**

A large stack of Viennese style fried onion rings accompanied by our chipotle ranch dipping sauce  
6.95

### **Philly Cheesesteak Sliders**

Thinly shaved seasoned top round of beef, sautéed bell peppers & onions smothered in melted provolone cheese on soft slider buns  
10.95

### **Chicken or Steak Quesadilla**

Flour tortilla stuffed with grilled chicken or steak, shredded cheese and scallions, served with sour cream and salsa  
11.00

### **Horn Island Boiled Shrimp**

Boiled spiced boat-fresh Gulf shrimp served hot or cold in the shell with our zesty cocktail sauce  
12.50

## **HOUSEMADE SOUPS & GARDEN FRESH SALADS**

Salad dressing choices: Caesar, Ranch, Blue Cheese, Italian, Thousand Island and Catalina

### **Chicken Noodle Soup**

All white meat chicken, farm fresh vegetables and lots of noodles in a seasoned chicken stock  
3.50 cup/5.50 bowl

### **Seafood Gumbo**

Classic Mississippi gumbo served with steamed white rice  
3.50 cup/5.50 bowl

### **Caesar Salad**

Crisp romaine lettuce, creamy Caesar dressing, Parmesan cheese and garlicky croutons  
7.95

### **Garden Salad**

Fresh salad greens, tomatoes, cucumbers, red onions and croutons  
5.95

## **BREAKFAST OFFERINGS**

Breakfast entrees include your choice of hash-brown potatoes or Southern style grits along with your choice of toast or buttermilk biscuits served with fruit preserves

### **Express Breakfast Buffet**

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

10.95

### **Chicken Fried Steak and Eggs**

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

10.95

### **New York Steak and Eggs**

USDA choice 8 oz. New York strip steak dusted with our special seasoning blend, charbroiled to your liking and paired with two farm fresh eggs cooked your way

14.95

### **All American Breakfast**

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

10.95

### **Ham and Cheese**

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

9.95

### **Gulf Coast**

Three egg omelet filled with jumbo lump crab meat, artichoke hearts, scallions and melted Swiss cheese

11.95

## **LATE NIGHT ENTREES**

### **IP Burger**

Our signature, charbroiled and seasoned burger topped with your choice of Cheddar, Swiss, provolone, or pepper jack cheeses, served with a slice of red onion, vine ripened tomato and a crisp lettuce leaf  
10.95

### **New England Lobster Roll**

Simply one of the guilty pleasures in life from Cape Cod. Fresh Maine lobster meat, celery, mayonnaise and milled black pepper in a toasted New England soft roll  
18.00

### **The Rubeen Wrap**

Lean shaved corned beef, caraway sauerkraut, Swiss cheese and Thousand Island dressing wrapped up tight in a large garlic herbed tortilla  
10.95

### **Chipotle Turkey Sandwich**

Hot sliced roast turkey breast, thick smokehouse bacon, Swiss cheese and our special chipotle mayonnaise served on a house made sweet jalapeño cheddar bun with baby greens and vine ripe tomato  
11.95

### **Cajun Rib-Eye Steak**

10 oz. succulent steak, dry rubbed with Cajun spices, marinated for extra flavor, then grilled and nestled atop sautéed garlic, Burgundy mushrooms and onions  
21.95

## **DESSERTS**

### **Bourbon Pecan Pie á la Mode**

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

7.50

### **Deep Fried Cheese Cake**

Breaded in sweet cookie crumbs, flash fried until golden crisp and warm, then topped with vanilla scented cream and fresh berries

7.50

### **Chocolate Cake**

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

7.50

### **Blondie Sundae Supreme**

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

7.50

### **Vanilla Ice Cream**

3.95

## **CHILDREN'S MEALS**

### **Grilled Cheese**

6.95

### **Noodles and Butter**

6.95

### **Chicken Tenders**

6.95

### **Butterfly Shrimp**

7.95

## **BEVERAGES**

**Orange, Grapefruit, Cranberry or Apple Juice, V-8, or Lemonade**

3.00

**Milk**

3.00

**Coffee, Breakfast Tea,  
Southern Style Sweet or Unsweetened Tea**

2.50

**Bottled Water**

3.00

**Pepsi, Diet Pepsi, Tropicana Twister Orange Soda, Sierra Mist,  
Mug Root Beer, Dr. Pepper or Mountain Dew**

2.50

**Budweiser, Bud Light, Miller Lite, Michelob Ultra Light,  
Michelob Light, O'Doul's or Coors Light**

3.50

**Corona or Heineken**

4.50

## **WINE LIST**

**Redtree, Moscato, California**

This Moscato is sweet and fizzy, with notes of orange blossom and apple

7.00 glass

**Beringer, White Zinfandel, California**

Slightly sweet with strawberry and cranberry flavors

6.00 glass

**Cartlidge & Browne, Chardonnay, California**

This Chardonnay has a rich and creamy texture, with apple, vanilla and lemon flavors

7.00 glass

**Castle Rock, Pinot Noir, Monterey**

Light and fruity with black cherry, vanilla and cocoa flavors

8.00 glass

**Cartlidge & Browne, Merlot, North Coast**

Very smooth with red cherry, cedar, and blackberry flavors

8.00 glass

**Susana Balbo, "Crios" Cabernet Sauvignon, Mendoza**

Rich textured, with blueberry, black currants and floral aromas

8.00 glass

**PARTIES OF 6 OR MORE WILL BE CHARGED AN 18% GRATUITY.**

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.

