



Lunch Menu

Lunch Favorites

SALAD AND SOUP

Your choice of one of our Signature soups, Classic French Onion or Southern Corn Chowder, paired with a House or Caesar salad. 7.99

1/2 COLOSSAL CLUB SANDWICH COMBO

One half of our Colossal Club Sandwich paired with your choice of soup, House or Caesar salad. 8.99

FARMER'S MARKET PLATE

Your choice of any three of our freshly made side items. 6.99

Steamed Broccoli

Pecan Brittle Sweet Potatoes

Stone Ground Cheese Grits

Creamed Spinach

White Cheddar Mashed Potatoes

Seasonal Vegetables

Baked Potato

Steamed Asparagus (add 1.99)

Wild Mushroom Rice Pilaf

MEATLOAF STACK

A hearty portion of our homestyle meatloaf stacked aside white cheddar mashed potatoes, smothered in wild mushroom gravy and topped with tobacco onions. 8.99

TROUT ALMONDINE

Fresh rainbow trout, lightly breaded then pan seared and topped with toasted almonds and lemon butter sauce. Served with fresh seasonal vegetables. 9.99

SOUTHERN CORN CHOWDER

Cup 3.49 Bowl 4.99

FRENCH ONION SOUP

Cup 3.49 Bowl 4.99

Salads

Our Signature Salad dressings: Honey Vinaigrette, Country French, Sweet Honey Mustard, Balsamic Vinaigrette, Apple Vinaigrette, Hot Bacon, Ranch, Bleu Cheese, Thousand Island and Fat Free Raspberry Vinaigrette.

CRISPY CHICKEN SALAD

Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions and applewood smoked bacon. Served with honey mustard dressing. 9.99

AHI TUNA SALAD

Sashimi-grade Ahi tuna, encrusted with fresh black pepper, lightly seared and sliced thin, served over mixed field greens tossed with cilantro-ginger vinaigrette, red onions, Mandarin oranges and crunchy Asian noodles. 10.99

GRILLED CHICKEN WALDORF SALAD

Juicy grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, dried cranberries and caramelized pecans. Served with apple vinaigrette dressing. 9.99

BLACK AND BLEU SALAD

Blackened cuts of Filet Mignon served over fresh mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles & Cajun fried onions. Served with our homemade bleu cheese dressing. 11.99

BULLFISH STRAWBERRY SALAD

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with honey vinaigrette. 10.99

ASIAN SHRIMP SALAD

Fresh gulf shrimp lightly battered and fried, tossed in a sweet and spicy Asian sauce served over crisp field greens with wonton crisps, red onions, cucumbers and bell peppers tossed in our homemade ranch dressing. Garnished with green onions and toasted almonds. 10.99

HOUSE SALAD

Fresh mixed greens with tomatoes, chopped eggs, cucumbers, applewood smoked bacon, cheddar cheese and croutons. 4.99

TRADITIONAL CAESAR SALAD 4.99



Lunch Menu

Sandwiches

All sandwiches are served with your choice of homemade potato chips or hot French Fries.

BLACK ANGUS CHEESEBURGER

Grand Champion Angus burger, hickory grilled and stacked high with leaf lettuce, tomato, pickles and Cajun fried onion rings, with your choice of cheddar, pepperjack, American or Swiss cheese. 8.99
Add applewood smoked bacon .99

COLOSSAL CLUB SANDWICH

Roasted turkey breast, baked ham, applewood smoked bacon, Swiss and cheddar cheeses, tomato, leaf lettuce and chipotle mayonnaise on toasted wheatberry bread. 8.99

BLACKENED CHICKEN SANDWICH

Grilled marinated chicken breast dusted with blackening spice and topped with melted cheddar cheese. Served on a bakery fresh bun with chipotle mayonnaise, lettuce and tomato. 8.99

BULLFISH PO' BOY

Golden fried fresh catch on a toasted hoagie roll with homemade remoulade sauce, leaf lettuce and sliced tomatoes. 9.99

TENNESSEE JACK GRILL

Grilled marinated chicken breast basted with our barbeque sauce then crowned with melted pepperjack cheese, applewood smoked bacon, lettuce and tomato. 9.49

BLACK AND BLEU BURGER

Cajun seasoned Angus burger with applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. 9.99

TURKEY & CHEDDAR PANINI

Shaved turkey breast with melted cheddar cheese, sliced Granny Smith apples, honey mustard sauce and applewood smoked bacon on fresh Italian bread. 8.99

SOUTHWEST CHICKEN PANINI

Slices of grilled chicken breast on Italian bread with our signature chipotle sauce topped with pico de gallo and melted pepper jack cheese. 8.49

PRIME RIB PANINI

Shaved prime rib, caramelized onions, melted Swiss cheese and horseradish sauce. Served on fresh Italian bread with a side of au jus. 9.99

MONTE CRISTO

Honey baked ham, roasted turkey, American and Swiss cheeses stacked high on wheatberry bread, lightly battered and fried golden brown. Dusted with powdered sugar and served with raspberry preserves. 9.99

Signatures

Add a House or Caesar salad to any Signature or Sandwich for only 2.99

SOUTHERN STYLE CHICKEN TENDERS

Fresh hand-breaded chicken tenders fried crisp and golden. Served with fries and cole slaw, accompanied by tangy barbeque and honey mustard dipping sauces. 9.49

WILD TURKEY® PORK CHOP

A juicy, grilled 6oz. boneless center-cut pork chop infused with our savory Wild Turkey® marinade. Served with pecan brittle sweet potatoes. 9.99

BULLFISH FISH AND CHIPS

Lightly breaded and fried golden brown. Served with fries, cole slaw and remoulade sauce. 9.49

GRILLED ATLANTIC SALMON

6oz grilled Atlantic Salmon fillet delicately seasoned and crowned with our special mustard dill sauce. Served with fresh steamed broccoli. 10.99

GRILLED FILET MEDALLION

4oz center-cut filet medallion aged to perfection and grilled to your liking. Served with white cheddar mashed potatoes and fresh steamed broccoli. 11.99