

HAPPY HOUR

4:00 - 7:00

SEASONAL DRINKS - \$15

NEGRONI

SPICY MARGARITA

ESPRESSO MARTINI

DARK "N" STORMY

SPIKED ARNOLD PALMER

FORBIDDEN SOUR

BITES

\$6 CHIPS AND SALSA

\$8 NACHOS

\$8 CHEESE QUESADILLA

\$8 CHEESESTEAK EGG ROLL

\$8 WINGS \$1 BLUE CHEESE OR RANCH & CELERY



SCAN FOR
VUE MENU



SCAN FOR
TWENTIES MENU

BREAKFAST SPECIALS \$14

Chef Craig 's Eggs Benedict

Two eggs, sunny side up with fried green tomatoes, sautéed baby spinach, topped with Grandma Ida's turkey andouille sausage gravy, on a bed of sweet buttery cornbread

Leavander's Cajun Shrimp & Grits

Sautéed black tiger shrimp, tricolor peppers, onions, fresh herbs, turkey andouille sausage, Monterey Jack cheese on a bed of creamy grits



DINNER SPECIALS \$24

Shrimp Scampi

Black tiger shrimp, sautéed in fresh herbs, lemon butter, white wine garlic sauce, on a bed of black creamy risotto.

Gnocchi

Sautéed Gnocchi topped with a spicy honey butter thyme cream sauce and herbs, served with marinated chicken, flame grilled to juicy perfection.

