

Sample Private Dining Menu

House Salad

*mixed organic greens/heritage tomatoes/cucumber/shaved red onion/garlic croutons/
choice of house made dressings: buttermilk ranch/herb blue cheese/red wine balsamic
vinaigrette/Caesar/strawberry lemonade vinaigrette/mango vinaigrette/honey mustard*

Entrée

(Each Guest May Choose One)

Seared Filet Mignon

*4 Oz seasoned hand cut fillet/grilled to order/
red wine demi-glace/
choice of two daily fresh sides*

Wild American Gulf Shrimp Platter

*½ lb./blackened or fried/cocktail sauce/ choice of two daily
fresh sides*

Winner-Winner Chicken Dinner

*2 teriyaki & tarragon seasoned grilled chicken breasts/tomato
onion jam/sweet chili sauce/
choice of two daily fresh sides*

Rudy's Signature Shrimp & Grits

*½ lb local shrimp, creole spiced with heirloom tomato &
Baldwin County field peas succotash over creamy old style
coarse ground goat cheese grits*

Blackened Chicken Florentine Fettuccini

*blackened chicken, fresh spinach, mushrooms, crumbled bacon,
shaved parmesan, cheesy alfredo sauce,*

Daily Sides

*coastal slaw
wild rice
seasonal vegetables*

*old style coarse ground goat cheese grits
sidewinder french fried potatoes
mashed potatoes du jour
pepper jack mac & cheese
braised collard greens*

*grilled asparagus
madeira wild mushrooms
glazed sweet potatoes
Baldwin Co. succotash*

Dessert

(Each Guest May Choose One)

Dark & Stormy

*Dark chocolate & espresso flourless cake,
Bailey's drizzle*

Rudy's Key Lime Pie

Chef Rudy's classic key lime pie

Gelato & Sorbets

Flavors change daily

Blueberry Cobbler

*house made blueberry cobbler with
vanilla bean gelato*

For children 10 & under

(choice of fries or fresh fruit)

*beef sliders
chicken tenders*

*kids Wild American popcorn shrimp
grilled cheese*

The three-course dinner is \$30 excluding alcohol. Coffee, Tea, Soft Beverages included — Cash Bar