



## DINNER MENU

## DINNER MENU ...AFTER 4:00P.M.

### **APPETIZERS**

#### **Popcorn Shrimp**

*Fried and coated with a  
Chipotle lime dressing....7.95*

#### **Blackened Jumbo Shrimp**

*Served with cocktail sauce  
and fresh lemon wedges....7.95*

#### **Fried Green Tomatoes & Yellow Grits**

*Served with Pepper Gravy....7.95*

#### **Wings of Fire**

*Chicken Wings – Buffalo Style  
Garnished with celery sticks.....7.95*

#### **Spinach & Artichoke Dip**

*Served with tri color tortilla chips...5.95*

#### **Panko-crusted Fresh Asparagus**

*Served with yellow grits & Wasabi dip...6.95*

### **SALADS**

#### **Canebrake's Own Chargrilled Chicken Salad**

*Grilled chicken breast on a bed of fresh mixed greens, tomatoes, and cucumbers*

*Served with seasonal fruit and topped with toasted almonds*

*Chef Ron suggests balsamic vinaigrette for dressing, but the choice is yours.*

*9.95*

#### **Alston's Pasta Salad**

*(available Wed, Thurs, Fri only)*

*Chunks of white chicken, orzo pasta, red and green peppers, onion, celery and cherry tomatoes,  
tossed with a zesty vinaigrette dressing and topped with toasted almond slivers & bleu cheese*

*Served over fresh mixed greens*

*9.95*

#### **Chicken Caesar Salad**

*A traditional style salad of crisp hearts of  
romaine tossed lightly in a Caesar dressing  
topped with grilled chicken tenders*

*Parmesan cheese and homemade croutons*

*9.25*

#### **Garden Salad**

*Mixed fresh greens with garden veggies and  
grated cheddar cheese, topped with homemade croutons  
dressing of your choice*

*6.25*

*with Grilled or Fried Chicken Tenders or Steak Strips*

*9.25*

#### **Black-n-Bleu**

*Grilled flank steak strips served on hearts of romaine*

*with Bleu Cheese crumbles*

*9.25*

**Dressings: Italian, Caesar, Creamy Ranch, Balsamic Vinaigrette, Honey Mustard, Chunky Bleu Cheese,  
Oil & Vinegar and Fat-free Raspberry Vinaigrette**

## **ENTREES**

*All entrees are served with a side salad and your choice of dressing,  
mashed Yukon gold potatoes and vegetable of the day.*

### **BEEF**

#### **Filet Mignon**

*USDA choice Angus Beef center cut  
grilled to your liking  
24.95*

#### **Ribeye**

*USDA Angus Beef – 12 ounce  
grilled to your liking  
18.95*

### **SEAFOOD**

#### **Panko Crusted Shrimp**

*fried jumbo shrimp served with  
Classic cocktail sauce  
14.95*

#### **Pan-seared Tilapia**

*finished in a wine and butter sauce  
14.95*

### **POULTRY**

#### **Apricot Glazed Chicken**

*All white meat chicken breast  
finished with an apricot pecan glaze  
15.95*

#### **Chicken Tender Platter**

*Grilled or fried plump chicken tenders  
14.95*

### **PASTA DISHES**

**Southwestern Chicken Pasta** – grilled chicken chunks tossed with chipotle cream sauce,  
diced tomatoes on a bed of fettuccini...15.95

**Alfredo Pasta** – bed of fettuccini topped with a creamy parmesan sauce and your choice of  
grilled chicken or shrimp...15.95

#### **CHOICES FOR THE WEE ONES ... 3.50**

*Grilled Cheese*

*Peanut Butter & Jelly*

*Hot Dog*

*Chicken Fingers*

*All served with choice of French Fries, Sweet  
Potato Fries, Fruit, or Chips*

#### **DESSERTS ... 3.95**

*Warm Pecan Pie with Ice cream*

*Cheesecake*

*Vanilla Ice Cream*

#### **DRINKS**

*Pepsi, Diet Pepsi, Mountain Dew, Diet  
Mountain Dew, Sierra Mist, Gatorade,  
Iced Tea and Coffee, Bottled Water*

## WINE

	<u>Glass</u> 6 ounces	<u>Bottle</u>
<b>SPARKLING</b>		
<i>Korbel Brut</i>	5.50	16.25
<b>BLUSH</b>		
<i>Beringer White Zinfandel</i>	4.75	13.50
<b>WHITE</b>		
<i>Indian Wells Riesling</i>	5.50	16.25
<i>Esperto Pinot Grigio</i>	7.25	22.95
<i>Santa Margherita Pinot Grigio</i>	9.25	31.95
<i>White Haven Sauvignon Blanc</i>	6.35	18.75
<i>14 Hands Chardonnay</i>	5.50	16.25
<i>La Crema Chardonnay</i>	7.25	22.95
<i>Fritz Chardonnay</i>	9.25	31.95
<b>RED</b>		
<i>Fuedo Arancio Noir</i>	4.75	13.50
<i>La Crema Pinot Noir</i>	9.25	31.95
<i>Baron Philipe de Rothschild Merlot</i>	5.50	16.25
<i>Wolf Blass Cabernet</i>	5.50	16.25
<i>Souverain Cabernet</i>	7.25	22.95
<i>Fritz Cabernet</i>	9.25	31.95
<i>Spellbound Petite Syrah</i>	6.35	18.75
<i>Featured Wine of the Day</i>	4.75	13.50

## BEER

<b>DOMESTIC.....</b>	<b>\$2.50</b>	
<i>Budweiser</i>	<i>Coors Light</i>	<i>Bud Light</i>
<i>Michelob Ultra</i>	<i>Bud American Ale</i>	<i>Yuengling</i>
	<i>Bud Select</i>	<i>Miller Light</i>
<b>IMPORT.....</b>	<b>\$3.50</b>	
<i>Corona</i>	<i>Fosters</i>	<i>Stella</i>