

Specialty Cocktails

- Creekside Colada 6.5**
*Light Rum and Dark Rum blended with
 Coconut Milk, Pineapple Juice and
 Strawberry Purée*
- Raspberry Margarita 6.5**
*Tequila, Triple Sec, Sweetened Lime Juice
 and Sour Mix with Raspberry Purée*
- Mojito 6.5**
A blend of Light Rum, Fresh Mint and Lime
- Mango Martini 6**
*Vodka and Orange Liqueur shaken
 with fresh Mango Purée*

- Peach Daiquiri 6.5**
*Fresh Peach Purée blended
 with Light Rum and Dark Rum*
- Georgia Peach Tea 6.5**
*Firefly Sweet Tea Vodka, fresh Peach Purée
 and Lemonade*
- Carolina Belle 6.5**
*Pama Pomegranite Liqueur, Vodka,
 Peach Schnapps and Pineapple Juice*
- Washington Apple Martini 6**
*Whiskey, Sour Apple Liqueur
 and Cranberry Juice*

Wine

	Glass	Bottle
Sparkling		
La Marca Prosecco, ITA	6	24
Martini & Rossi "Asti", ITA	8	35
Moet & Chandon "Imperial", FRA		74
White Wines		
Ecco Domani Pinot Grigio, ITA	6	24
Maso Canali Pinot Grigio, Trentino, ITA		32
Whitehaven Sauvignon Blanc, Marlborough, NZ	7	32
Alamos Chardonnay, Mendoza, ARG	6	24
William Hill Chardonnay, Central Coast, CA	6	28
Kendall Jackson Chardonnay, Sonoma County, CA		30
Laguna Ranch Chardonnay, Russian River Valley, CA		42
Apothic White Winemaker's Blend, CA	6	24
Mirassou Moscato, CA	6	24
Blush Wines		
Canyon Road White Zinfandel, CA	5	20
Beringer White Zinfandel, CA	6	24
Red Wines		
Bridlewood Pinot Noir, CA	6	26
MacMurray Ranch Pinot Noir, Russian River Valley, CA		38
Red Rock Merlot, CA	6	24
Dark Horse Cabernet Sauvignon, CA	6	24
Louis M. Martini Cabernet Sauvignon, Sonoma County, CA	7	32
Frei Brothers Reserve Cabernet Sauvignon, Alexander Valley, CA		50
Rosemount "Show Reserve" Shiraz, McLaren Vale, AUS		36
Oak Ridge Old Vines Zinfandel, CA	6	28
Apothic Red Winemaker's Blend, CA	6	24
House Wines		
Pinot Grigio, Chardonnay, Riesling, Merlot, Cabernet Sauvignon	5	

Beer

Domestic 3	Import 4	Craft 5
Bud	Heineken	Highland Oatmeal Porter
Bud Light	Newcastle Brown Ale	Highland Gaelic Ale
Miller Lite	Corona	Harpoon UFO Hefeweizen
Coors Light	Guinness Draught	New Belgium Fat Tire Amber Ale
Yuengling Light		
Michelob Amberbock		
Michelob Ultra 4		

All Day Breakfast

Steak & Eggs*	18
<i>10oz Ribeye and 2 Eggs any style with Hash Browns and Toast</i>	
Two Eggs any style*	9
<i>With Bacon or Sausage Patties, Hash Browns and Toast</i>	
Ham & Cheese Omelet*	9.5
<i>Three Egg Omelet with Hash Browns and Toast</i>	

Starters



Spinach, Artichoke & Seafood Dip	10	9
<i>Warm Spinach and Artichoke dip blended with Shrimp and Crawfish served with toasted Parmesan Baugelette</i>		
Fried Green Tomatoes	8	7
<i>With Pickled Red Onions and a Buttermilk dipping sauce</i>		
Popcorn Crawfish	9.5	8.5
<i>Golden Fried Crawfish Tails with a creamy Cajun dipping sauce</i>		
Buffalo Chicken Flatbread	9	8
<i>Buffalo Chicken, Mozzarella Cheese, Tomato and Lettuce served on grilled Flatbread and finished with Ranch Dressing</i>		
Potato Nachos	8	7
<i>Fresh Cut Kettle Chips with White Cheddar Sauce, Bacon, Scallions and Tomatoes</i>		
Lump Crab Cakes	11	10
<i>With Arugula Salad and Remoulade Sauce</i>		
Chicken Wings	1/2 Dozen 9	8
<i>Choice of Barbeque, Mild or Hot Sauce served with Celery and Blue Cheese or Ranch Dressing</i>		
	Dozen 16	15

Soups

Selu's Corn Chowder	Cup 4	Bowl 6
Chef's Soup of the Day	Cup 3.5	Bowl 5.5

Salads

Iceberg Wedge Salad	8
<i>Iceberg Wedge with Tomatoes, Bacon, Red Onion, Blue Cheese Crumbles and Blue Cheese Dressing</i>	
Spinach Salad	7
<i>Baby Spinach, Button Mushrooms, Egg and Red Onion tossed with Warm Bacon Dressing</i>	
Caesar Salad	6
<i>Chopped Romaine Lettuce tossed with Caesar Dressing and Shaved Parmesan</i>	
House Salad	6
<i>Mixed Greens, Cucumber, Carrot, Tomato, Croutons and choice of Buttermilk Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette or Lite Italian</i>	

Salad Add-ons

5oz Grilled Chicken Breast 3
Five Grilled or Fried Shrimp 6



Prices reflected in orange are for members of Total Rewards. Show your card to receive the membership price. If you are not a member, sign up for free at the Total Rewards booth.

20% Gratuity added to check total for parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

All You Can Eat Lunch & Dinner Bar

Featured Items Change Daily

Pastas



Loaded Mac & Cheese	15	14
<i>Grilled Chicken Breast, Crumbled Bacon and Scallions tossed with Cavatappi Pasta in a creamy Cheese Sauce</i>		
Chicken & Broccoli Alfredo	15	14
<i>Grilled Chicken Breast and fresh Broccoli Florets tossed with a creamy Alfredo Sauce and Fettuccini Pasta</i>		
Beef Stroganoff	15	14
<i>Tender pieces of Prime Rib and Sautéed Mushrooms tossed in a traditional Stroganoff Sauce and served over Egg Noodles</i>		
Bolognese	13	12
<i>Our classic slow cooked Meat and Tomato Sauce served over Linguini Pasta</i>		
Shrimp Scampi	15	14
<i>Fresh Jumbo Gulf Shrimp sautéed with Lemon, Garlic, White Wine and Butter tossed with Linguini Pasta</i>		

Entrées

Chicken & Waffles	15	14
<i>Succulent Fried Chicken and a savory Herb Waffle with warm Maple Syrup, Hot Sauce and Today's Fresh Vegetable</i>		
Chicken Pot Pie	15	14
<i>Baked to order with Herb Roasted Chicken, Baby Carrots, Pearl Onions and Sweet Peas in a Rich Cream Sauce</i>		
Pot Roast	15	14
<i>Slow Roasted Beef served over Mashed Potatoes with Carrots, Pearl Onions and natural Pan Jus</i>		
Fish & Chips	14	13
<i>Beer Battered Fish with French Fries, Coleslaw, Hushpuppies and Tartar Sauce</i>		
Your Combo		
<i>Your choice of Fried Catfish, Gulf Oysters, Jumbo Shrimp,</i>	Choice of One	14
<i>Popcorn Crawfish or Chicken Tenders with French Fries,</i>	Choice of Two	16
<i>Coleslaw, Hushpuppies, Cocktail and Tartar Sauces</i>	Choice of Three	18
Grilled Salmon*	16	15
<i>6oz Fillet served over Grilled Portabella Mushrooms and topped with an Arugula Salad</i>		
Roast Chicken	15	14
<i>Half Chicken roasted with fresh Thyme and Rosemary served with Mashed Potatoes and Today's Fresh Vegetable</i>		
Country Fried Steak	15	14
<i>Golden Fried Steak with Pepper Gravy, Mashed Potatoes and Today's Fresh Vegetable</i>		
Prime Rib*	20	19
<i>Slow roasted and cut thick with Au Jus, creamy Horseradish Sauce, Mashed Potatoes and Today's Fresh Vegetable</i>		
12oz Ribeye*	27	26
<i>Marbled, full of flavor and served with a Baked Potato and Today's Fresh Vegetable</i>		
8oz Filet*	25	24
<i>Tender, grilled to perfection and served with a Baked Potato and Today's Fresh Vegetable</i>		
Lobster	Single	27
<i>Cold Water Lobster Tail with a Baked Potato and Today's Fresh Vegetable</i>		Twin
		54
		26
		52

Steak Add-ons

Five Grilled or Fried Shrimp 6, Cold Water Lobster Tail 26

Sandwiches

Served with a Dill Pickle and choice of French Fries,
Sweet Potato Fries, or Kettle Chips



Chicken Salad <i>House Roasted Chicken, Dried Cranberries and Pecans with Lettuce and Tomato on Toasted Ciabatta Bread</i>	9.5	8.5
Po'boy (Shrimp or Oyster) <i>Fried Gulf Oysters or Shrimp with Lettuce, Tomato and Tartar Sauce on a Toasted Hoagie Roll</i>	12.5	11.5
Cup & A Half <i>Half of a Sandwich (Po'boy or Chicken Salad) and a Cup of Soup</i>	11.5	10.5
Fried Chicken BLT <i>Thin Sliced Fried Chicken Breast with Bacon, Lettuce, Tomato and Mayo on a Toasted Telera Roll</i>	11.5	10.5
Prime Rib Dip <i>Thin Sliced Prime Rib with melted Horseradish White Cheddar Cheese and Au Jus on a Hoagie Roll</i>	13.5	12.5
Rueben <i>Corned Beef, Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye</i>	12.5	11.5
Triple Decker Club <i>Honey Ham, Roast Turkey, Bacon, Swiss and American Cheese with Lettuce, Tomato and Mayo on a choice of White or Wheat Toast</i>	12.5	11.5

Burgers

Served with a Dill Pickle and choice of French Fries, Sweet Potato Fries, or Kettle Chips

Carolina Burger* <i>½ lb Angus Burger topped with BBQ Pulled Pork, Bacon, Cheddar Cheese and Onion Rings with Lettuce, Tomato and Red Onion</i>	11.5	10.5
Southern Burger* <i>½ lb Angus Burger topped with Provolone Cheese, Fried Green Tomato, Pickled Red Onion, Lettuce and Bistro Sauce</i>	11.5	10.5
Black & Blue Burger* <i>Blackened ½ lb Angus Burger topped with Blue Cheese, Bacon, Lettuce, Tomato and Red Onion</i>	11.5	10.5
Burgundy Mushroom & Swiss Burger* <i>Mushrooms sautéed in a Burgundy Sauce with melted Swiss Cheese, Lettuce Tomato and Red Onion</i>	11.5	10.5
½ lb Angus Burger* <i>Choice of American, Cheddar, Swiss, Pepper Jack or Provolone Cheese with Lettuce, Tomato and Red Onion on a Toasted Home-style Bun</i>	10.5	9.5

Burger Add-ons 1

Fried Egg, Fried Pickles, Grilled Onions, Jalapeño Peppers, Sautéed Mushrooms or Bacon

Desserts

Fried Banana Split <i>Fried Bananas, Vanilla Ice Cream, Chocolate, Caramel and Strawberry Sauces with Whipped Cream, chopped Nuts and a Maraschino Cherry</i>	7.5	6.5	Key Lime Pie <i>Tangy and sweet in a Graham Cracker Crust</i>	6.5	5.5
Coconut Cream Pie	6.5	5.5	Seasonal Fruit Cobbler <i>Served warm with Vanilla Ice Cream</i>	6.5	5.5
Apple Tart & Ice Cream	6.5	5.5	Cheese Cake <i>Topped with fresh Strawberry Sauce</i>	7.5	6.5
Chocolate Cake	7.5	6.5	Ice Cream (No Sugar Added)	6.5	5.5



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