



# WINES

## BY THE GLASS

### Champagne

Prosecco	7
Gloria Brut	10

### Whites

Ferrari Carano Fume Blanc	10
Hogue Riesling	10
Voga Pinot Grigio	11
Ca Montini Pinot Grigio	12
Santa Margherita Pinot Grigio	12
Swanson Pinot Grigio	13
Whitehaven Sauvignon Blanc	10
Solaire Chardonnay	12
Sonoma Cutrer R.R. Chardonnay	11
Clos du Bois Chardonnay	11
Frei Brothers Chardonnay	12

### Reds

Ben Marco Malbec	10
Boarding Pass Shiraz	12
Seghesio "Old Vines" Zinfandel	10
Marietta "Old Vines" Zinfandel	11
Liberty School Cabernet	10
Dynamite Cabernet	12
Solaire Cabernet	15
Red Rock Merlot	10
Chateau St. Michelle Merlot	12
Swanson Merlot	15
Babcock Pinot Noir	12
La Crema Pinot Noir	12
BridgeView Pinot Noir	10

## BY THE BOTTLE

### Sparkling

Moet "Nectar"	100
Freixenet Brut	45
Moet "White Star"	110
Taltarni Brut Tache	50
Gloria Ferrer Brut "NV"	48
Veuve Clicquot Yellow Label	90
Freixenet Brut Cordon Negro	50

### Various Whites

Ca' Montini	45
Conundrum	55
Hogue Reisling	40

Voga Pinot Grigio	40
Zenato Pinot Grigio	45
Ferrari Carano Fume Blanc	40
Whitehaven Sauvignon Blanc	40
Merryvalle Sauvignon Blanc Starmont	80

### Chardonnay

Merryvalle	50
Cakebread	90
Clos du Bois	42
Solaire Chardonnay	40
Sonoma Cutrer Russian River	44

### Various Reds

Ben Marco Malbec	45
Equilateral	82
Boarding Pass	45
Duckhorn Paraduxx	110
Penfolds Bin 2 Shiraz Mourvedre	45
Penfolds Bin 389 Cabernet Shiraz	60
Red Zinfandel	
Seghesio "Old Vines"	40
Marietta "Old Vines"	48

### Cabernet

Jordan	106
Solaire	50
Dynamite	45
Cakebread	150
Liberty School	40
Penfolds Bin 407	60
Merryvalle Starmont	80
Caymus Special Selection	230
Silver Oak Alexander Valley	135

### Merlot

Red Rock	40
Candor	50
Havens	45
Swanson	50
Chateau St. Michelle	45

### Pinot Noir

Merryvalle	50
Bridgeview	45
La Crema	45
David Bruce	65

\* 24.25% TN Liquor Tax is included in wine prices

\*\* Wine menu subject to change



# ALCOHOLIC BEVERAGES

## ASSORTED BEERS

Guinness	6
Newcastle	6
Budweiser	4
Bud Light	4
Corona	4.75
Miller Light	4
Blue Moon	6
Coors Light	4
Heineken	4.75
Chimay Red	7
Amstel Light	5
Stella Artois	6
Anchor Steam	6
Samuel Adams	5
Michelob Ultra	4
Yuengling Lager	4
Sierra Nevada Pale	6
Flying Dog "Tire Biter"	6
Fat Tire 22oz Amber Ale	9

## MARTINI LIST

### Peach Blossom

*Absolut Vodka • Peach Schnapps • Grenadine • Splash of orange juice*

### Summer rain

*Pearl Pomegranate Vodka • Pearl Blueberry Vodka • Cranberry • Sweet/Sour • Simple syrup*

### 007

*Stoli Elite • Bombay Sapphire • Lillet*

### Brazilian Breeze

*Grey Goose Pear • Pineapple • Peach Schnapps • Grenadine*

### Espresso Martini

*Three olives espresso Vodka • Godiva Chocolate*

### The Milky Way Martini

*Dark Godiva Chocolate • Three olives Chocolate Vodka • Bailey's Caramel • Splash of cream*

### The Diva

*Nuvo Liquor • Navan Liquor • Splash of Pineapple*

## SKYY MARTINI LIST

### The Carrie\*

*Skyy Citrus • Cranberry • Sprite • Lemon*

### The Charlotte\*

*Skyy Raspberry • Cointreau • Cranberry • Lime Juice*

### The Miranda\*

*Skyy Passion Fruit • Peach Schnapps •*

*Orange juice • Lime Juice*

### Samantha Fun Dip\*

*Skyy Grape • Blue Curacao • Grenadine • Sour • Sprite*

### Mr Big Cherry\*

*Skyy • Cherry Coke •*

### Skyy Cosmo\*

*Skyy Citrus • Cointreau • Lime Juice • Cranberry*

### Skyy Lemon Drop\*

*Skyy Citrus • Sour*

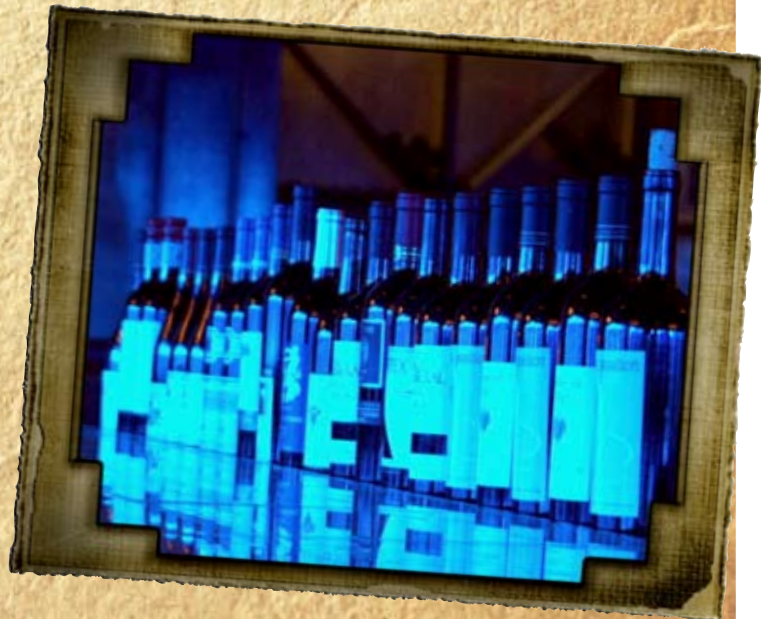
### Skyy Grapetini\*

*Skyy Grape • Sour*

\*All of the above drinks are available

**EVERY MONDAY for \$3**

\*\* Menu subject to change



# DINNER MENU

## SMALL PLATES

### Shrimp Scampi

Jumbo shrimp served BBQ or scampi style  
14

### Jumbo Lump Crab Cake

Cucumber, tomato, and onion salad & triple mustard remoulade  
12

### Filet Bites

Tender filet, spicy pesto mayo, roasted red pepper, grilled onions, portabella mushrooms & Parmesan cheese  
12

### Jumbo Scallop Trio

Served with cheddar grits, and lemon caper cream sauce  
14

### Lobster Ravioli

Served with sun dried tomatoes, cream sauce & pine nuts  
14

### Lamb Chops

Grilled to perfection with rosemary infusion demiglaze  
14

## SOUPS & SALADS

### She Crab Soup

Sweet southern blue crab soup  
6 cup 9 bowl

### Mushroom Bisque

6 cup 9 bowl

### Caprese

Roma tomatoes topped with fresh mozzarella di buffalo, fresh basil leaves, topped with balsamic reduction and extra virgin olive oil  
10

### Classic Wedge

Crumbled blue cheese, Applewood smoked bacon, Roma tomatoes, and choice of creamy Blue Cheese Dressing or homemade 1000 Island Dressing  
7

### Caesar Salad

Hearts of romaine topped with homemade Caesar dressing & garlic herb croutons  
7

### Baby Spinach Salad

Strawberries, goat cheese, citrus ginger vinaigrette dressing & roasted pecans  
8

## ENTRÉES

### Beef

#### Premium Filet Mignon

10 oz. Center cut filet grilled as desired, topped with fresh herb butter, served with roasted garlic mashed potatoes & asparagus  
35

#### 16 oz. Ribeye

Topped with fresh herb butter, served with au gratin potatoes & asparagus  
30

### Seafood

#### Pan Seared Alaskan Halibut

Roasted new potatoes, sauté vegetables & lemon caper cream sauce  
28

#### Jumbo Shrimp & Scallops

Pan seared scallops, grilled shrimp served over cheddar grits topped with lemon caper cream sauce  
24

#### Salmon Franchesa

Pan seared served with saffron rice and a broccoli crown  
26

#### Oven-Baked Mahi

Topped with grilled artichoke hearts, and Au gratin potatoes  
28

\*\* Menu subject to change



## Pork

### Chef's Pork Tenderloin

Served with maple cream sauce, roasted garlic mashed potatoes & caramelized carrots  
25

## Poultry

### Chicken Seven Hills

Topped with prosciutto, fresh mozzarella, roasted red peppers & spinach cream sauce over linguini pasta  
23

## Pasta

### Wild Mushroom Pasta

Served with parmesan herb cream  
14

Or your choice of: Filet 35 • Shrimp 26 • Halibut 28

## Sides - 5

Augratin potatoes

Buttered asparagus

Cheddar cheese grits

Sautéed wild mushrooms

Grilled summer vegetable sauté

Roasted garlic mashed potatoes, sour cream and scallions

## DESSERTS - 7

### Banana Caramel Creme Brulée

Warm Peach Cobbler with Cinnamon Ice Cream

Warm Chocolate Brownie with Vanilla Bean Ice Cream

Warm Pecan Pie with vanilla bean ice cream

Southern Comfort Cheese Cake

Home Made Ice Cream *(inquire about flavor selection)*

## Signature Dessert Drinks - 8

Nuts and Berries – Frangelico, Chambord and Cream  
(Tommy's Recommendation!)

Itta Bena Coffee – Arabica Coffee, Baileys, Amaretto, and Crème de Cacao

Amaretto Alexander – Amaretto and Godiva with a hint of cream

Blues Berry Martini – Blueberry Vodka, Vanilla Vodka, Chambord Simple Syrup Cream

Key Lime Martini – Vanilla Vodka, roses Lime and Licor 43

Chocolate Martini – Vanilla Vodka and Godiva Chocolate

## After Dinner Delights - 8

Amaretto Disaronno

Bailey's Irish Cream

B&B

Cointreau

Drambuie

Frangelico

Grand Mariner

Kahlua

Sambuca

## Dessert & Port Wines

Alvear 12

Dow's 10 year 10

Dow's 20 year 16

\*\* Menu subject to change



# LIMITED MENUS

## ABOVE BEALE

### Choice of Soup or Salad

Sweet southern blue crab soup cup or Classic Wedge Crumbled blue cheese, Applenwood smoked bacon, Roma tomatoes, and choice of creamy Blue Cheese Dressing or homemade 1000 Island Dressing

### Entrée Selections

Chicken Seven Hills topped with prosciutto, fresh mozzarella, roasted red peppers & spinach cream sauce over linguini pasta  
Jumbo Shrimp & Scallops Pan seared scallops, grilled shrimp served over cheddar grits topped w/ lemon caper cream sauce  
Chef's Pork Tenderloin Served with maple cream sauce, roasted garlic mashed potatoes & caramelized carrots

**\$30**

## BLUE WINDOW

### Appetizers served family style

Jumbo Lump Crab Cake cucumber, tomato, and onion salad & triple mustard remoulade  
Filet Bites Tender filet, spicy pesto mayo, roasted red pepper, grilled onions, portabella mushrooms & Parmesan cheese

### Choice of Soup or Salad

Mushroom Bisque cup or Caesar Salad Hearts of romaine topped with homemade Caesar dressing & garlic herb croutons

### Entrée Selection

Chicken Seven Hills topped with prosciutto, fresh mozzarella, roasted red peppers & spinach cream sauce over linguini pasta  
Jumbo Shrimp & Scallops pan seared scallops, grilled shrimp served over cheddar grits topped with lemon caper cream sauce  
Chef's Pork Tenderloin served with maple cream sauce, roasted garlic mashed potatoes & caramelized carrots

**\$40**

## CHANDELIER

### Choice of Soup or Salad

Sweet southern blue crab soup cup or Classic Wedge Crumbled blue cheese, Applenwood smoked bacon, Roma tomatoes, and choice of creamy Blue Cheese Dressing or homemade 1000 Island Dressing

Grilled Chicken and Filet served with two pre-selected sides

### Choice of one dessert from dessert menu

**\$45**

## HIDDEN SECRET

### Appetizers served family style

Jumbo Lump Crab Cake cucumber, tomato, and onion salad & triple mustard remoulade  
Filet Bites Tender filet, spicy pesto mayo, roasted red pepper, grilled onions, portabella mushrooms & Parmesan cheese

### Choice of Soup or Salad

Mushroom Bisque cup or Caesar Salad Hearts of romaine topped with homemade Caesar dressing & garlic herb croutons

### Entrée Selection

16 oz. Bone-in Ribeye topped with fresh herb butter, served with au gratin potatoes & asparagus  
Salmon Franchesa pan seared served with saffron rice and a broccoli crown  
Chef's Pork Tenderloin served with maple cream sauce, roasted garlic mashed potatoes & caramelized carrots

### Pre Selected Dessert from Dessert menu

**\$55**

## RED CARPET

### Appetizers Served Family Style

Lobster Ravioli served with sun dried tomatoes, cream sauce & pine nuts  
Lamb Chops grilled to perfection with rosemary infusion demiglace

### Choice of Soup or Salad

Sweet southern blue crab soup cup or Classic Wedge Crumbled blue cheese, Applenwood smoked bacon, Roma tomatoes, and choice of creamy Blue Cheese Dressing or homemade 1000 Island Dressing

### Entrée Selections

Premium Filet Mignon\* 10 oz. Center cut filet grilled as desired, topped with fresh herb butter, served with roasted garlic mashed potatoes & asparagus  
Pan Seared Alaskan Halibut roasted new potatoes, sauté vegetables & lemon caper cream sauce  
Chicken Seven Hills topped with prosciutto, fresh mozzarella, roasted red peppers & spinach cream sauce over linguini pasta  
Wild Mushroom Pasta Served with parmesan herb cream and your choice of Filet, Shrimp, or Halibut

**\$65**

\* Limited menus served with tea, soda, and coffee.

