

MAIN MENU



APPETIZERS

Smoked Provolone Wedges \$8.49
Hand-cut wedges of smoked provolone cheese, lightly breaded and fried with a warm gooey center and crispy lightly browned crust. Served with marinara sauce.

Darryl's Cajun Shrimp \$8.99
A net full of shrimp hand-dipped in buttermilk and breaded in seasoned flour, fried golden brown, then **dusted in Cajun spices**. Served with spicy Cajun dipping sauce.

Buffalo Chicken Tenders \$8.99
Our famous ginormous tenders tossed with Darryl's signature buffalo sauce. Served with blue cheese dressing and celery sticks. Available Plain or Nashville Hot.

Snack Attack \$16.99
Four of our all time favorites on one ginormous platter! **(No Substitutions)**
Beer Battered Onion Rings • Cajun Fried Shrimp
Smoked Wings • Smoked Provolone Wedges.

Pimento Cheese \$6.99
Made in house with sharp cheddar cheese and wood-fire grilled peppers. Served with house made crackers.

Stuffed Mushrooms \$9.49
Back by popular demand our classic stuffed mushrooms. Jumbo mushroom caps breaded with Japanese panko breadcrumbs, stuffed with herbed cream cheese and flash fried.
Served with homemade horseradish.

NEW! **Beer Batter Onion Rings** \$6.99
with ranch dipping sauce.

Warm Artichoke & Spinach Dip \$8.49
Served with house made crackers.

NEW! **Darryl's Cracker Dough Flatbreads** \$8.99
We use our house made cracker dough to make the crust, then load them up with tasty ingredients.

Nacho Style seasoned beef, cheese, jalapenos, fresh pico de gallo, green onions, and drizzled with crema. *(sour cream available by request)*

BBQ Chicken Grilled BBQ chicken breast, diced and placed atop pepper jack cheese then topped with pickled red onion and cilantro. Finished with a drizzle or Darryl's BBQ sauce.

Veggie with spinach, roasted tomatoes, onions, house made pimento cheese, and drizzled with herb olive oil.

Darryl's Original Homemade Crackers
\$3.49 per basket
Back, by popular demand from many of Darryl's beloved fans, these house made crackers come stacked in a basket with ranch dressing.

NEW! **Nashville Hot Tofu** \$5.99
Hand breaded tofu strips fried and dipped in Nashville style hot sauce. Served with pickles.

Darryl's Smoked Wings \$9.99
A full pound (8 on average) of spice-rubbed, applewood smoked jumbo wings. We serve them plain, buffalo or spicy Thai sauce. Served with ranch. *All flats: +\$1.50*

DRINKS

\$2.99
Coke • Diet Coke • Sprite
Lemonade • Mr.Pibb

Bottled (16 oz):
Body Armor Fruit Punch
Abita Root Beer

SIDES

À la carte \$2.49 / Substitute with House Salad +\$1.59

Seasoned French Fries • Mashed Potatoes • Rice • Baked Beans
Guilford Mills Cheese Grits • Darryl's Three Cheese Mac
Steamed Broccoli *(with cheese +\$0.50)*
Seasonal Butter Sauté Vegetables • Creamy Slaw
Loaded Smashed Potato *(+\$1.50)*

OFF THE GRILL comes with 2 Sides



Three Way Sampler \$21.99

Sample a collection of our three most popular items. Cajun Fried Shrimp, Chicken Tenders and Darryl's Signature Baby Back Pork Ribs.

Grilled CAB Ribeye \$23.99

Hand-cut, Certified Angus Beef grilled over a hickory fire. Available Cajun Spiced.

NEW! Filet Mignon \$29.99

8 ounces of Certified Angus Beef grilled goodness. One of our best selling and most tender steak grilled over wood fired grill and cooked to order. All well done filets are butterflied to ensure correct temp. Served with two sides.

NEW! Colossal Beef Rib \$34.99

Bigger and better than ever. A large beef rib is roasted low and slow until fork tender then finished on the grill and basted with our signature BBQ sauce.

Baby Back BBQ Pork Ribs *Half slab \$21.99* *Full Slab \$26.99*

Fall-off-the-bone tender Baby Back ribs, slow cooked, then finished over a hickory-fired grill and basted with Darryl's original barbecue sauce (yes, we sell it to go) and honey for unequaled tenderness and great taste.

+ Shrimp \$6.00

Add either Sautéed Shrimp or Fried Shrimp.

Lemon-Dill Salmon \$18.99

Grilled over a live fire and basted with a lemon-dill butter.

SPECIALTY ENTRÉES

NEW! Chardonnay Glazed Salmon \$21.99

Farm raised Chilean Salmon grilled over a hickory fire and glazed with a creamy Dijon-Chardonnay sauce. Served over wilted spinach, sautéed mushrooms, crisp bacon and rice.

Darryl's Signature Lasagna \$12.99

Our take on this classic is made in house. It is rich and decadent with layers of meat sauce, marinara, ricotta, provolone and mozzarella cheeses. Served with Parmesan toast.

NEW! Chicken Tender Platter \$13.49

Served with Dipping Sauces. Available tossed in Buffalo sauce or hot Nashville style.

Darryl's 8-Hour Prime Rib \$23.99

Our 12 oz Prime Rib comes from Certified Angus beef seasoned with fresh garlic and a trademark blend of spices. We slow cook it for 8 hours to add extra flavor, tenderness and enough juice to need a bib! It takes all day to get Prime Rib this good. Served with two sides, our special "au jus", and horseradish sauce.

Have your Prime Rib Blackened + 99¢

**ONLY AVAILABLE ON FRIDAY
& SATURDAY NIGHTS, 5PM**

NEW! Creole Spiced Chicken \$13.99

A boneless chicken breast seasoned with Creole spices and grilled over a hickory fire topped with a creamy Creole sauce. Served with broccoli, sautéed onions, and roasted red peppers.

Shrimp & Grits \$15.99

Tender shrimp sautéed with garlic, diced tomatoes and scallions, served over a big, creamy bowl of cheesy stone ground grits and finished in a Tasso ham gravy.

NEW! Fajita Platter

Soft flour tortillas grilled, served with your choice of: spiced chicken, beef, veggies (served with tofu), or a combination. Mixed with sauteed peppers and onions and garnished with fresh pico de gallo, sour cream, and pesto green rice.

Chicken: \$13.99 • Steak: \$14.99 • Combo: \$15.49
Tofu: \$13.99

Smoked Chicken Alfredo \$13.99

Smoked chicken, roasted red peppers, spinach and cavatappi noodles tossed in creamy Alfredo sauce. Sprinkled with Parmesan cheese and served with Parmesan bread.

Extra Side of Alfredo sauce \$0.99

BURGERS & SANDWICHES

served with French Fries



Burgers: Half Pound Freshly Ground Patties on Toasted Brioche Bun

Add: Fresh pickled Jalapeno or butter onions \$1 • Apple Wood Smoked Bacon \$3

* Substitute the Beyond Meat Burger for only \$2 

Classic \$8.99

Wood grilled burger satuéed onions, lettuce and tomato on a toasted brioche bun.

Bacon Cheddar Burger \$10.99

with applewood smoked bacon, lettuce, and tomato on a toasted brioche bun.

Grilled Chicken Sandwich \$9.99

Boneless chicken breast with lettuce, tomato, pickles, and mayonnaise on a toasted brioche bun.

Nashville Spicy Fried Chicken \$9.99

on butter brioche with pickle.

Pub Burger \$9.99

We start with an 8 oz. Certified Angus Beef patty and melt a double portion of aged cheddar cheese, a large onion ring, and top it all off with Darryl's signature pub sauce on a toasted brioche bun.

Cajun Po Boy Style Fried Shrimp \$10.99

with lettuce tomato and Cajun sauce.

Colby Cheddar Cheese & Crispy Chicken \$9.99

with lettuce Tomato and mayonnaise.

SALADS

Dressings: Oil & Vinegar • Blue Cheese • Ranch • Cilantro Citrus • Honey Mustard • White Balsamic

Carolina Citrus Salad

Mixed greens, red bell peppers, grape tomatoes, red onion and toasted spicy pecans with citrus-cilantro dressing.

Available with:

Sautéed Shrimp or Fried Shrimp \$11.99

Grilled Salmon \$13.99

Southern Fried Chicken Salad \$11.99

Large chicken tenderloins fried crisp using our signature breading and topped off with onions, red bell pepper, shredded pepper jack cheese, applewood smoked bacon and toasted spicy pecans. Served on a bed of fresh greens and tossed in ranch dressing.

House Salad \$3.99

Fresh greens, grape tomatoes, cucumbers, and shredded cheese. Served with your choice of any of our signature dressings.

SOUPS

Broccoli & Cheese Soup

Creamy broccoli and cheese soup topped with shredded cheddar cheese.

Cup: \$3.99 Bowl: \$4.99

DESSERTS

NEW!

Chocolate Graham Cracker Bar \$6.99
layers of crushed graham crackers, rich chocolate pudding and toasted marshmallow topping.

NEW!

Darryl's Fudge Brownie \$7.99
A warm chocolate Ghirardelli brownie topped with vanilla ice cream, hot fudge and whip cream.
Add Pecans for \$0.99

Cappuccino Cake \$7.99
For chocolate lovers! A colossal, triple-layered, double chocolate cake covered with rich and creamy mocha icing, topped with hot fudge and Edy's® Chocolate or Vanilla Bean ice cream.

KID'S MENU *(ages 10 and under)*

All Kids Meals come with Main Item, one Side Item, and a Beverage for \$6.99

Main Items:

Chicken Tenders
Cheeseburger
Mac and Cheese

Side Items:

Loaded Smashed Potato • Seasoned French Fries • Mashed Potatoes • Rice
Guilford Mills Cheese Grits • Darryl's Three Cheese Mac • Steamed Broccoli
Seasonal Butter Sauté Vegetables • Creamy Slaw • Baked Beans

Beverage

Coke • Diet Coke • Coke Zero • Sprite • Ginger Ale • Sweet & Unsweet Tea