





## \*ITALIAN NACHOS

Lightly fried chips, Italian sausage, provolone, mozzarella, Kalamata olives, tomatoes, pepperoncini, scallions, and Asiago cheese sauce.

## **MOZZARELLA CHEESE STICKS (V)**

Five cheese sticks, fried golden brown, served with our homemade tomato sauce.

## FRIED MUSHROOMS (V)

Fresh hand-breaded, golden-fried tender mushrooms. Served with ranch dressing.

## LOADED POTATO SKINS (GF)

Idaho potato skins fully-loaded with lots of melted Wisconsin cheddar cheese, crispy bacon, chopped tomato and green onions.
Served with sour cream.

## HAND-BREADED ONION RINGS (V)

Golden brown and served with honey mustard sauce.

## \*SOUTHWESTERN CHICKEN QUESADILLA

Sliced all natural char-grilled chicken breast, shredded cheddar and mozzarella cheese and a smoked corn and black bean relish in a tortilla. Served with sour cream and salsa.

## \*HOMEMADE SOUP

Fresh ingredients made daily by the chef.
Bowl Cup

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



(GF) This dish is gluten free. When placing your order, please let your server know that you are ordering a gluten-free menu item. Please be aware that because our dishes are prepared to order, individual foods may come into contact with one another due to shared cooking and preparation areas. Therefore, we cannot guarantee that cross contact with foods containing gluten will not occur. (GFA) Gluten-Free Available – When placing your order please ask for gluten-free bread or gluten-free dressing as a substitution. Also, please let your server know that you are ordering a gluten-free item. Gluten-free bread is an additional, 1.50



# Go GREEN

ALL SALADS BELOW ARE ACCOMPANIED WITH PITA WEDGES

## HOMEMADE DRESSINGS

EXTRA VIRGIN OLIVE OIL & RED WINE VINEGAR •
HONEY MUSTARD VINAIGRETTE • RANCH • HONEY MUSTARD • THOUSAND
ISLAND • MEDITERRANEAN (OIL & VINEGAR WITH SEASONING)

## \*GREEK SALAD (V)

A crispy and chilled romaine and iceberg mix, topped with imported feta cheese, Kalamata olives, sliced pepperoncini, red onions and tomatoes. Served with our homemade Mediterranean dressing.

Sliced char-grilled all-natural chicken breast: Add Gyros meat: Add

## \*CHAR-GRILLED CHICKEN SALAD

A crispy and chilled romaine and iceberg mix, topped with sliced char-grilled, all-natural chicken breast, tomatoes, red onions, hard-boiled egg and aged Wisconsin cheddar cheese. Served with ranch.

## \*CHOPPED SALAD

Chopped chilled romaine and iceberg mix, topped with chopped smoked bacon, avocado, tomato, red and green onions and crumbled Clemson bleu cheese. Served with a honey mustard vinaigrette.

Sliced, char-grilled all-natural chicken breast: Add

## \*APPLE AND PECAN SALAD (V)

Mixed organic field greens, apples, grapes, caramelized pecans, Clemson bleu cheese crumbles and dried cranberries. Served with our homemade Mediterranean dressing.

Sliced, char-grilled, all-natural chicken breast: Add

## \*ENLIGHTENED BERRY AND GOAT CHEESE SALAD (V)

Organic mixed field greens, fresh strawberries and blueberries, Chevre goat cheese rolled with Georgia pecans, dried cranberries and green onions. Served with our homemade Mediterranean dressing.

Sliced char-grilled, all-natural chicken breast: Add

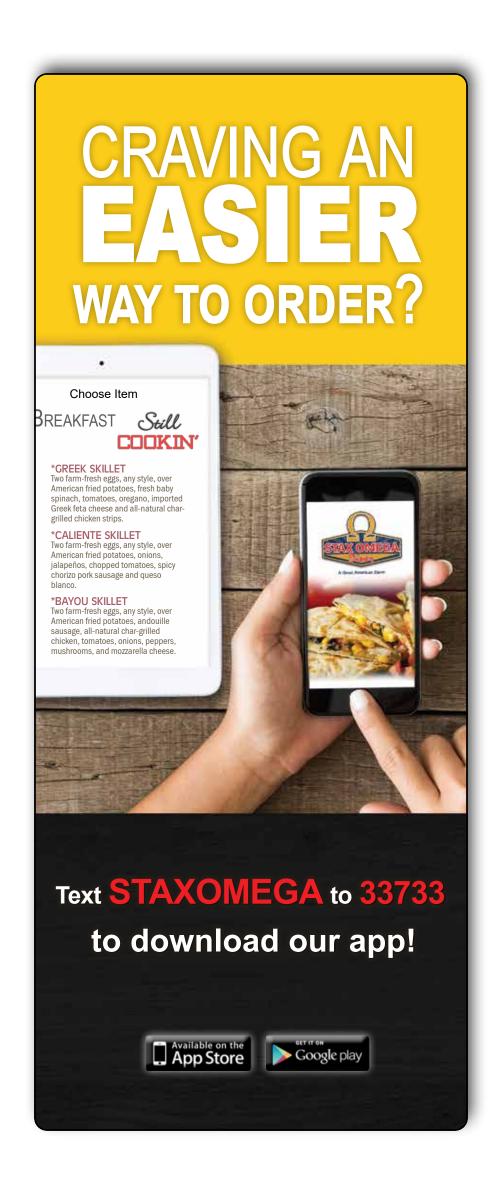
## \*HEALTHY MEDITERRANEAN SALAD BOWL (V)

Romaine lettuce, quinoa, imported feta cheese, hummus, tahini, tzatziki yogurt sauce, garbanzo beans, Kalamata olives, diced red onions, pickled beets, tomatoes, and cucumbers. Served with our homemade Mediterranean dressing

Sliced char-grilled, all-natural chicken breast: Add Gyros meat: Add

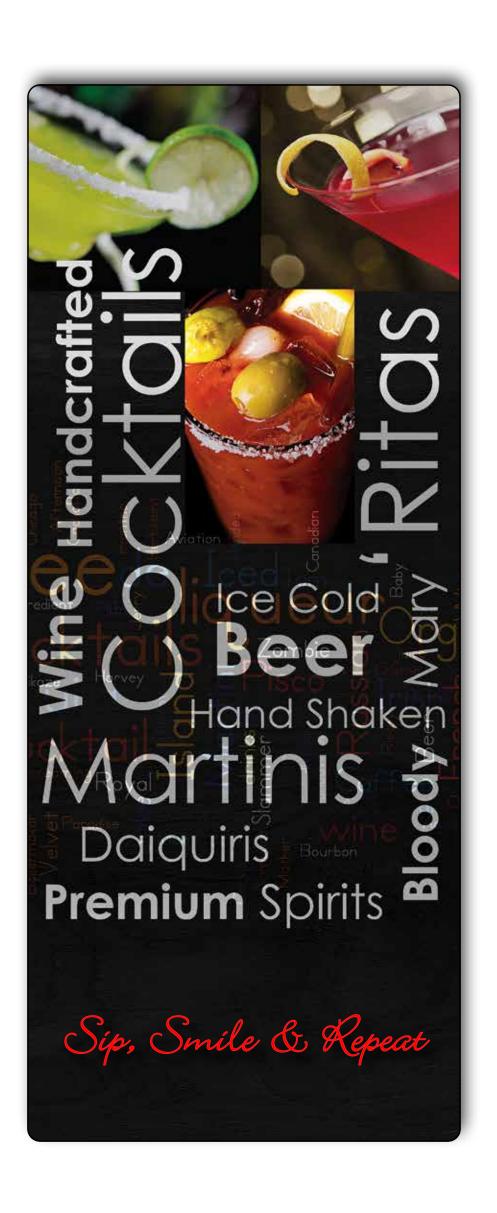
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ADD A HOUSE SALAD OR CUP OF SOUP FOR

\*CHICKEN & SPINACH CANNELLONI
Our homemade pasta rolled with all-natural chicken, ricotta, Asiago and mozzarella cheese, fresh basil, fresh asparagus, fresh baby spinach and Italian spices. Topped with marinara sauce and an Asiago cream sauce. Served with a fresh garlic knot.

## \*ITALIAN SPAGHETTI BOLOGNESE

Spaghetti tossed with our homemade meat sauce and topped with Parmesan cheese. Served with a fresh garlic knot

## \*CHICKEN ALFREDO DI ANTONIO

Char-grilled, all-natural chicken and fettuccine pasta tossed in a Parmesan cream sauce and topped with Parmesan cheese. Served with a fresh garlic knot.

## \*CHICKEN PARMIGIANA

Boneless breast of all-natural chicken topped with marinara sauce and melted mozzarella cheese. Served with spaghetti marinara. Served with a fresh garlic knot.

#### \*LASAGNA DI ALFONSO

Homemade traditional lasagna made with layers of pasta, ricotta, mozzarella, seasoned ground beef and fresh basil, topped with meat sauce. Served with a fresh garlic knot.

## \*LOW COUNTRY SHRIMP AND GRITS

Six tender shrimp simmered with Andouille sausage, smoked bacon, colorful bell peppers, onions, garlic, fresh jalapeños and green onions over creamy cheesy grits.

## \*STAX FRIED CHICKEN

## **TENDER PLATTER**

Four deliciously seasoned and hand breaded, all-natural chicken tenders accompanied with honey mustard sauce. Served with French fries.

## \*CHICKEN MADEIRA

All-natural chicken breast, fresh asparagus, melted mozzarella cheese, tossed in a porcini, portobello, cremini and shiitake madeira wine sauce. Served with Idaho mashed potatoes.

## \*CHICKEN ANGELO

All-natural chicken with artichokes, crispy prosciutto, capers and mushrooms in a white wine sauce. Served with Idaho mashed potatoes.

## \*RED SNAPPER PICCATA

Wild-caught red snapper piccata broiled and served with tomatoes and chopped asparagus in a white wine lemon butter sauce. Served with Idaho mashed potatoes.

#### TUSCAN CHICKEN

All-natural chicken, fresh roasted vegetables (zucchini, yellow squash, bell peppers, carrots, red onions and broccoli), asparagus and Idaho mashed potatoes topped off with Extra Virgin Olive Oil infused with garlic and fresh herbs.

## \*STUFFED CHEESE RIGATONI

Rigatoni stuffed with Romano, ricotta and Parmesan cheese topped with half marinara and half asiago cream sauce and fresh grated Parmesan cheese. Served with a fresh baked garlic knot.

## RIBEYE (GF)

Our hand-cut 12 oz. USDA Top Choice Black Angus Ribeye is well-marbled, juicy and full of flavor. It's seasoned, char-grilled to perfection and served with an Idaho baked potato.

## N.Y. STRIP STEAK (GF)

Our hand-cut 12 oz. USDA Top Choice Black Angus N.Y. Strip steak is a mouth-watering classic. It's seasoned, char-grilled to perfection and served with an Idaho baked potato.

**RARE**: Cool, red center

MEDIUM RARE: Warm red center, with a hint of pink

MEDIUM: Warm pink center

**MEDIUM WELL: Some pink in center** 

WELL DONE: No pink, cooked all the way through



PLEASE ADVISE YOUR SERVER OF ANY AND ALL FOOD ALLERGIES

THANK YOU FOR UNDERSTANDING OUR POLICIES, AND THANK YOU FOR YOUR MUCH APPRECIATED BUSINESS!

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# **SOUTHERN**Comfort

Lunch: Monday-Friday 11:00 am-2:30 pm Dinner: Monday-Sunday 4:00 pm-8:00 pm

## **MEAT SELECTION**

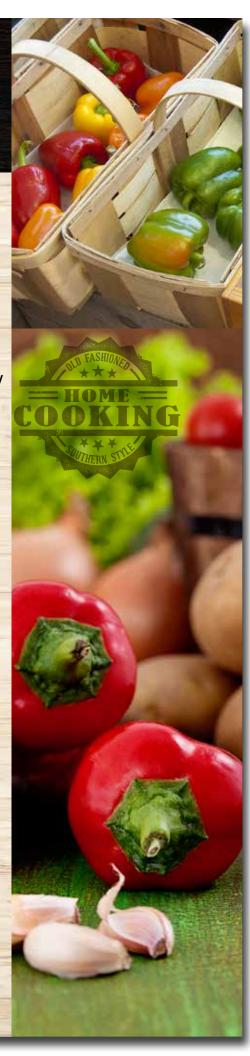
- \*Fried Carolina Grouper Fingers
- \*Stax Meatloaf and Marinara Sauce
- \*All-Natural Boneless Char-grilled Chicken Breast (GF)
- \*Oven-Roasted Deli Sliced Roast Turkey and Gravy
- \*Country Fried Steak and Sausage Milk Gravy
- \*Hamburger Steak Onions and Gravy
- \*Fish-of-the-Day (GFA)

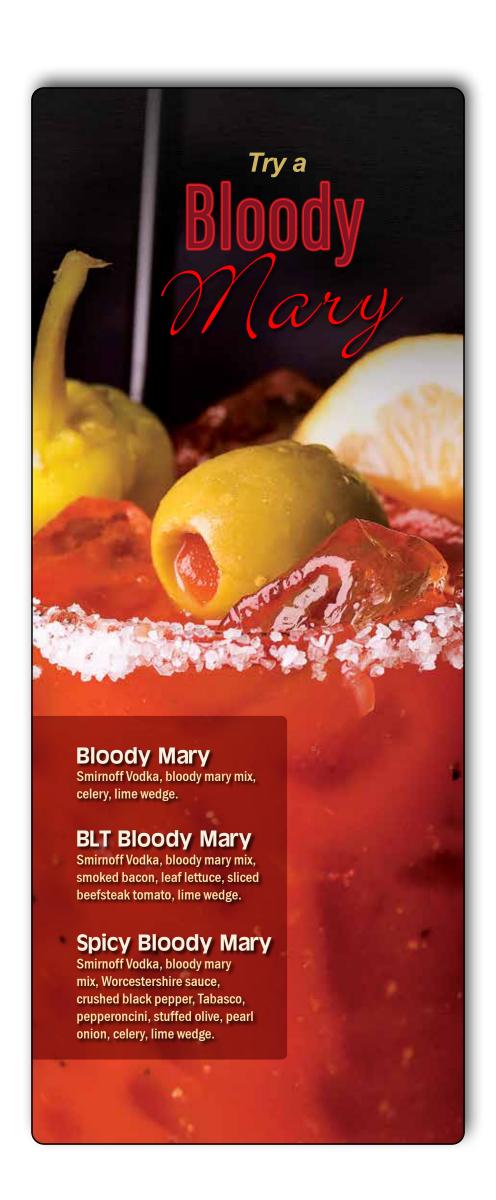
## PICK TWO

- Green Beans (V)
- Fresh Collard
  Greens (V) (VG) GF)
- Omega Coleslaw (V)
- Black Eyed Peas (V) (VG)
- Sweet Potato Crunch (V)
- Macaroni and Cheese (V)
- Fresh Steamed Broccoli (V) (GF)
- Oven Roasted Greek Potatoes (V) (GF)
- Real Mashed Potatoes (V) (GF)
- Vegetable of the Day
  - MEAT AND TWO:
  - VEGETABLES (4):

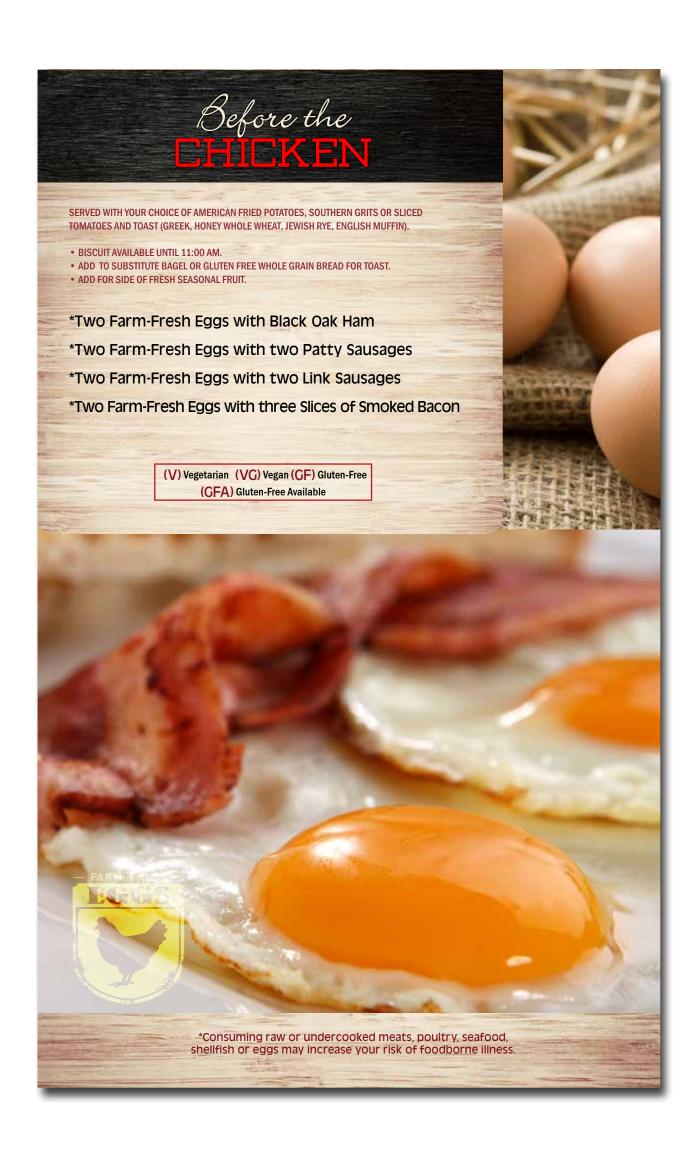
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# CREATE YOUR OWN Signature Omelette

SERVED WITH YOUR CHOICE OF AMERICAN FRIED POTATOES, SOUTHERN GRITS OR SLICED TOMATOES AND TOAST (GREEK, HONEY WHOLE WHEAT, JEWISH RYE, ENGLISH MUFFIN).

- BISCUIT AVAILABLE UNTIL 11:00 AM.
- ADD TO SUBSTITUTE BAGEL OR GLUTEN FREE WHOLE GRAIN BREAD FOR TOAST.
- ADD FOR SIDE OF FRESH SEASONAL FRUIT.

## **VEGETABLES:**

Fresh Baby Spinach

Roasted Red Peppers

**Bell Peppers** 

**Tomatoes** 

Onions

Jalapeños

Kalamata Olives Mushrooms

Sliced Idaho Potatoes

Broccoli

Asparagus

**Green Onions** 

## CHEESE:

Aged Cheddar Cheese

**Provolone Cheese** 

American Cheese

**Swiss Cheese** 

Imported Feta Cheese

Mozzarella Cheese

## MEAT:

**Smoked Bacon** 

Sausage

Black Oak Ham

Andouille Sausage

**Gyros Meat** 

All Natural Char-grilled

Chicken Breast

Sliced Roasted Turkey

\*PLAIN FARM-FRESH EGGS OMELETTE

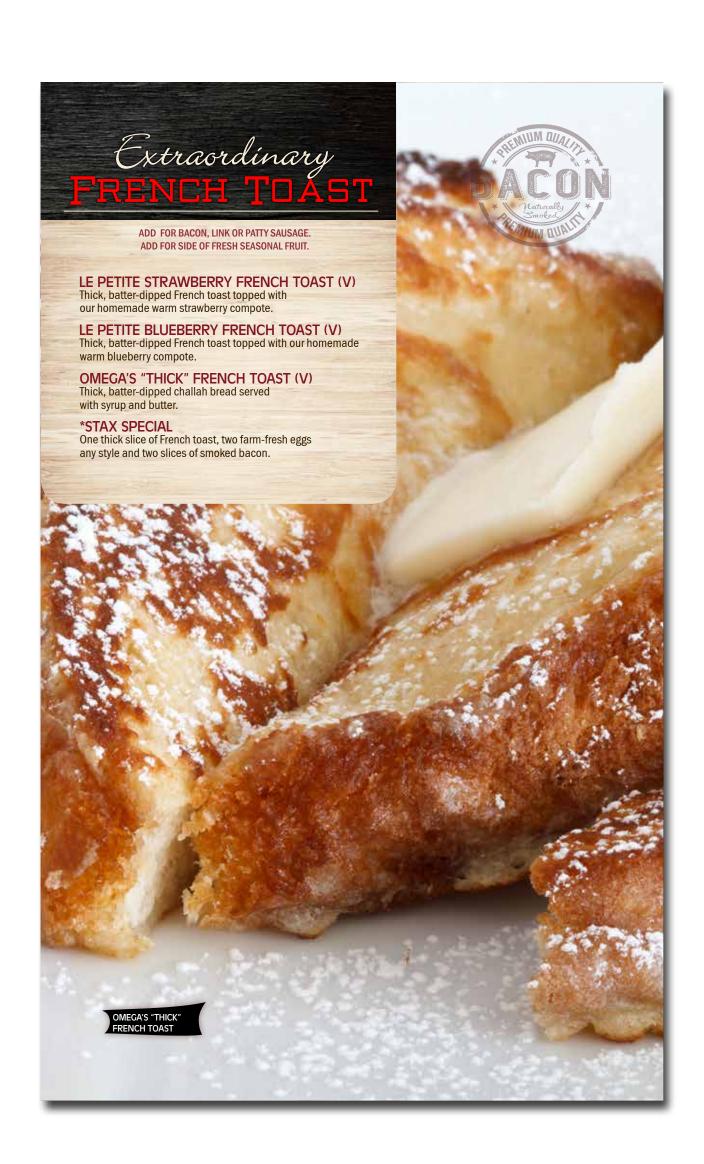
\*PLAIN FARM-FRESH EGG WHITE OMELETTE EACH ITEM

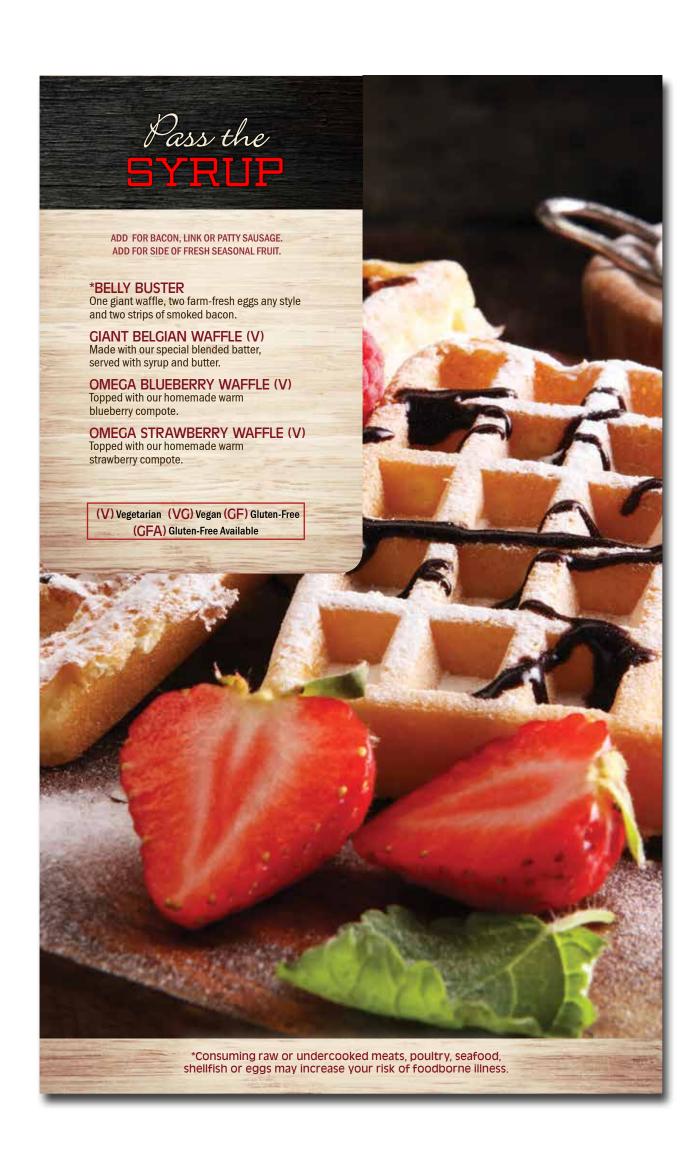
HAM AND CHEESI

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**ENHANCE YOUR SMOOTHIE WITH ONE OF OUR NUTRITIONAL ENHANCERS** 

- WHEY PROTEIN
- B-COMPLEX WITH CHROMIUM AND CREATINE
- PROBIOTIC (PROBIOTIC BLEND LACTOBACILLUS ACIDOPHILUS AND **BIFIDOBACTERIUM LONGUM)**

#### Strawberry Banana

Strawberry, banana, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

#### Island Breeze

Strawberry, banana, mango, pineapple, coconut, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

## Peach Mango Blast

Peach, mango, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

## Juice Bar

- Freshly Squeezed Orange Juice
- 100% Pomegranate Juice
- Cranberry Juice
- Tomato Juice
- 100% Apple Juice
- Pure Premium Grapefruit Juice

# Mimosa

Mimosa (fresh squeezed orange juice and champagne)

# Drink Up

- Ice Cold Milk
- Almond Milk
- Chocolate Milk
- Milkshake (Strawberry, Vanilla or Chocolate)
- Fresh Brewed Premium Coffee
- Fresh Brewed Premium Decaf Coffee
- Hot Tea (regular or decaf)
- Omega's Hot Chocolate Topped with freshly whipped cream & chocolate
- Iced Tea sweetened or unsweetened
- Bottomless Sodas
- Bottomless Lemonade













AVAILABLE IN THE FOLLOWING FLAVORS: CARAMEL, MOCHA FRENCH VANILLA, HAZELNUT, ENGLISH TOFFEE, BUTTERSCOTCH, CHEESECAKE, IRISH CREAM, TOASTED MARSHMALLOW. CAPPUCCINOS AND LATTES TOPPED WITH CINNAMON.

## Espresso (Double) **Espresso**

(Double) Crema

Double Espresso topped with freshly whipped

Cappuccino Cappuccino Crema

Cappuccino topped with freshly whipped cream.

Café Latte

Café Latte Crema Café Latte topped with freshly whipped cream.

## lce or Blended Espresso

AVAILABLE IN THE FOLLOWING FLAVORS: CARAMEL, MOCHA, FRENCH VANILLA, HAZELNUT, ENGLISH TOFFEE, BUTTERSCOTCH, CHEESECAKE, IRISH CREAM, TOASTED MARSHMALLOW. FRAPPES ARE TOPPED WITH WHIPPED CREAM & CHOCOLATE.

Iced Cafe Latte Ice Blended Espresso Frappe

## Bottled Beer

**Bud Light • Michelob Ultra** Stone IPA India Pale Ale Stella Artois Lager

## Craft Beer

Palmetto Amber Ale, charleston, sc Brewery 85 IPA, Greenville, SC Highwire Bed of Nails Brown Ale, Asheville, NC

Appalachian Mountain Brewery Blonde Ale, Boone, NC

Catawba White Zombie White Ale, Morganton, NC

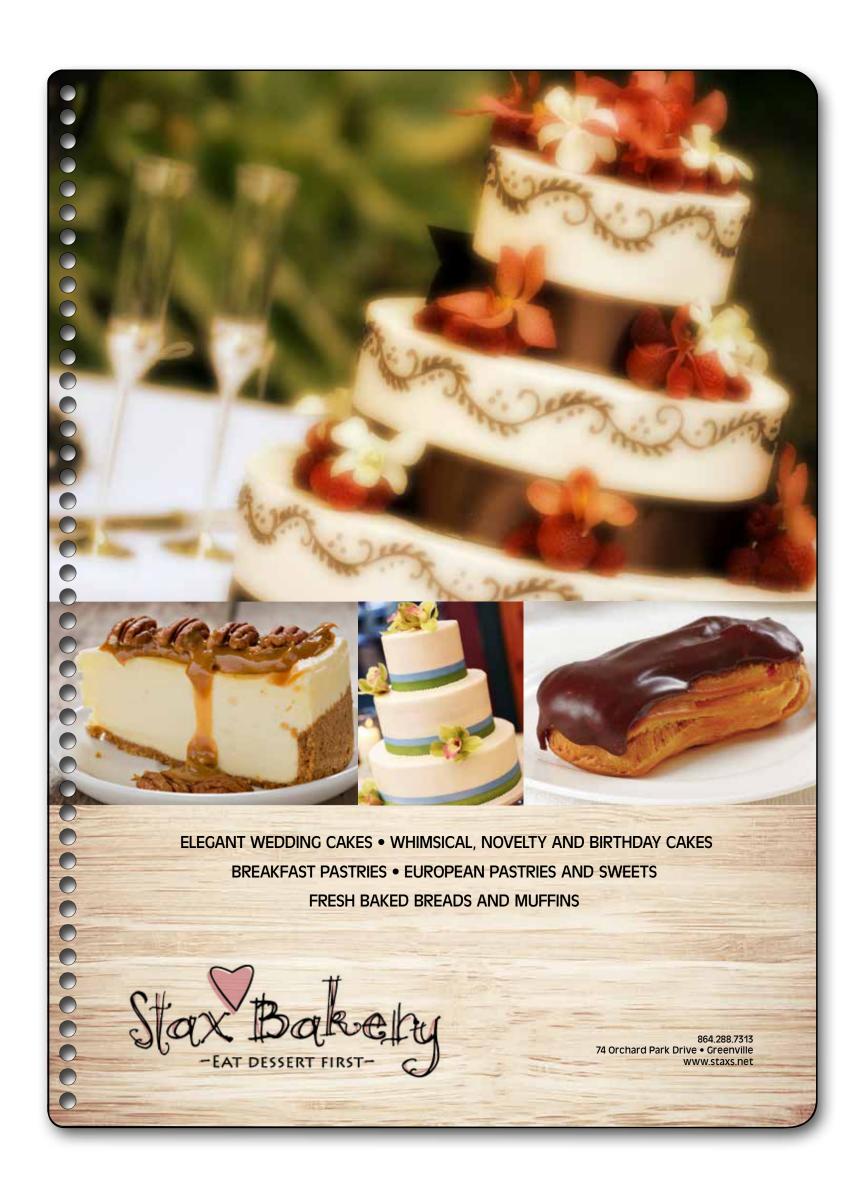
Fat Tire Amber Ale, Asheville, NC

## Wine by the Glass

**CK Mondavi Family Vineyards** 

Chardonnay • Merlot • Pinot Grigio White Zinfandel • Cabernet Sauvignon

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EAT • DRINK • CELEBRATE







WEDDINGS • COMPANY PICNICS • REHEARSAL DINNERS • COCKTAIL PARTIES

OFFICE LUNCHEONS • LUNCH BOXES • HOLIDAY PARTIES

PHARMACEUTICAL MEETINGS

864.627.1403

www.staxs.net