



SOUTHWESTERN CHICKEN QUESADILLA

LOW FAT SMOOTHIES

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.



 **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.

 **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 available upon request

TEASERS & PLEASERS

*ITALIAN NACHOS

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

*MOZZARELLA CHEESE STICKS

Five cheese sticks, fried golden brown, served with house-made ranch dressing

*FRIED MUSHROOMS

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

*LOADED POTATO SKINS

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

Golden brown and served with house-made honey mustard sauce

*SOUTHWESTERN CHICKEN QUESADILLA

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

*HOMEMADE SOUP

Fresh ingredients made daily by the chef.
Bowl Cup

 **VEGETARIAN**  **GLUTEN-FREE**

 **GLUTEN-FREE AVAILABLE**  **SPICY**

PLEASE ADVISE YOUR SERVER OF ANY AND ALL FOOD ALLERGIES.

ALL SPIRIT/ALCOHOL SALES ARE FINAL.

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



GREEK SALAD

GO GREEN

ALL SALADS BELOW ARE ACCOMPANIED WITH PITA WEDGES.

HOUSE-MADE DRESSINGS

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

*GREEK SALAD 🌿🌾

Crispy and chilled romaine, topped with imported feta cheese, Kalamata olives, pepperoncini, red onions, cucumbers and tomatoes. Served with our house-made Mediterranean dressing

*CHAR-GRILLED CHICKEN SALAD 🌿🌾

Organic mixed field greens, topped with sliced char-grilled, all-natural chicken breast, tomatoes, red onions, hard-boiled egg and aged Wisconsin cheddar cheese. Served with house-made ranch

NEW! *CAESAR SALAD 🌿🌾

Crispy romaine, loads of Parmesan, crunchy croutons and a homemade dressing we make fresh in-house. A timeless classic, done right

*APPLE AND PECAN SALAD 🌿🌾

Organic mixed field greens, apples, grapes, caramelized pecans, Clemson blue cheese crumbles and dried cranberries. Served with our house-made Mediterranean dressing

*ENLIGHTENED BERRY AND GOAT CHEESE SALAD 🌿🌾

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

*HEALTHY MEDITERRANEAN SALAD BOWL 🌿🌾

Crispy and chilled romaine, quinoa, imported feta cheese, hummus, tahini, tzatziki yogurt sauce, garbanzo beans, Kalamata olives, diced red onions, pickled beets, tomatoes and cucumbers. Served with our house-made Mediterranean dressing

CUSTOMIZE YOUR SALAD

**CHAR-GRILLED,
ALL NATURAL CHICKEN**

GYROS MEAT

 **SPICY ANDOUILLE SAUSAGE**

FOUR SAUTÉED SHRIMP

**BROILED,
WILD-CAUGHT SALMON**



SAVE TIME ON YOUR NEXT VISIT...

**JOIN OUR WAITLIST ON YELP
WWW.STAXS.NET OR GOOGLE
BEFORE YOU GET HERE!**

 **VEGETARIAN**  **GLUTEN-FREE**

 **GLUTEN-FREE AVAILABLE**  **SPICY**

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ANY AND ALL FOOD ALLERGIES.**

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THE REUBEN



GYROS SANDWICH

BEVERAGES

MILKSHAKE

Strawberry, vanilla or chocolate

FRESH PERUVIAN ORGANIC PREMIUM COFFEE

FRESH BREWED PREMIUM DECAF COFFEE

HOT TEA (REGULAR OR DECAF)

OMEGA'S HOT CHOCOLATE

Topped with fresh whipped cream & chocolate

ICED TEA

Sweetened or unsweetened



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 **GLUTEN-FREE AVAILABLE**
 **SPICY**

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TASTY HANDHELDS

SANDWICHES ARE SERVED WITH SEASONED, HAND-CUT FRENCH FRIES. ADD A HOUSE SALAD OR CUP OF SOUP
SUB SWEET POTATO FRIES

NEW! *CHEESESTEAK HOAGIE

Thinly sliced grilled ribeye steak, melted provolone cheese, grilled onions and peppers, shredded lettuce, sliced tomatoes and mayo on a fresh baked in-house grilled brioche hoagie

*THE REUBEN

Seasoned corned beef, Swiss cheese and smoked bacon, sauerkraut on grilled Jewish rye with a side of house-made Thousand Island dressing for dipping

*TWO-HANDED MONTE CRISTO

Sliced Black Oak ham and Swiss cheese grilled in batter-dipped challah bread and dusted with powdered sugar. Served with a side of house-made honey mustard dressing for dipping

*CALIFORNIA WRAP

Char-grilled, all-natural chicken breast, smoked bacon, tomato, shredded lettuce, avocado, red onion and Swiss cheese wrapped in a flour tortilla. Served with a side of honey mustard dressing

*OMEGA TRIPLE DECKER CLUB

Black Oak ham, smoked bacon and American cheese on Greek sourdough with lettuce, tomato and mayo

*SLICED PRIME RIB DIP

Thin-sliced, slow-roasted prime rib, provolone cheese, au jus and horseradish sauce on the side. Served on a freshly baked in-house grilled brioche hoagie roll

*CHICKEN, AVOCADO AND BACON SANDWICH

All natural char-grilled chicken breast, Pepper Jack cheese, sliced avocado, smoked bacon, mayonnaise and a side of our house-made honey mustard sauce on a freshly baked in-house grilled brioche bun

*GYROS SANDWICH

Seasoned beef and lamb with tomato, onion and tzatziki cucumber onion yogurt sauce in grilled pita

NEW! *GRILLED CHICKEN CAPRESE SANDWICH

Grilled chicken, mozzarella cheese, balsamic drizzle, arugula, tomatoes, basil, pesto aioli and sourdough bread

FRESH HANDMADE BURGERS

100% BLACK ANGUS CHUCK BURGERS – GROUND FRESH IN-HOUSE
EVERY MORNING, HAND-PATTIED AND COOKED TO ORDER.
SERVED WITH SEASONED, HAND-CUT FRENCH FRIES.
ADD A HOUSE SALAD OR CUP OF SOUP
SUB SWEET POTATO FRIES

*OLD FASHIONED PATTY MELT

Our hand-pattied Black Angus chuck burger is char-grilled to order and topped with melted American cheese and sweet caramelized grilled onions – all tucked between two slices of toasted house-made Jewish rye

*HANDMADE BLACK ANGUS CHOICE CHEESEBURGER

The burger that started it all. Our fresh-ground Black Angus chuck patty is char-grilled to order and loaded with melted American cheese, crisp lettuce, vine-ripened tomato, creamy mayonnaise and a tangy dill pickle. Served on a warm, freshly baked in-house brioche bun. Classic never goes out of style



CUSTOMIZE YOUR BURGER

CHEESE:

AMERICAN, AGED CHEDDAR, SWISS,
MOZZARELLA, PROVOLONE, PEPPER JACK

SUBSTITUTING ANOTHER CHEESE IN PLACE OF
AMERICAN CHEESE IS COMPLEMENTARY.

ADD AN ADDITIONAL CHEESE WITH AMERICAN CHEESE

PREMIUM CHEESE:

IMPORTED FETA OR BLEU CHEESE

SUBSTITUTE PREMIUM CHEESE IN PLACE OF AMERICAN CHEESE

ADD AN ADDITIONAL PREMIUM CHEESE

PREMIUM TOPPINGS:

PREMIUM SMOKED BACON

FRESH JALAPEÑOS

SAUTÉED MUSHROOMS

KALAMATA GREEK OLIVES

SAUTÉED ONIONS

FRESH SLICED AVOCADO



FOUNTAIN BEVERAGES

SODAS AND LEMONADE

VEGETARIAN GLUTEN-FREE
GLUTEN-FREE AVAILABLE SPICY

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**AAA LIVING MAGAZINE
3 OF THE BEST DINERS
IN SOUTH CAROLINA**



**Voted BEST DINER
in South Carolina
The 50 States of Diners!**

**TRAVEL+LEISURE
16 BEST DINERS IN THE SOUTH**

**Southern Living
SOUTH'S BEST DINERS**

SOUTHERN COMFORT

ADD A HOUSE SALAD OR CUP OF SOUP

*SOUTHERN COUNTRY-FRIED STEAK

Golden battered USDA choice country-fried steak smothered in our house-made sausage milk gravy. Served with crispy steamed fresh broccoli and Idaho mashed potatoes topped with our house-made sausage milk gravy

*MOM'S POT ROAST

Slow-braised rib roast with carrots, celery, onion, beef jus and home-style beef gravy. Served with Idaho mashed potatoes

*STAX FRIED CHICKEN TENDER PLATTER

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

*SMOTHERED CHICKEN BREAST

All-natural char-grilled chicken breast topped with sautéed mushrooms, sautéed onions and provolone cheese. Served with Idaho mashed potatoes and fresh grilled asparagus

*CLASSIC HOMESTYLE MEATLOAF

Fresh-ground 100% Black Angus chuck homemade meatloaf topped with sautéed mushrooms, brown Madeira wine gravy and fresh green onions. Served with Idaho mashed potatoes and fresh grilled asparagus

 **VEGETARIAN**  **GLUTEN-FREE**

 **GLUTEN-FREE AVAILABLE**  **SPICY**

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IT'S ALL GREEK TO ME

ADD A HOUSE SALAD OR CUP OF SOUP

*CHICKEN SOUVLAKI PLATTER

Char-grilled, all-natural chicken strips, pita wedges, tzatziki cucumber onion yogurt sauce on the side, rice pilaf, hummus, organic mixed field green Greek salad and oven-roasted Greek potatoes

*GYROS PLATTER

Sliced seasoned beef and lamb, pita wedges, tzatziki cucumber onion yogurt sauce on the side, rice pilaf, hummus, organic mixed field green Greek salad and oven-roasted Greek potatoes

*GREEK BONE-IN PORK CHOP

Juicy and full of flavor 10 oz. bone-in pork chop char-grilled to perfection and topped with our house-made Greek butter sauce. Served with an organic mixed field green Greek salad, rice pilaf and oven-roasted Greek potatoes

*HEALTHY GREEK

All-natural, char-grilled chicken breast, oven-roasted Greek potatoes, rice pilaf, hummus, tzatziki cucumber onion yogurt sauce, organic mixed field green Greek salad and pita wedges

*GREEK VILLAGE CHICKEN PLATTER

One skewer of all-natural chicken, pita wedges, tzatziki cucumber onion yogurt sauce, hummus, organic mixed field green Greek salad, rice pilaf and oven-roasted Greek potatoes

CRAVING AN
EASIER
WAY TO ORDER?



**ORDER ONLINE AT
WWW.STAXS.NET**

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 **GLUTEN-FREE AVAILABLE**  **SPICY**

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ANY AND ALL FOOD ALLERGIES.**

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TERIYAKI CHICKEN BOWL



JOIN OUR
Stax's
EMAIL CLUB

PRIZES. EVENTS. SPECIALS
@STAXS.NET

 VEGETARIAN  GLUTEN-FREE
 GLUTEN-FREE AVAILABLE  SPICY

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HOUSE FAVORITES

ADD A HOUSE SALAD OR CUP OF SOUP

NEW! *GODDESS CHICKEN BOWL

All natural char-grilled chicken, rice pilaf and quinoa blend, kale, toasted almonds, imported feta cheese, sesame seeds, tomatoes, pickled beets, tzatziki (yogurt cucumber sauce), garbanzo beans and green onions. Drizzled with tahini

***PARMESAN-CRUSTED CHICKEN**

All-natural chicken coated with a Parmesan panko crust, crispy prosciutto, provolone cheese, green onions, spaghetti tossed in a lite herb cream sauce, topped with arugula

NEW! *TERIYAKI CHICKEN BOWL

All-natural chicken sautéed with zucchini, assorted colorful bell peppers, carrots, red onions, cauliflower, green onions, broccoli, sesame seeds, sugar snap peas and edamame beans in homemade teriyaki sauce. Served over rice pilaf drizzled with homemade white soy sauce

NEW! *ASIAN CHICKEN BOWL

Soy-glazed, char-grilled chicken, charred broccoli, rice pilaf and quinoa blend, kale, toasted almonds, scallions, sesame seeds and white ginger sauce

***MARRY ME CHICKEN**

All-natural chicken lightly dusted with flour and sautéed with mushrooms, smoked bacon, shallots, green onions and garlic in a red wine sauce. Served with Idaho mashed potatoes and fresh grilled asparagus

NEW! *COASTAL CHICKEN AND SHRIMP

All-natural sautéed chicken breast and three sautéed shrimp served with a sun-dried tomatoes, capers and fresh basil cream sauce. Topped with crispy prosciutto. Served with Idaho mashed potatoes and grilled asparagus



***BROILED FRESH ATLANTIC SALMON**

STEAKS & SEAFOOD

ADD A HOUSE SALAD OR CUP OF SOUP

***SPICY LOW COUNTRY SHRIMP AND GRITS**

Six tender shrimp simmered with spicy andouille sausage, smoked bacon, colorful bell peppers, onions, garlic, fresh jalapeños and green onions over creamy cheesy grits. **Please note: that this entrée is prepared with spicy ingredients that are integral to the dish and cannot be removed**

***BLACK ANGUS TOP CHOICE RIBEYE STEAK**

Our hand-cut 12 oz. USDA Top Choice Aged 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 and fresh grilled asparagus

***FISH N' CHIPS**

Wild-caught, fried flounder, seasoned hand-cut French fries, house-made tartar sauce and a lemon wedge

***BROILED FRESH ATLANTIC SALMON**

Our hand-cut broiled fresh Atlantic salmon served with rice pilaf, fresh grilled asparagus and a side of hollandaise sauce

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 **GLUTEN-FREE AVAILABLE**  **SPICY**

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ICE-COLD BOTTLED BEER

BUD LIGHT

MICHELOB ULTRA

STONE IPA INDIA PALE ALE

STELLA ARTOIS LAGER



ICE-COLD CRAFT BEER

CRAFT BEERS LISTED ON OUR DAILY FEATURES PAGE





CHICKEN SCALLOPINI

WINES & BUBBLES

CK MONDAVI FAMILY VINEYARDS:

- Chardonnay
- Merlot
- Pinot Grigio
- White Zinfandel
- Cabernet Sauvignon

SPARKLING WINE SPLIT
187 ml of chilled sparkling wine served in its own bottle

MAKE YOUR OWN MIMOSA
Split of sparkling wine and fresh-squeezed orange juice



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PASTA

ADD A HOUSE SALAD OR CUP OF SOUP

***ITALIAN SPAGHETTI BOLOGNESE**

Spaghetti tossed with our house-made meat sauce and topped with Parmesan cheese

***FETTUCCINE ALFREDO DI ANTONIO**

Fettuccine pasta tossed in a house-made Parmesan cream sauce and topped with Parmesan cheese

CUSTOMIZE YOUR PASTA

ONLY APPLIES TO THE DISHES ABOVE.

CHAR-GRILLED, ALL NATURAL CHICKEN

GYROS MEAT

 **SPICY ANDOUILLE SAUSAGE**

FOUR SAUTÉED SHRIMP

BROILED, WILD-CAUGHT SALMON

NEW! *CHICKEN SCALLOPINI

All-natural sautéed chicken with artichokes, crispy prosciutto, capers and mushrooms in a light Pinot Grigio white wine butter sauce with cream, served over angel hair pasta

***LASAGNA DI ALFONSO**

House-made traditional lasagna made with layers of pasta, ricotta, mozzarella, seasoned ground beef and fresh basil, topped with meat sauce



BEFORE THE CHICKEN

SERVED WITH YOUR CHOICE OF AMERICAN FRIED POTATOES, SOUTHERN GRITS OR SLICED TOMATOES AND TOAST (GREEK SOURDOUGH, HONEY WHOLE WHEAT, JEWISH RYE, RAISIN, ENGLISH MUFFIN). ENTRÉES BELOW ARE GLUTEN-FREE WITHOUT TOAST.

AMERICAN FRIED POTATOES ARE COOKED WITH ONIONS AND SEASONING. WE ARE UNABLE TO ACCOMMODATE ONION AND SEASONING REMOVAL REQUESTS.

• BISCUITS AVAILABLE UNTIL 11:00 AM.

• TO SUBSTITUTE BAGEL OR GLUTEN-FREE WHOLE GRAIN BREAD FOR TOAST
• FOR SIDE OF FRESH SEASONAL FRUIT

***TWO FARM-FRESH EGGS WITH BLACK OAK HAM 🌾**

***TWO FARM-FRESH EGGS WITH TWO PATTY SAUSAGES 🌾**

***TWO FARM-FRESH EGGS WITH TWO LINK SAUSAGES 🌾**

***TWO FARM-FRESH EGGS WITH THREE SLICES OF SMOKED BACON 🌾**

***TWO FARM-FRESH EGGS WITH TWO TURKEY PATTY SAUSAGES 🌾**

***TWO FARM-FRESH EGGS WITH FRESH CORNED BEEF HASH 🌾**

🌿 VEGETARIAN 🌾 GLUTEN-FREE
🌾 GLUTEN-FREE AVAILABLE 🔥 SPICY

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JUICE & MILK

FRESHLY SQUEEZED ORANGE JUICE

100% POMEGRANATE JUICE

CRANBERRY JUICE

TOMATO JUICE

100% APPLE JUICE

PURE PREMIUM GRAPEFRUIT JUICE

ICE COLD MILK

ALMOND MILK

CHOCOLATE MILK



**FRESH SQUEEZED DAILY
JOIN US FOR SUNDAY BRUNCH**



HAM AND CHEESE OMELETTE

ICED OR BLENDED
ESPRESSO, LATTE,
MATCHA OR
CAPPUCCINO



AVAILABLE IN THE FOLLOWING FLAVORS
FOR AN ADDITIONAL CHARGE:
CINNAMON • CHOCOLATE MILANO • PEPPERMINT •
PUMPKIN PIE • BROWN SUGAR CINNAMON •
AMARETTO • ENGLISH TOFFEE • BUTTERSCOTCH •
HAZELNUT • CARAMEL • FRENCH VANILLA •
CHEESECAKE • IRISH CREAM • MOCHA •
TOASTED MARSHMALLOW • SUGAR-FREE CARAMEL •
SUGAR-FREE CLASSIC HAZELNUT •
SUGAR-FREE IRISH CREAM

NEW! DAYDREAM ICED LATTE

Honey, vanilla and cinnamon

NEW! ICED FREDDO CAPPUCCINO

CAFÉ AMERICANO (DOUBLE)

CAFÉ AMERICANO (DOUBLE) CREMA

Café Americano Topped with
fresh whipped cream

ESPRESSO (DOUBLE)

ESPRESSO (DOUBLE) CREMA

Double Espresso topped with
fresh whipped cream.

CAPPUCCINO

CAPPUCCINO CREMA

Cappuccino topped with
fresh whipped cream.

CAFÉ LATTE

CAFÉ LATTE CREMA

Café Latte topped with fresh
whipped cream.

ICED MATCHA LATTE

ICED BLENDED ESPRESSO FRAPPE



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 **GLUTEN-FREE AVAILABLE**  **SPICY**

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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 SOURDOUGH, HONEY WHOLE
WHEAT, JEWISH RYE, RAISIN, ENGLISH MUFFIN).
ENTRÉES BELOW ARE GLUTEN-FREE WITHOUT TOAST.

AMERICAN FRIED POTATOES ARE COOKED
WITH ONIONS AND SEASONING.
WE ARE UNABLE TO ACCOMMODATE ONION
AND SEASONING REMOVAL REQUESTS.

- BISCUITS AVAILABLE UNTIL 11:00 AM.
- TO SUBSTITUTE BAGEL OR GLUTEN-FREE
WHOLE GRAIN BREAD FOR TOAST
- FOR SIDE OF FRESH SEASONAL FRUIT
- SIDE OF SMOKED BACON, LINK SAUSAGE,
PATTY SAUSAGE OR TURKEY SAUSAGE

EACH ITEM ADDED TO AN OMELETTE 🌾

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
- PEPPER JACK CHEESE

MEAT:

- SMOKED BACON
- BLACK OAK HAM
- SAUSAGE
- ANDOUILLE SAUSAGE
- TURKEY SAUSAGE
- GYROS MEAT
- ALL NATURAL
CHAR-GRILLED
CHICKEN BREAST

*PLAIN FARM-FRESH
EGGS OMELETTE 🌾

*PLAIN FARM-FRESH
EGG WHITE
OMELETTE 🌾



OMEGA'S "THICK" FRENCH TOAST

EXTRAORDINARY FRENCH TOAST

SIDE OF SMOKED BACON, LINK SAUSAGE,
PATTY SAUSAGE OR TURKEY SAUSAGE
SIDE OF FRESH SEASONAL FRUIT

LE PETITE STRAWBERRY FRENCH TOAST 🌿

Thick, batter-dipped French toast topped with our homemade warm strawberry compote

LE PETITE BLUEBERRY FRENCH TOAST 🌿

Thick, batter-dipped French toast topped with our homemade warm blueberry compote

OMEGA'S "THICK" FRENCH TOAST 🌿

Thick, batter-dipped challah bread served with syrup and butter

*STAX'S SPECIAL

One thick slice of French toast, two farm-fresh eggs any style and two slices of smoked bacon

🌿 VEGETARIAN 🌾 GLUTEN-FREE

🌾 GLUTEN-FREE AVAILABLE 🔥 SPICY

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PASS THE SYRUP

SIDE OF SMOKED BACON, LINK SAUSAGE,
PATTY SAUSAGE OR TURKEY SAUSAGE
SIDE OF FRESH SEASONAL FRUIT

*BELLY BUSTER

One giant waffle, two farm-fresh eggs any style and two strips of smoked bacon

GIANT BELGIAN WAFFLE 🌿

Made with our special blended batter, served with syrup and butter

OMEGA BLUEBERRY WAFFLE 🌿

Topped with our homemade warm blueberry compote

OMEGA STRAWBERRY WAFFLE 🌿

Topped with our homemade warm strawberry compote



STAX'S FREQUENT DINING LOYALTY CLUB

**DINING HAS NEVER BEEN
SO REWARDING!**

Stax's frequent dining club was created as a way to thank our loyal customers. Joining our loyalty club is easy and convenient. Just enter your mobile phone number at the register, and you will begin earning points every time you dine with us. Earn one point for every dollar you spend, and before you know it you will begin redeeming points and earning rewards.



**100 POINTS =
\$10 REWARDS**



**FREE BIRTHDAY
TREAT ON THE WEEK
OF YOUR BIRTHDAY.**



**SPECIAL ACCESS TO
EXCLUSIVE OFFERS,
PROMOTIONS & MORE!**



\$1 = 1 POINT
(Excluding tax and tip)

MIMOSA

MAKE YOUR OWN MIMOSA

Split of sparkling wine and
fresh-squeezed orange juice



TIME FOR A BLOODY MARY?

**TRY OUR TRADITIONAL
OR SPICY VARIATIONS**

BRUNCH ON SUNDAY



OMEGA STRAWBERRY PANCAKES

STAX'S STACKS

**SIDE OF SMOKED BACON, LINK SAUSAGE,
PATTY SAUSAGE OR TURKEY SAUSAGE
SIDE OF FRESH SEASONAL FRUIT**

GHIRARDELLI CHOCOLATE CHIP PANCAKES 🍴

Sinfully sweet Ghirardelli chocolate chip morsels
baked and topped on delicious pancakes

OMEGA BLUEBERRY PANCAKES 🍴

Buttermilk pancakes filled with
blueberries and topped with our
homemade warm blueberry compote

OMEGA STRAWBERRY PANCAKES 🍴

Buttermilk pancakes topped with our
homemade warm strawberry compote

*TWO BY TWO

Two farm-fresh eggs any style, two pancakes
and two strips of smoked bacon

BUTTERMILK PANCAKES 🍴

Served with butter and syrup

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 **GLUTEN-FREE AVAILABLE**  **SPICY**

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DESSERTS FROM



FRESH HOUSE-MADE SPECIALTY DESSERTS

CHOCOLATE ECLAIR

Choux pastry filled with a rich Bavarian cream and smothered with house-made chocolate ganache.

BAKLAVA

Layers of phyllo dough, walnuts and honey.

GREEK CANNOLI

Puff pastry filled with our delicious cream cheese filling, fresh whipped cream and topped with sliced almonds and powdered sugar.

FRESH HOUSE-MADE CHEESECAKES

STAN'S NEW YORK-STYLE CHEESECAKE

A classic, melt-in-your-mouth New York style cheesecake. Rich and dense, but creamy and smooth at the same time. This cheesecake is absolutely delicious! Add house-made blueberry or strawberry compote for an additional charge.

PECAN, CARAMEL AND FUDGE NEW YORK CHEESECAKE

New York style cheesecake resting on thick layers of fudge, covered with caramel sauce, garnished with crunchy chopped pecans and placed on graham cracker crust.

FRESH HOUSE-MADE PIES

COCONUT CREAM PIE

Creamy coconut filling and delicately shredded coconut under a blanket of fresh whipped cream and toasted shredded coconut.

KEY WEST KEY LIME PIE

Our tangy, ultra smooth key lime custard is made with fresh-squeezed limes and is encased in a delectable rich graham cracker crust. Stax's key lime pie is a perfectly balanced mix of sweet and zesty, smooth and creamy. It's delicious and refreshing!

FRESH HOUSE-MADE CAKES

ANASTASIA'S RED VELVET CAKE

Layers of moist red velvet cake baked with loads of Ghirardelli semi-sweet chocolate chips, covered with smooth cream cheese frosting and topped with chocolate cake truffles and red velvet cake crumbs. A beauty to behold and a delight to eat!

EFFIE'S PEANUT BUTTER EXPLOSION CAKE

Rich chocolate cake with fluffy peanut butter filling and icing, house-made ganache poured over the top and decorated with Reese's peanut butter cups and edible glitter. All put together for a Reese's lover's dream!

TRISH'S MAPLE BUTTER PECAN CAKE

Layers of scratch-made moist butter pecan cake filled and iced with a maple cinnamon brown sugar and cream cheese filling with Georgia pecans. It's a balance of flavor like no other!

DESI'S CHOCOLATE FUDGE CAKE

Four layers of homemade chocolate cake filled and iced with thick Southern fudge frosting. A chocolate lover's dream!

ERIKA'S TROPICAL CARROT CAKE

Layers of scratch-made moist carrot cake studded with pineapple, coconut and walnuts. Filled and iced with a luscious cream cheese frosting and garnished with buttercream, carrots and walnuts. It's so good, you'll never be able to get enough!

RACHEL'S PIÑA COLADA CAKE

Jamaican rum cake filled to the brim with fresh pineapple filling, iced with irresistible coconut cream cheese frosting and decorated with toasted coconut and fresh pineapple. This cake will put you closer to the beach with each bite!

NEW! TIRAMISU

Italian for "lift me up" – and it will. Our house-made tiramisu is the perfect finish to any meal. Delicate ladyfingers bathed in bold espresso, layered with a light, velvety Kahlúa and mascarpone cream and finished with a dusting of dark cocoa. One bite and you'll understand why it's a favorite.

NEW! BOSTON CREAM PIE

Born in New England, perfected in our kitchen. Soft, pillowy sponge cake layered with a silky smooth vanilla custard and draped in a luscious dark chocolate ganache. Every bite is pure comfort.