



## DINNER MENU

### APPETIZERS

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**Smoked Provolone Wedges \$8.99**

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 Original Hand Made Crackers \$3.99**

For Darryl's beloved fans, these hand made crackers come stacked on a plate. Served with ranch dressing.

**Stuffed Mushrooms \$9.49**

Jumbo mushroom caps breaded with Japanese panko breadcrumbs, stuffed with herbed cream cheese and flash fried. Served with homemade horseradish.

**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.**

Served with blue cheese and ranch dressing, sour cream and salsa.

**Pimento Cheese \$6.99**

Made in house with sharp cheddar cheese and wood-fire grilled peppers. Served with hand made crackers.

**Bacon & Cheese Potato Skins \$10.99**

Jumbo bakers are crisp fried and stuffed with cheddar and pepper jack cheese, smoked bacon, scallions and broiled to perfection. Served with sour cream.

**Beer Batter Onion Rings \$7.49**

Served with ranch dipping sauce.

**Warm Artichoke & Spinach Dip \$8.49**

Served with hand made crackers.

**Darryl's Smoked Wings \$11.99**

A full pound (8 on average) of spice- rubbed, applewood smoked jumbo wings. We serve them plain, buffalo, BBQ or spicy Thai sauce. Served with ranch. **All flats/drums add: +\$1.50**

**Darryl's Boneless Bites \$9.99**

All white boneless wings, breaded and fried. We serve them plain or tossed in buffalo, BBQ or spicy Thai sauce. Served with ranch dressing.

**Darryl's Cajun Shrimp \$8.99**

A net full of shrimp hand-dipped in buttermilk and breaded in seasoned flour and fried golden brown. Served with spicy Cajun dipping sauce.

**\*Disclosure: These items are cooked to order**

**\* Consumer Advisory**

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## WOOD FIRED BURGERS/SANDWICHES served with Fries

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Burgers: 1/2 pound Certified Angus Beef patties on toasted Brioche Bun

Add: Applewood Smoked Bacon \$3

### \*Classic Burger \$9.99

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

### \*Bacon Cheddar Burger \$11.99

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

### \*Pub Burger \$11.99

Wood grilled patty with a double portion of aged cheddar cheese, a large onion ring, and topped off with Darryl's signature pub sauce 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.

### Cajun Po Boy Style Fried Shrimp \$10.99

with lettuce, tomato and Cajun sauce.

### Darryl's Roadside Chicken \$11.99

Grilled and glazed with our Darryl's Signature BBQ sauce. Topped with sautéed onions, applewood bacon and melted cheddar. Topped with lettuce and tomato.

### French Dip \$10.99

Our slow, roasted Prime Rib thinly sliced on a hoagie roll with au jus.

### Pulled Pork \$10.99

Our 16-hour smoked, slow roasted pork butt, pulled on a brioche bun with our Darryl's signature BBQ sauce.

## SALADS

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

### Salmon Pecan Salad \$15.99

Wood Fired Grilled Salmon on a bed of mixed greens, red bell peppers, grape tomatoes, red onion and toasted spicy pecans with citrus-cilantro dressing.

Available with: Sautéed Shrimp or Fried Shrimp \$12.99

### Chicken Caesar Salad \$12.99

Fresh chopped romaine, garlic croutons and grated Parmesan topped with Wood Grilled chicken. Tossed in caesar dressing.

### 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.

### Thai Chicken Salad \$11.99

Wood Fired chicken breast served over mixed greens and tossed with red onions, red bell peppers, fresh cilantro, spring onions and Thai peanut dressing. Topped off with cracker strips, peanuts, and mandarin oranges.

### House Salad \$3.99

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

### Caesar Salad \$3.99

Fresh chopped romaine, garlic croutons and grated parmesan cheese tossed with our Caesar dressing.

## SOUPS

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### Loaded Baked Potato Soup

Topped with shredded cheddar cheese, bacon and scalions.

Cup: \$4.99 Bowl: \$5.99

### French Onion Soup

Topped with croutons and smoked provolone cheese.  
\$5.99

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## WOOD FIRED GRILL Served with choice of 2 sides

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### \*Barbeque Half Chicken \$13.99

Slow roasted and grilled. Basted with our signature Darryl's BBQ sauce.

### Wood Grilled Salmon \$18.99

Grilled and basted with a lemon-dill butter.

### \*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 Signature BBQ sauce and honey for unequaled tenderness and great taste.

### \*Baby Back BBQ Pork Rib & Shrimp Combo \$27.99

Pair our Baby Back ribs with either sauteed or cajun fried shrimp.

### \*Chicken & Rib Combo \$25.95

Slow roasted and grilled half chicken, slow smoked baby back ribs basted with our Darryl's BBQ sauce.

### \*Adam or Eve Darryl's Classic Beef Rib

\$24.99 Eve (4 bones) \$32.99 Adam (6 bones)

A beef rib is roasted low and slow until fork tender, basted with our signature BBQ sauce.

### \*Pork Flat Iron Steak \$14.99

A 9 oz. pork flat iron steak seasoned and cooked over our Wood Fired Grill.

### Texas Roadrunner Chicken \$14.99

Two mainained chicken breasts grilled, glazed with Darryl's BBQ sauce and topped with pepper jack cheese.

### \*Three Way Sampler \$23.99

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

### \*Grilled Ribeye \$26.99

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

### \*Filet Mignon \$29.99

6 ounces of Certified Angus Beef grilled. All well done filets are butterflied to ensure correct temp.

## SPECIALTY ENTRÉES

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### 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.

### 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 & onions, bacon bits and rice.

### Chicken Tender Platter \$13.99

Served with Honey mustard and fries.

### Shrimp & Grits \$15.99

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

### Fish and Chips \$13.99

Beer battered Cod. Served with fries and slaw.

### Blackened Chicken Alfredo \$13.99

Blackened chicken, and fettuccine noodles tossed in creamy Alfredo sauce. Sprinkled with Parmesan cheese and served with Parmesan bread.

Extra Side of Alfredo sauce \$0.99

### Cajun Shrimp Pasta \$15.99

Cajun Wood Fire Grilled Shrimp on a bed of fettuccine tossed with our alfredo sauce and topped with grated Parmesan cheese. Served with garlic bread.

### Darryl's 8-Hour Prime Rib \$26.99

Our 12 oz slow cooked Prime Rib comes from Certified Angus beef seasoned with fresh garlic and a trademark blend of spices. Served with two sides, "au jus", and horseradish sauce.

Have your Prime Rib Blackened + \$1.99

**ONLY AVAILABLE ON THURSDAY & SUNDAY NIGHTS,  
5PM - while supplies last**

## SIDES

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À la carte \$2.99 / Substitute with House Salad/Cesar Salad +\$1.79

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

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## DESSERTS

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### **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 Chocolate or Vanilla Bean ice cream.

### **Homemade Cheesecake \$7.49**

Darryl's smooth and creamy homemade cheesecake built with a walnut crust, perfect by itself or customize it with a trio of toppings.

### **Strawberry Cheesecake \$7.99**

Darryl's homemade smooth and creamy classic cheesecake topped with strawberry compote.

### **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**

### **Charleston Chocolate Chip Pie \$7.99**

Warm chocolate chip pie with Georgia pecans, served with a big scoop of Vanilla Bean ice cream and topped with gooey hot fudge.

### **Chocolate Graham Cracker Bar \$6.99**

Layers of crushed graham crackers, rich chocolate pudding and toasted marshmallow topping.

## BEVERAGE

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

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