



CELEBRATING 50 YEARS OF SERVING THE TRIAD

STARTERS

SNACK ATTACK

Four of our all-time favorites on one ginormous platter! Beer Battered Onion Rings, Cajun Fried Shrimp, Smoked Wings, and Provolone Wedges. Served with blue cheese and ranch dressing, sour cream, and salsa. 16.99
(No Substitutions)

STUFFED MUSHROOMS

Jumbo mushroom caps breaded with Japanese panko breadcrumbs, stuffed with herbed cream cheese & flash fried. Served with homemade horseradish. 9.99

FRIED PROVOLONE WEDGES

Hand-cut wedges of fresh smoked provolone cheese, lightly breaded and fried with a warm gooey center and crispy lightly browned crust. Served with marinara sauce. 9.49

DARRYL'S ORIGINAL HOMEMADE CRACKERS

For Darryl's beloved fans, these hand made crackers come stacked on a plate. Served with ranch dressing. 3.99

BACON & CHEESE POTATO SKINS

Jumbo taters are crisp fried and stuffed with cheddar and pepper jack cheese, smoked bacon, scallions and broiled to perfection. Served with sour cream. 10.99

CAJUN FRIED SHRIMP

A net full of shrimp hand-dipped in buttermilk and breaded in seasoned flour and fried golden brown. Served with spicy Cajun dipping sauce. 9.99

ONION RINGS

Served with ranch dressing. 7.49

GRILLED SHRIMP SKEWER

Cooked over our Wood Fired Grill, brushed with butter and served over rice with Cajun mustard sauce. 9.99

HOMEMADE PIMENTO CHEESE

Made in house with sharp cheddar cheese & Wood Fired Grilled peppers. Served with hand made crackers. 6.99

ARTICHOKE SPINACH DIP

Served warm with hand made crackers. 8.99

SALADS

SALMON PECAN SALAD

Wood Fired Grilled Salmon on a bed of mixed greens, red bell peppers, grape tomatoes, red onion & toasted spicy pecans with citrus-cilantro dressing. 15.99
Available with: Sautéed or Fried Shrimp 12.99

CAROLINA SHRIMP & PECAN SALAD

Cajun fried shrimp placed on top of a bed of artisanal greens tossed with cilantro-citrus dressing, with red onions, spicy pecans, mandarin oranges and cilantro. 12.99
Substitute Wood Fired Grilled shrimp add 3.00.

SOUTHERN FRIED CHICKEN SALAD

Large chicken tenderloins fried crisp using our signature breading and topped off with tomatoes, onions, red bell pepper, shredded pepper jack cheese, applewood smoked bacon and toasted spicy pecans.
Served on a bed of fresh greens. 12.99

CHICKEN CAESAR SALAD

Fresh chopped romaine, garlic croutons & grated Parmesan topped with Wood Fired Grilled chicken. Tossed in caesar dressing. 12.99

THAI CHICKEN SALAD

Wood Fired Grilled 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. 12.99

CHICKEN SALAD SALAD

Darryl's classic chicken salad made from Wood Fired Grilled chicken breast served on a bed of fresh greens with grape tomatoes, shredded cheese and red onions. Served with a side of balsamic vinaigrette and topped with spicy pecans. 11.99

SMALL HOUSE SALAD

Fresh greens, grape tomatoes, cucumbers, and shredded cheese. Served with your choice of any of our signature dressings. 3.99

SMALL CAESAR SALAD

Fresh chopped romaine, garlic croutons and grated parmesan cheese tossed with our Caesar dressing. 3.99

SALAD DRESSINGS:

Oil & Vinegar, Fat Free Italian, Cilantro Citrus, Caesar, Blue Cheese, Hidden Valley Ranch, Honey Mustard, Oriental Peanut Dressing, Balsamic Vinaigrette

WINGS

SMOKED WINGS

A full pound (8 on average) of spice-rubbed, applewood smoked jumbo wings. Choose Plain, Buffalo, BBQ or spicy Thai sauce.
Served with ranch. 11.99
All flats/drums add: +1.50

ROTISSERIE WINGS

8 seasoned and slow roasted wings. Served with blue cheese or ranch dressing. 11.99

BONELESS BITES

All white boneless wings, breaded and fried. Choose plain, buffalo, BBQ or spicy Thai sauce.
Served with ranch dressing. 9.99

SOUP

FRENCH ONION SOUP

Topped with croutons and smoked provolone cheese. 5.99

DARRYL'S ORIGINAL BAKED POTATO SOUP

Topped with shredded cheddar cheese, bacon and scallions.
Cup: 4.99 Bowl: 5.99

BROCCOLI CHEESE SOUP

A hearty, creamy soup filled with fresh broccoli and topped with sharp cheddar cheese.
Cup: 4.99 Bowl: 5.99

SIDES

A LA CARTE 2.99 / SUBSTITUTE WITH HOUSE SALAD OR CAESAR SALAD +1.99

Seasoned French Fries
Mashed Potatoes
Loaded Mashed Potatoes (+1.99)
Stone Ground Cheese Grits
Darryl's Three Cheese Mac
Steamed Broccoli (*with Cheese +0.50*)
Baked Beans
Creamy Slaw

After 4PM Baked Potato
(loaded +1.50)

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

STEAKS

OUR STEAKS ARE CERTIFIED ANGUS BEEF® WET-AGED TO OUR SPECIFICATIONS, SEASONED WITH MONTREAL® SEASONING, THEN GRILLED TO ORDER OVER A HICKORY WOOD FIRE.

SERVED WITH YOUR CHOICE OF TWO SIDES. SUBSTITUTE A SOUP OR SIDE SALAD FOR 1.99. ADD FOR 2.49

FILET MIGNON*

6 ounces of Certified Angus Beef® Wood Fired Grilled. All well done filets are butterflied to ensure correct temp. 29.99

**All Medium-Well and Well-Done filets will be butterflied unless otherwise requested.*

GRILLED RIBEYE*

Hand-cut, Certified Angus Beef® grilled over a Wood Fired Grill. Available Cajun Spiced. 27.99

*Consuming undercooked meats may increase your risk of foodborne illness. We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

ENTREES

WOOD GRILLED SALMON

Grilled and basted with a lemon-dill butter. 19.99

CHARDONNAY GLAZED SALMON

Farm raised Chilean Salmon grilled and glazed with a creamy Dijon-Chardonnay sauce. Topped with sautéed mushrooms, onions and bacon bits. Served with rice and broccoli. 21.99

SHRIMP & GRITS

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. 15.99

CAJUN SHRIMP DINNER

A boatload of shrimp, hand dipped in buttermilk and breaded in seasoned flour, fried golden and served with spicy Cajun dipping sauce and seasoned fries. 15.99

CAJUN SHRIMP PASTA

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. 15.99

SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic and our scampi cream sauce. Served over linguine, with parmesan and diced tomatoes. \$15.99

DARRYL'S SIGNATURE LASAGNA

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. 13.99

SIDES

A LA CARTE 2.99 / SUBSTITUTE WITH HOUSE SALAD/CAESAR SALAD +1.99

Seasoned French Fries

Mashed Potatoes

Loaded Mashed Potatoes (+1.99)

Steamed Broccoli (*with Cheese +0.50*)

Stone Ground Cheese Grits

Darryl's Three Cheese Mac

Creamy Slaw

Baked Beans

After 4PM

Baked Potato

(loaded +1.50)

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

RIBS

RIB ENTREES ARE SERVED WITH FRIES & BAKED BEANS. SUBSTITUTE A SOUP OR SIDE SALAD FOR 1.99. ADD FOR 2.99

ADAM OR EVE DARRYL'S CLASSIC BEEF RIB

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

Eve (4 bones) 26.99

Adam (6 bones) \$32.99

BABY BACK PORK-RIB & CHICKEN COMBO

Slow roasted and grilled half chicken, smoked Baby Back ribs basted with our Darryl's signature BBQ sauce. 25.95

BABY BACK PORK RIB & SHRIMP COMBO

Pair our Baby Back ribs with either sautéed or Cajun fried shrimp. 27.99

BABY BACK PORK RIBS

Fall-off-the-bone tender Baby Back ribs, slow cooked, grilled and basted with our BBQ sauce and honey. Half Slab 21.99 Full Slab 26.99

PORK FLAT IRON STEAK*

A 9 oz. pork flat iron steak seasoned and cooked over our Wood Fired Grill. 14.99

BLACKENED CHICKEN ALFREDO

Blackened chicken, and fettuccine noodles tossed in creamy Alfredo sauce. Sprinkled with Parmesan cheese and served with Parmesan bread. 13.99 *Extra Side of Alfredo sauce 0.99*

CHICKEN TENDER PLATTER

Served with Honey mustard and fries. 13.99

BARBEQUE HALF CHICKEN*

Slow roasted and grilled. Basted with our Darryl's signature BBQ sauce. 14.99

ROTISSERIE HALF CHICKEN*

Slow roasted and seasoned. 13.99

ROTISSERIE WHOLE CHICKEN FAMILY MEAL*

Whole Rotisserie Chicken with four sides. 27.99

(CARRY OUT ONLY - NOT DINE IN)

TENNESSEE JACK BLACK™ CHICKEN*

Two boneless, marinated breasts grilled and basted with our Jack Daniels® bourbon honey mustard sauce and topped with spicy pecans. Served with seasonal vegetables and homemade mashed potatoes. 15.49

TEXAS ROADRUNNER CHICKEN*

Two marinated chicken breasts Wood Fired Grilled, then glazed with Darryl's signature BBQ sauce and topped with pepper jack cheese. 14.99

PRIME RIB

AVAILABLE AFTER 5PM EVERYDAY WHILE SUPPLIES LAST

DARRYL'S 8-HOUR PRIME RIB*

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. 28.99

Have your Prime Rib Blackened +1.99

THREE-WAY

DARRYL'S THREE-WAY SAMPLER

Sample a collection of our three most popular items. Cajun Fried Shrimp, Chicken Tenders & Darryl's Signature Baby Back Pork Ribs. 23.99

BURGERS & SANDWICHES

Disclosure: *Hamburgers can be cooked to order.

PUB BURGER*

Wood Fired Grilled Certified Angus Beef® burger 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. 11.99

CLASSIC BURGER*

Wood Fired Grilled Certified Angus Beef® burger with sautéed onions, lettuce and tomato on a toasted Brioche bun. 10.99

FRENCH DIP

Our slow, roasted Prime Rib thinly sliced on a hoagie roll with au jus. 10.99

DARRYL'S ROADSIDE CHICKEN*

Grilled and glazed with our Darryl's Signature BBQ sauce. Topped with sautéed onions, applewood bacon and melted cheddar. Topped with lettuce and tomato. 11.99

GRILLED CHICKEN SANDWICH*

Boneless chicken breast with lettuce, tomato, and pickles on a toasted Brioche bun. 10.99

NASHVILLE SPICY FRIED CHICKEN*

on butter Brioche with pickle. 10.99

SPECIALTIES

ADD TO ANY ENTREE!

GRILLED SHRIMP SKEWER

Tiger shrimp are skewered, seasoned, and grilled over hickory. 5.99

SAUTÉED MUSHROOMS

Garlic Butter mushrooms sautéed in red wine and garlic butter. The perfect steak topper! 1.99

SAUTÉED ONIONS

Fresh onions, sautéed until lightly crisp on the outside with a soft and delicious center. 1.99

SAUTÉED RED ONIONS & PEPPERS

A medley of sautéed red onions, red and green peppers. Sautéed in our red wine garlic butter. 1.99