



Well Done Restaurant Concepts

APPETIZERS

Southern Gumbo Traditional Creole gumbo with chicken, andouille sausage and house smoked Tasso

Cup~\$3.5 Bowl~\$6

Bourbon Sweet Potato Fries Sweet potato fries tossed in brown sugar bourbon and bacon~\$5

Roasted Garlic & Parsley Fries French fries tossed in roasted garlic and served with house made ketchup~\$4.5

Cuervo Wings A pound of chicken wings, Cilantro breaded and fried, tossed in Tequila-Lime Hot sauce and served with Smoked Garlic Ranch~\$8

Sanoran Nachos House fried chips topped with Three-Cheese Queso, lettuce, tomato, Green Tomato Salsa and Cilantro Sour Cream~\$8

Chicken Strips Southern breaded chicken strips, fried and served with Bourbon Honey Mustard~\$7.5

Fried Pickles Cajun breaded and house made pickles with a Smoked Garlic Ranch dipping sauce~\$5

OPEN DAILY from 10:30am-4:00pm

All menu items are made from scratch on a daily basis. Some items are limited.

"If we didn't run out, It wouldn't be fresh."

Salads

House Salad- Spring Greens topped with Parmesan, bacon, croutons, and tomatoes and your choice of dressing Small~\$4 Large~\$6.25

Salad Dressings -Smoked Garlic Ranch, Blue Cheese, Herb-Balsamic, Cabernet Vinaigrette, Cilantro Vinaigrette, Bourbon Peach Vinaigrette, Feta Vinaigrette, Vidalia onion Honey Mustard, Roasted Artichoke Caesar

Blue Chicken Salad- Bourbon glazed chicken breast over mixed greens with tomatoes, candied pecans, blue cheese, croutons, Vidalia onion and Peach-Bourbon Vinaigrette~\$9.75

Southwestern Chicken Salad- Blackened chicken breast, seared and served over mixed greens with tomatoes, onions, pepper jack and croutons, marinated tomatoes and tequila vinaigrette~\$9.75

Roasted Artichoke Caesar-Seared chicken breast encrusted with sun dried tomato pesto served over romaine lettuce, artichokes, and shaved Romano cheese~\$9.50

Creole Tomato Glazed Salmon-Fresh seared salmon filet, served over spring greens, with tomatoes, fried

Sandwiches

All sandwiches include a choice of side

Steak Dianne - Slow roasted Black Angus beef with Swiss cheese, mushrooms, and caramelized onions. Served with horseradish cream sauce ~ \$9

Burger- Black Angus hand pattied burger on a fresh Kaiser Roll with all the fixings ~ \$8

Add Cheese \$1 ~ Add Bacon \$1

Henry Bain Burger- Black Angus burger, seared and served with melted Swiss cheese, mushrooms caramelized onion, and Henry Bain sauce~\$9

Sandwiches contd.

Pig Pen Sandwich- BBQ pulled pork, bacon, and cheddar with diced onion, pickles, and roasted garlic mayo on a hoagie roll ~\$7.5

Cuban Sandwich- Brick pressed sandwich with pulled pork, ham, Swiss cheese, apple wood smoked bacon, pickles and bourbon honey mustard~\$7.5

Southern BLT- Applewood smoked bacon, lettuce, and grilled green tomatoes with house made remoulade~\$7

Club Sandwich- Seared chicken breast, smoked bacon, ham, lettuce, tomato, onion, with roasted garlic mayo~\$8

Meat Loaf Sandwich- Black angus-roasted garlic meatloaf, seared and served on sourdough bread with melted provolone with Creole ketchup~ \$8

Monte Cristo- Bacon, Ham, and Swiss cheese stacked and egg battered than seared. Served with Blackberry Port Dipping Sauce \$7.5

Classic Reuben- Black Angus smoked pastrami, slow roasted with southern sauerkraut, 1000 island and Swiss cheese~\$8

Grilled Cheese with Bacon -Five cheeses with apple wood smoked bacon, grilled in fresh sourdough~\$6.5

Hot Dog- Quarter pound all beef dog, grilled and served with Southern Sauerkraut and Creole Mustard~\$5.5

SIDES - Fries, Sweet Potato Fries, Southern Slaw, Cape Cod Potato Chips, Pasta Salad, Side Salad
~3.5

Cornflake Chicken Basket- Southern breaded chicken breast strips, lightly fried and served with your choice of bourbon honey mustard or smoked garlic ranch plus one side ~\$7.25

Dessert

White Chocolate Bread Pudding White Chocolate and a touch of bourbon, topped with caramelized peaches~\$5

Mango Mojito**Key Lime Pie** House made and topped with Bacardi®Rum infused Mangos and fresh mint~\$5

Crème Brûlée Cheesecake Topped with a Banana Fosters Caramel sauce~\$5

850-476-7776

DAILY from 10:30am-4:00pm

WINE

Chardonnay

Callaway~\$6.5

Sauvignon Blanc

Callaway~\$6.5

Merlot

Callaway~\$6.5

Cabernet Sauvignon

Callaway~\$6.5

BEER

Domestic

Bud, Bud Light, Miller Lite, Mich Ultra, Mich Light, Coors Light, Yuengling~\$ 2.79

Import

Corona, Heineken

Draft

Pabst~\$2.5

Bud Light, Miller Lite ~\$3

Specialty~\$4

Non Alcohol

Coca~Cola Products~\$1.75

Tea~\$1.5 Coffee~\$1.5

Flavored Sweet Tea~\$2