



Starters

1/2 POUND BLUE CRAB CLAWS 24

SERVED FRIED WITH CAJUN REMOULADE OR SAUTEED WITH WHITE WINE, GARLIC, LEMON AND SERVED WITH CROSTINIS

OYSTERS ROCKEFELLER 18 ORDER OF 8

SPINACH & ARTICHOKE DIP 15

SERVED WITH TORTILLA CHIPS. TOPPED WITH SOUR CREAM & GREEN ONION

MEAT & CHEESE BOARD 20

PROSCUITTO, HOT CAPICOLLO, MANCHEGO, HONEY DRIZZLED BRIE, SMOKED GOUDA, SEASONAL FRUIT, CRACKERS

Salads

GINNY LANE HOUSE SALAD 6

SPRING MIX, GRAPE TOMATOES, CUCUMBER, CHEDDAR CHEESE, EGG, BACON, CROUTONS

CAESAR 6

CHOPPED ROMAINE, GRAPE TOMATOES, PARMESAN CHEESE, CROUTONS. TOSSED IN CAESAR DRESSING

PEACH & ARUGULA 16

GRILLED PEACHES, ARUGULA, FETA CHEESE, HEIRLOOM TOMATOES, TOASTED ALMONDS, CITRUS VINAIGRETTE
ADD CHICKEN 6 - ADD SHRIMP 7

Mains

SURF & TURF 54

PRIME FILET MIGNON & CREAMY SHRIMP SCAMPI. SERVED WITH SOUR CREAM & CHIVE WHIPPED POTATOES, GLAZED RAINBOW CARROTS

PRIME FILET MIGNON 42

SERVED WITH SOUR CREAM & CHIVE WHIPPED POTATOES, GRILLED ASPARAGUS, DEMI GLACE

PRIME CUT RIBEYE 40

SERVED WITH SOUR CREAM & CHIVE WHIPPED POTATOES, GRILLED ASPARAGUS, HERBED COMPOUND BUTTER

STEAMED SEAFOOD PLATTER 44

SNOW CRAB LEGS & 1/2 POUND STEAMED SHRIMP. SERVED WITH NEW POTATOES, CORN, SAUSAGE

BAYOU GROUPER 34

PAN SEARED GROUPER TOPPED WITH LUMP CRAB MEAT, LEMON BUERRE BLANC. SERVED WITH MUSHROOM RISOTTO, GARLIC SAUTEED GREEN BEANS

PECAN ENCRUSTED CHICKEN 26

SERVED WITH PARMESAN RISOTTO, SAUTEED GARLIC GREEN BEANS, LEMON BEURRE BLANC

FRIED SHRIMP 30

SERVED WITH FRIES, COLE SLAW, COCKTAIL

BLACKENED SALMON 30

SERVED WITH BACON, SPINACH & PARMESAN RISOTTO

Desserts

BREAD PUDDING 8

HOUSE MADE WITH WHITE CHOCOLATE BOURBON SAUCE

CHOCOLATE LAVA CAKE 8

WITH VANILLA ICE CREAM

KEY LIME PIE 8

FROM THE BAR

Chardonnay

TWENTY ACRES, CLARKSBURG, CA '21	9/38
CARMEL ROAD, CA '22	10/38
UNOAKED	
DOLLY PARTON, CA '23	11/40
LA CREMA, CA '23	44

Pinot Grigio/Pinot Gris

LA FIERA, ITALY '22	9/34
VENTESSA, ITALY '21	10/38
J VINEYARDS, CA '22	11/42
PINOT GRIS	
DUCK POND, WILLAMETTE VALLEY, OR '23	38
PINOT GRIS	

Sauvignon Blanc

MURPHY GOODE FUME BLANC, NORTH COAST, CA '22	10/38
STONELEIGH, MARLBOROUGH, NZ '22	12/46
MAGGIO SAUVIGNON BLANC, CA '23	34

Rose

UNSHACKLED, SPARKLING ROSE, CA '18	11/42
THE BEACH, WHISPERING ANGEL, FRANCE '22	11/42
SUMMER WATER, CA '23	12/46

Distinctive White

RELAX RIESLING, GERMANY '22	\$9/24
FORIS VINEYARDS MOSCATO, OR '23	10/38
BROTTE VIOGNIER BAIES DORÉES, FRANCE '23	10/38
BURGÁNS, RÍAS BAIXAS ALBARIÑO, SPAIN '23	13/50

Cabernet Sauvignon

JOSH CELLARS, CA '19	9/34
JOEL GOTT, CA '21	13/50
DECOY, CA '21	40
JORDAN, ALEXANDER VALLEY, CA '19	94
CAYMUS, 50TH ANNIVERSARY, NAPA VALLEY, CA '22	110

Pinot Noir/Merlot

MARK WEST BLACK, CA '21	11/42
RASCAL, OR '23	12/44
PORTLANDIA, OR '22	13/50
BRYN MAWR VINEYARDS, WILLAMETTE VALLEY, OR '21	64
HAHN, MERLOT, CA '21	10/38

Distinctive Reds

DON PAULA, MALBEC, AR '24	8/30
RADIO BOKA, TEMPRANILLO, SPAIN '20	9/32
COTE MAS, SUD DE ROUGE SYRAH AND GRENACHE BLEND, PEZENAS, FRANCE '22	11/40
FAMILIA MONTANA, RIOJA CRIANZA '20	50

Bubbles

LOS MONTEROS CAVA NV, SPAIN	9/34
POGGIO COSTA PROSECCO, ITALY	10/38
LA MARCA PROSECCO, ITALY NV	11/42
GRAHAM BECK BLISS NECTAR, SOUTH AFRICA NV	55
HOUSE BUBBLES	20



Signature Cocktails

BAILEY'S BANANA COLADA	12
BLUE CHAIR BAY WHITE RUM, BAILEY'S, CREAM OF BANANA, PINA COLADA MIX	
RASPBERRY LEMONADE	12
BACARDI LIMON, FRESH LEMON JUICE, RASPBERRY PUREE	
GINNY LANE STRAWBERRY LEMONADE	9
TITO'S VODKA, STRAWBERRY PUREE, LEMONADE	
LAVENDER MARTINI	12
WHEATLEY VODKA, FRESH LEMON JUICE, LAVENDER, SIMPLE SYRUP	

LEMON BASIL MARTINI	12
BACARDI LIMON, FRESH LEMON JUICE, BASIL, SIMPLE SYRUP, SUGAR RIM	
ELIJAH CRAIG MANHATTAN MARTINI	12
ELIJAH CRAIG BOURBON, SWEET VERMOUTH, BITTERS, BOURBON SOAKED CHERRIES	
VILLAGGIO BELLINI	10
TITO'S VODKA, PEACH SCHNAPPS, TOPPED WITH PROSECCO AND BERRIES	
LUX OLD FASHIONED	16
FOUR ROSES SINGLE BARREL, BITTERS, LUXARDO, ORANGE TWIST	