
MENU

Plantation House Restaurant

2740 OLD LEBANON ROAD • NASHVILLE TENNESSEE 37214 • (615) 872-9944

Pasta, Seafood, & Chicken

Served with Plantation House Salad.

Pasta Louisiana

Fettuccine noodles tossed with our own Cajun sauce, diced tomatoes, and scallions

- With Blackened Chicken
- With Blackened Salmon
- With Blackened Shrimp
- With Blackened Scallops

Pasta Primavera (Alfredo or Marinara Sauce)

Sautéed fresh broccoli, mushrooms, carrots, tomatoes, and scallions

- Tossed with fettuccine noodles With Grilled Chicken
- With Shrimp
- With Scallops
- With Grilled Salmon

Spaghetti Ala Bolognese

Pasta topped with our rich meat sauce, served with garlic bread

Baked Lasagna

Layers of wide, curly noodles loaded with meat sauce, Ricotta, Provolone, and Asiago cheeses

Seafood fettuccine

Select Gulf Shrimp, scallops, crabmeat, and mussels blended with fettuccine in a classic Alfredo or Marinara sauce, served with garlic toast

Grilled Salmon over Béarnaise Sauce

Fresh Alaskan King Salmon served with potato or rice pilaf

Fried Shrimp

Lightly hand-breaded and deep-fried to golden perfection, served with tangy cocktail sauce with potato or rice pilaf

Chicken Parmesan

Italian-seasoned chicken breast, hand-breaded and deep-fried until golden brown, then covered with our zesty marinara sauce and melted Mozzarella cheese, served with pasta and garlic bread

Fettuccine Alfredo

Served with garlic bread

Grilled Chicken Breast

Lean and trim, boneless breast of chicken marinated and grilled – served with potato or rice and featured vegetable

Chicken Tender Dinner

Dipped in buttermilk batter and deep-fried until golden brown, served with honey mustard sauce, and baked potato, rice, or fries

Plantation Shack Southern Fish Fry

Crab cake, scallops, shrimp and catfish fried to a golden brown, served with cocktail sauce or our own special tartar sauce and choice of potato, rice or fries

Catfish Dinner

Two fillets corn breaded and fried to a golden brown with tartar sauce – served with a choice of fries, baked potato or rice pilaf

House Specialties

Shrimp Harvest

Three kinds of shrimp: wrapped in bacon

- Laced with brown sauce, stuffed shrimp
- Laced with béarnaise sauce, and baked shrimp
- Laced with white scampi sauce

Creole Crab Cakes

Flavored with Creole mustard, lightly coated with white breadcrumbs, fried golden brown and served with tartar sauce

Chicken Alaskan

Sautéed double breast of chicken topped with Alaskan Snow Crabmeat, asparagus spears, and béarnaise sauce, served with potato

Combinations

Steak & Crab Legs

Nine ounces of Certified Angus Beef® top sirloin cooked to your perfection and sixteen ounces of crab legs

Steak & Ribs

Nine ounces of Certified Angus Beef® top sirloin served with one-third slab of BBQ ribs

Steak & Shrimp

Nine ounces of Certified Angus Beef® sirloin steak and grilled shrimp kabob

Surf & Turf

With vegetables, baked potato and House Salad

BBQ Chicken & Ribs

Seven ounce breast of chicken and one-third slab of BBQ ribs basted with our zesty BBQ sauce

Grilled Chicken & Shrimp

Seven ounce boneless breast of chicken served with grilled shrimp kabob

Crab Legs (24 oz)

Served with drawn butter

Baked Lobster Tail



Steaks & Chops

At Plantation House, we use only the finest cut of aged Certified Angus Beef® brand cut daily on premise.

All entrees are served with your choice of House Salad, Caesar Salad, Tomato Salad, Rice Pilaf, Baked Potato, Garlic Mashed Potatoes, Fries, and Featured Veggie of the Day, complimentary house rolls and condiments.

Discover mouth-watering beef flavor in every bite of our Certified Angus Beef® brand entrees. Uncompromising standards make it the best tasting beef available anywhere.

Slowly Roasted Prime Rib (after 5:00 p.m.)

Certified Angus Beef® prime rib served with natural au jus – 10 oz or 14 oz

Filet Mignon

The most tender premium cut of all steaks - a nine-ounce portion of Certified Angus Beef® tenderloin flame broiled to your perfection

Top Sirloin

One of our most popular steaks – a nine-ounce portion of juicy, tender Certified Angus Beef® top sirloin steak flame broiled to your taste satisfaction

KC Strip Steak

Ribeye Steak

A tender twelve ounce cut of rich Certified Angus Beef® steak – most popular for its fine quality of marble grains making it the juiciest steak of all

Steak Alaskan

Tender Certified Angus Beef® fillet medallions sautéed in sweet butter, topped with Alaskan Snow Crabmeat, asparagus spears and laced with béarnaise sauce

Pork Chops

Two center-cut pork chops seasoned with fresh spices, flame-broiled to accent the moist, juicy flavor you'll love

Baby Back Ribs

A tender slab of juicy baby back ribs basted with our famous homemade, zesty BBQ sauce – Full or Half Slab

Sandwiches & Burgers

For your total taste satisfaction we serve Certified Angus Beef® brand burgers – the best tasting burgers around!

All sandwiches served with kosher pickle, lettuce, tomato slice, and house fries. House Salad with ANY sandwich for additional charge.

The Classic Burger

A gigantic old-fashioned Certified Angus Beef® burger (can add cheese or your choice of topping)

Original French Dip

Thinly sliced, grilled Certified Angus Beef® roast beef served hot on French bread with au jus

Tennessee Cheese Steak

Thinly sliced, grilled Certified Angus Beef® steak on French bread covered with sautéed mushrooms, red onions, peppers and melted Swiss cheese

Fried Catfish Sandwich

Catfish filets corn breaded and fried to a golden brown, served with tartar sauce

Crab Cake Sandwich

Flavored with Creole mustard, lightly coated with white breadcrumbs, fried to a golden brown on a toasted bun served with tartar sauce

Grilled Chicken Sandwich

Juicy breast of marinated chicken grilled and topped with bacon and melted Cheddar cheese, served on a buttered toasted bun

Blackened Chicken Sandwich

Boneless breast of chicken seasoned New Orleans style and served with Cajun mayonnaise on a buttered toasted bun

Grilled Chicken Avocado Club

A grilled breast of chicken topped with avocado, bacon, lettuce, tomato, and melted Swiss cheese

German Reuben

Thinly sliced kosher corned beef with sauerkraut served on toasted dark rye bread with melted Swiss cheese and Thousand Island dressing

Plantation Club Sandwich

Ham, turkey, bacon, lettuce, tomato, and combo of three cheeses on toasted wheat bread

Croissants

Choose the one you like. They are all served with house fries and fresh fruit

#1 – Sliced Turkey

Served with jack cheese, lettuce, tomato and mayo

#2 – Ham & Swiss

Thin sliced and piled high, served hot

#3 – Club House

Combination of tender breast of turkey and smoked ham topped with Swiss cheese, bacon, lettuce, tomato and mayo

#4 – Chicken Salad

Freshly made with lettuce and tomato



Sunday Brunch

Served from 11:00 a.m. to 3:00 p.m.

French Toast

With choice of bacon or sausage, garnished with seasonal fruit

Tennessee Omelette

Ham, onions, green peppers, zucchini and cheese served with home fries and toasted English muffin

Ham & Cheese Omelette

Ham and American cheese served with home fries and toasted English muffin

Spinach Omelette

Spinach and jack cheese. Served with home fries and toasted English muffin

Eggs Benedict

Two poached eggs over Canadian bacon and toasted English muffin topped with hollandaise sauce and served with home fries and seasonal fruit

Vegetable Quiche

Our chef has carefully selected seasonal vegetables prepared and served fresh every Sunday, garnished with fruit

Honey-baked Ham

Topped with honey raisin sauce and served with mashed potatoes and gravy, vegetable and a house salad

Chicken Alfredo

Tender chicken strips sautéed with Italian herbs and spices, tossed with Alfredo sauce and linguine pasta, garlic toast, and served with a salad

Country-fried Steak

Double battered, deep-fried steak topped with country gravy, served with home fries, vegetable, and salad

Roast Pork

Tender, sliced loin over old-fashioned stuffing, mashed potatoes and gravy, vegetable of the day, and a salad

Steak & Eggs

Certified Angus Beef® New York strips and two eggs cooked to your perfection, serve with home fries, seasonal fruit and toasted English muffin

Prime Rib

Eight ounces of slow-roasted Certified Angus Beef® prime rib served with au jus, vegetable of the day, baked potato and garden salad

Mexican Favorites

All Mexican dinners are served with refried beans, rice, and a garnish of fresh guacamole, homemade salsa, sour cream, shredded lettuce, and jalapeno peppers – can add House Salad for additional cost.

Enchiladas

Two flour tortillas with seasoned ground beef or chicken cooked with our own special seasoning and a hint of garlic topped with enchilada sauce and melted jack cheese

Quesadillas

- Cheese
- Choice of chicken or beef

Burrito

Choice of chicken or beef

Chips & Salsa

Guacamole Dip & Chips

Chimichanga

Choice of chicken or beef

LUNCH

Appetizers

Chicken Tenders

Deep-fried and served with honey mustard, spicy sauce or buffalo-style sauce

Mozzarella Cheese Stix

Our own hand-breaded cheese stix made from imported Mozzarella an deep-fried, served with marinara sauce

Rio Grande Nachos

Tortilla chips loaded with beans, spicy beef or chicken, and melted Cheddar cheese, served with guacamole, salsa and sour cream

Combo Platter

Wings, Skins, Cheese Stix, Onion Rings, and Chicken Tenders

Soups

French Onion Soup

An old-town favorite – a combination of sautéed onions in a hearty beef broth topped with toasted croutons and melted Swiss and Mozzarella cheeses – served by the cup or bowl

She-crab Soup

A Charleston specialty with crabmeat, scallions, double cream, and imported sherry – served by the cup or bowl

Plantation's Soup of the Day

Chef's choice prepared fresh daily – served by the cup or bowl

Salads

Dressings available: Honey Mustard, Ranch, Thousand Island, Bleu Cheese, Citrus Vinaigrette, Italian Herb Vinaigrette, Catalina French, and Poppy Seed

New Orleans Chicken Salad

Cajun style served on a bed of crispy greens, diced tomatoes, freshly sliced mushrooms and shredded Cheddar cheese

Chef Salad

Crisp mixed greens topped with strips of ham, turkey, Swiss cheese, crumbled bacon, shredded Cheddar, hard-boiled egg, and tomato wedges

Hawaiian Chicken Salad

Chunks of chicken breast, pineapple pieces, mandarin orange, raisins, and shredded coconut mixed together over a bed of lettuce and garnished with fresh fruit

Southern-style Fried Chicken Salad

Chicken tenders dipped in buttermilk batter and fried until golden brown, served on a bed of salad greens, Cheddar cheese, mushrooms, and tomatoes with honey mustard dressing

Plantation House Salad

A mound of crisp mixed greens topped with mushrooms, hard-boiled egg, cucumber, tomato wedges, Cheddar cheese, and strips of bacon

Greek Salad

A mixture of romaine and iceberg lettuce with Feta cheese, calamite olives, tomatoes, red onions, cucumber, bell peppers, and oregano served with Mediterranean dressing – also available in small size

Poppy Seed Grilled Chicken Salad

A grilled breast of chicken on a bed of crispy greens garnished with fresh fruit and served with poppy seed dressing

Salad & She-crab Soup Bowl

Soup of the Day & Baked Potato

She-crab & Baked Potato

Caesar Salad

Crispy romaine lettuce tossed in our dressing with freshly grated Asiago cheese

- With Cajun Grilled Chicken
- With Cajun Grilled Salmon
- With Cajun Grilled Shrimp

Salad & Soup of the Day

Salad & Baked Potato





DINNER

Appetizers

Shrimp Cocktail

Select Gulf shrimp served chilled with lemon and our own tangy cocktail sauce

Chicken Tenders

Deep-fried and served with honey mustard, spicy sauce or buffalo-style sauce

Mozzarella Cheese Stix

Our own hand-breaded cheese stix made from imported Mozzarella and deep-fried, served with marinara sauce

Creole Crab Cakes

Served with tartar sauce

Rio Grande Nachos

Tortilla chips loaded with beans, spicy beef or chicken, and melted Cheddar cheese, served with guacamole, salsa and sour cream

Spinach Artichoke Dip

Combination of artichoke hearts, spinach, cheese, and sour cream – tastefully done Chicago style, served with tortilla chips

Buffalo Wings

Spicy wings served with Bleu Cheese and celery sticks

Stuffed Potato Skins

Topped with melted Cheddar cheese, bacon, and chives served with sour cream

Stuffed Mushrooms

Mushroom caps filled with a blend of seafood and topped with béarnaise

Oysters on the Half Shell

Half Dozen, One Dozen, Half Dozen Rockefeller, One Dozen Rockefeller

Baked Oysters Casino

With garlic herbs and Asiago cheese – half dozen or dozen

Combo Platter

Wings, Skins, Cheese Stix, Onion Rings, and Chicken Tenders

Esgargot

A house delicacy. Escargot baked in a garlic butter sauce, capped with a puff pastry shell, and served bubbling hot.

Fried Onion Rings

Soups

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Side Items

Fresh Vegetable of the Day
Pasta Alfredo with Garlic Bread
French Fries
Baked Potato
Loaded Baked Potato
Rice Pilaf
Sautéed Mushrooms
Garlic Cheese Bread with Marinara Sauce

Beverages

Coke • Diet Coke • Sprite • Dr Pepper • Pink
Lemonade • Iced Tea

Coffee • Tea

Milk • Juices – Orange, Grapefruit, Cranberry,
Pineapple and Tomato

Desserts

Double-layer Chocolate Cake

Key Lime Pie

Made from Florida plantation key limes, topped
with whipped cream

Cheesecake Supreme

Crème Brulee

Caramel custard dusted with sugar and glazed to
a golden brown

Kentucky Bourbon Pecan Pie

Ice Cream

Children's Corner

10 years old and under please.

**Certified Angus Beef® Burger or
Cheeseburger on Bun with French Fries**

**Grilled Cheese Sandwich with French Fries
Red or White Pasta**

Chicken Fingers with French Fries



**Thank you for dining with us...
It's always a PLEASURE to serve you.**

- NO separate checks on parties of 8 or more.
- Please allow extra time for proper service.
- A 18% gratuity will automatically be added to your check for parties of 8.
- For rehearsal dinners, wedding receptions, group meetings, and banquets we can accommodate up to 100 people.
- Please inquire at the desk or speak with our manager.
- Please refrain from smoking cigars or pipes in the main dining room.
- Visit our Attic Lounge for your smoking pleasure.
- Prices subject to change without notice.
- Splits and substitutes are available. Fee applies.
- No half orders are available.

No Personal Checks Accepted