

Sports & Entertainment

Erling Jensen launches new menu at his Small Bites Restaurant and Sports Bar; Renowned local chef crafts specials partnering with Top Golf Swing Suites inside Doubletree by Hilton Hotel

MEMPHIS, Tenn., July 29, 2025 – Erling Jensen Small Bites, the restaurant and sports bar that offers a bistro-style menu crafted by renowned local chef, Erling Jensen, along with Top Golf Swing Suites inside the Doubletree by Hilton Hotel at 5069 Sanderlin Avenue now offers a new menu.

The new menu features approachable, Jensen-crafted entrees, along with a generous helping of shareables and sandwiches that are the perfect marriage of upscale execution and sports bar favorites. The separate and upgraded lunch menu features daily specials that include a meat with two sides prepared in a stick-to-your-ribs southern style, along with a soup of the day and an unlimited soup and salad bar offering.

“We are proud to offer this new menu that includes a great variety of dishes and cooking styles to complement the lively action customers enjoy at Erling Jensen Small Bites. If you are watching your favorite team on the big screen, watching your family members enjoy interactive games in the Top Golf Swing Suites, want to pop in for a quick and filling lunch, or just want to enjoy a great meal with great company, you can find some-



Erling Jensen sits at the bar at Erling Jensen Small Bites Restaurant & Sports Bar enjoying one of his popular “Jensen-crafted” specialties. (Photo Credit Jay Adkins)

thing to fit your mood and tastes in this new menu,” said Erling Jensen, Executive Chef Partner at Erling Jensen Small Bites.

Erling Jensen Small Bites guests who visit in the evening may

enjoy appetizers such as Jumbo Lump Crab Cakes, Banging Shrimp, an Artisan Meat and Cheese Board, an Angus Beef Slider Flight, or Pan-Fried Buttermilk Quail. The new evening menu features three delicious salads and entrees, including a Pe-

tite Filet served atop Chef Jensen’s trademark Pappardelle Pasta, Chicken Caprese Paillard, Cajun Chicken Pasta, Blackened Salmon, and a Bourbon Pork Chop. Evening sandwich options include an Angus Beef Burger, a Wagyu Burger, a Monte Cristo,

and a Brisket Grilled Cheese. Desserts include a traditional Crème Brûlée, Chocolate Beyond Reason Cake, Apple Caramel Cheesecake, and a Blueberry Trifle.

The lunch menu offers daily

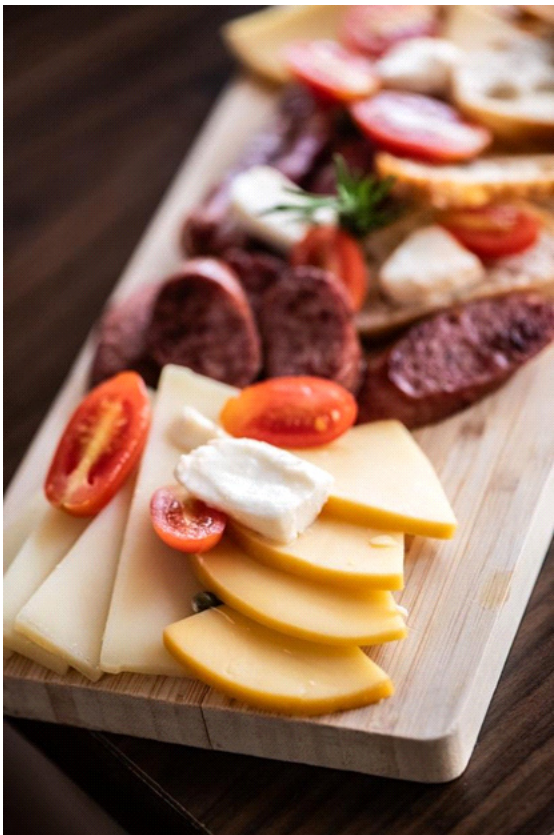
stick-to-your ribs specials and soups of the day. Lunch specials are only available on specific days of the week and include Meatloaf on Monday, BBQ Chicken on Tuesday, Beef Tenderloin Tips with Gravy on Wednesday, Chicken and Dumplings on Thursday, and Blackened Salmon with Lemon Butter Cream Sauce on Friday, all served with your choice of two side dishes. Side dish choices include Macaroni and Cheese, Black Eye Peas, Lima Beans, Turnip Greens, Fried Okra, Steamed Broccoli, and Mashed Potatoes.

Soup of the day options include Chicken and Dumplings on Monday, Tomato Basil Bisque on Tuesday, Broccoli and Cheddar on Wednesday, Roasted Parsnip and Fennel Bisque on Thursday, and Hearty Vegetable on Friday.

Lunch entrees are served daily from 11 a.m. to 2 p.m. and include Grilled Pork Chops, Fried Catfish, Hamburger Steak, Classic Cheeseburger, Southern Fried Steak, Fried Chicken, and Caesar Salad.

Erling Jensen Small Bites is open for lunch from 11 a.m. to 2 p.m. every day and open for dinner every day at 4 p.m.

Here are some items on the Small Bites menu
Photos by Jay Adkins



Margherita Flatbread- Dinner Appetizer



Buffalo Chicken Slider Flight – Dinner Appetizer



L-R: Fried Catfish – Lunch Entrée, and Cajun Chicken Pasta – Dinner Entrée

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