

# Happy New Year!



## APPETIZERS

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### BACON DIP

Our signature smoked Gouda & bacon fondue served ~ crostinis  
\$9.5

### SHROOMS

Crab & smoked Gouda stuffed button mushrooms  
\$13

### OLD BAY SHRIMP

Half pound warm peel & eat shrimp tossed in old bay seasoning ~ cocktail sauce  
\$12

### CRAB CAKES

Trio of lump crab cakes ~ remoulade  
\$13.5

### PRETZEL POPPERS

Cheddar cheese stuffed pretzel bites ~ creole mustard  
\$7

### ORLEANS SHRIMP

Half pound New Orleans style peel & eat shrimp dripping with Worcestershire butter sauce ~ hush puppies  
\$14

### CHEESE CURDS

Breaded cheddar cheese curds ~ ranch  
\$7

### GATOR

Deep fried alligator, onion & red bell pepper strips ~ sweet chili sauce  
\$14

## SOUP & SALAD

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**DRESSINGS:** ranch, bleu cheese, honey mustard, French, sweet onion vinaigrette, balsamic vinaigrette and oil & vinegar

### FAT SALAD

Chopped romaine and iceberg mix topped with tomatoes, red onions, red peppers, cheddar cheese, bacon crumbles, egg and croutons  
Add grilled or fried chicken \$3

\$8

### DINNER SALAD

Chopped romaine and iceberg mix topped with tomatoes, red onions and croutons

\$3

### SMALL GUMBO

Small portion of our southern stew

\$7

### GRILLED CAESAR

Grilled romaine heart topped with parmesan, croutons, Caesar dressing and balsamic reduction  
Add grilled chicken \$3

\$8.5

### SOUP DU JOUR

Steaming hot cup or bowl of tasty homemade soup

\$3/\$5

*Happy New Year to all of you! We hope you enjoy your evening with us from the service to the entrées. Please be conscious of the reservations after you. Most reservations have an hour and a half seat time so we would appreciate your understanding of this. If you plan on staying past this time please let your server know so we can move you accordingly if possible. Thank you!*

## *ENTRÉES*

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All dinner entrées served with choice of side, vegetable and homemade soup or salad unless otherwise stated

### **SURF & TURF**

Eight ounce filet mignon ~ six ounce lobster tail  
drawn butter  
\$55

### **FILET**

Eight ounce hand cut filet mignon  
seasoned and grilled  
\$30

### **RIBEYE**

Sixteen ounce hand cut choice ribeye  
seasoned and grilled  
\$28

### **STRIP**

Twelve ounce New York strip  
seasoned and grilled  
\$27

### **LOBSTER**

Six ounce lobster tail ~ drawn butter  
\$35

### **SHANK**

Twenty-four ounce bourbon glazed pork shank  
Yukon gold mashed potatoes ~ fried onions  
\$20

### **CHICKEN**

Pecan chicken breasts ~ orange cream sauce  
\$18.5

### **SALMON**

Eight ounce grilled Atlantic salmon fillet  
Tabasco butter \$18.5

### **SCALLOPS**

Bacon wrapped scallops ~ tabasco beurre blanc  
\$24

### **SHRIMP**

Half pound fried shrimp ~ cocktail sauce  
\$17

## *COMFORT CUISINE*

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All comfort cuisine served with hush puppies and choice of soup or salad

### **SHRIMP & GRITS**

Sautéed shrimp, red bell peppers, bacon, sweet  
onions and scallions tossed in a savory sauce over  
creamy smoked Gouda grits  
\$17

### **GUMBO**

Southern stew brimming with shrimp, andouille  
sausage and chicken ~ rice  
\$14

### **CREOLE**

Andouille sausage and chicken in a spicy Cajun  
tomato sauce ~ rice  
\$14

### **CRAWFISH ÉTOUFFÉE**

Crawfish and sautéed vegetables tossed in a  
succulent southern sauce ~ rice  
\$16

### **BAYOU PASTA**

Shrimp, andouille sausage, red bell peppers,  
sweet onions and spinach tossed in Cajun  
Alfredo sauce  
\$16

Add blackened chicken \$3

## *SWEETS*

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### **PEANUT BUTTER PIE**

\$5

### **CHOCOLATE FUDGE CAKE**

\$5

### **BREAD PUDDING**

\$5

### **SUGAR WAFFLE**

\$5