

Happy New Year!



APPETIZERS

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

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

ENTRÉES

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

PASTA

Braised short rib ragout ~ Portobello stuffed ravioli
parmesan
\$18

COMFORT CUISINE

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

PEANUT BUTTER PIE

\$5

CHOCOLATE FUDGE CAKE

\$5

BREAD PUDDING

\$5

SUGAR WAFFLE

\$5