

# APPETIZER SELECTIONS

## **BOOM BOOM SHRIMP \$11**

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

## **SOUTHERN FRIED GREEN TOMATOES \$10**

TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

## **BACON WRAPPED GRILLED SHRIMP \$11 GF**

SERVED WITH DRAWN BUTTER

## **SEARED AHI TUNA \$16 GF**

8OZ TUNA, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

## **FRIED BUTTON MUSHROOMS \$9**

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

## **HAND-CUT CHEESE STIX \$9**

CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, SERVED WITH MARINARA

## **GRILLED THICK-CUT BACON SLICES \$10 GF**

NUESKE'S APPLE WOOD BACON, PEPPER JELLY & GOAT CHEESE

## **JUMBO LUMP CAKES \$16**

TWO JUMBO LUMP CRAB CAKES SERVED W/ SWEET & SPICY REMOULADE

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## **APPETIZER TASTING \$22**

TWO OF EACH: BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP, CHEESE STIX,  
FRIED GREEN TOMATOES TOPPED W/ COMEBACK SAUCE

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## TODAY'S GREENS

### **GREEK \$8 / \$15 GF**

TOMATOES, FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS,  
PEPPERONCINI PEPPERS, PURPLE ONIONS

### **GRILLEHOUSE'S SIGNATURE WEDGE \$9**

CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED  
TOMATOES, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

### **STRAWBERRY WALNUT SPRING MIX \$9 / \$16 GF**

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN  
FAT FREE RASPBERRY VINAIGRETTE

### **POMEGRANATE SPRING MIX \$9 / \$16 GF**

SPRING MIX, SEASONED PECANS, DRIED CRANBERRIES, CRUMBLLED GORGONZOLA, CUCUMBERS,  
MARINATED HEIRLOOM TOMATOES, PURPLE ONION, TOSSED IN A POMEGRANATE VINAIGRETTE

## FISH SELECTIONS

### **HALIBUT DE PROVENCE \$38**

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ AN HERBS DE PROVENCE CREAM SAUCE & LUMP CRAB MEAT. OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO GARNISHED W/ ASPARAGUS

### **CATFISH MARY \$27**

PANKO CRUSTED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ MARY SAUCE, SERVED OVER RICE & GARNISHED W/ GRILLED ASPARAGUS

**GINGER TERIYAKI DUSTED SALMON 9OZ** (2 SIDES) **\$25** OF  
SEARED WITH A BEAUTIFUL CRUST

**DUELING SOFT SHELL CRABS** (2 SIDES) **\$25**  
FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

**GRILLED SHRIMP SKEWERS** (2 SIDES) **\$23** OF  
SERVED OVER RICE WITH DRAWN BUTTER

**BUTTERFLIED FRIED SHRIMP** (2 SIDES) **\$22**  
WITH COCKTAIL & TARTAR

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### **THE YARDBIRD \$26** OF

MARINATED & GRILLED CHICKEN BREASTS TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE (2 SIDES)

### **PASTA MAC \$25**

GRILLED CHICKEN, GRILLED SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS TOSSED W/ MAC SHELLS & IN A BLACKENED GOUDA CHEESE SAUCE. HOUSE OR CAESAR SALAD

## CHEF CLINT'S RECOMMENDATION

### **FILET MARY \$59**

8OZ FILET SET ATOP A JUMBO LUMP CRAB CAKE, SMOTHERED W/ MARY SAUCE  
GARNISHED W/ ASPARAGUS. INCLUDES 2 SIDES

## CHARGRILLED BEEF SELECTIONS

*"We Recommend Steaks Cooked Rare, Medium Rare or Medium."*

**SIGNATURE RIBEYE 16oz** (INCLUDES 2 SIDES) **\$38** GF

**CENTER - CUT FILET 8oz** (INCLUDES 2 SIDES) **\$41** GF

*\*\*\*due to the record high tenderloin / filet prices, we are currently are only offering 1 size filet. We are told these prices will go down nationwide sometime in January. We apologize for the inconvenience. --- Chef Clint*

**CENTER-CUT PRIME NEW YORK STRIP 16oz** (2 SIDES) **\$39**

## STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WHITE WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** GF

GOAT CHEESE DRIZZLED W/ SWEET **BALSAMIC** GLAZE \$8 GF

FRIED LOUISIANA **CRAWFISH TAILS** \$9 GF

BLACKENED **CRAWFISH CREAM SAUCE** \$5 GF

SWEET **BALSAMIC** GLAZE \$5 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$5      GRILLED BEER **ONIONS** \$5 GF

FRIED SOFT SHELL **CRAB** \$9

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$12 GF

**MARY SAUCE** \$10

SHRIMP, MUSHROOMS, CRAWFISH, CRAB & HERBS IN A DARK CREAMY WINE SAUCE

**MISSISSIPPI GULF COAST** \$14 GF

LUMP CRAB, SHRIMP & CRAWFISH TAILS IN CAJUN BUTTER

(NOT RESPONSIBLE FOR STEAKS REQUESTED PAST MEDIUM)  
(FILETS ORDERED MEDIUM WELL OR WELL DONE WILL BE BUTTERFLIED)  
(PLEASE ASK YOUR SERVER TO SEE OUR "STEAK TEMPERATURE GUIDE")

## INDIVIDUAL SIDE SELECTIONS

**\$4**

- CHARGRILLED ASPARAGUS W/ BÉARNAISE
- "SWEET" CREAMED SPINACH *cr*
- RED BLISS SMASHED POTATOES *cr*
- PARMESAN HAND-CUT FRIES *cr*
- BAKED POTATO *cr*
- SMOKED GOUDA MAC & CHEESE
- ROASTED BRUSSELS W/ PARMESAN *cr*
- 3 FRIED GREEN TOMATOES W/ COMEBACK
- STEAMED BASMATI RICE W/ BUTTER *cr*
- SWEET CREAM CORN
- WHITE WINE & GARLIC SAUTÉED GREEN BEANS *cr*
- SWEET POTATO WAFFLE FRIES
- HOUSE *or* CAESAR SALAD

### **ENTRÉE HOUSE OR CAESAR SALAD \$15**

(INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP)

(ADD SALMON FOR \$6)

\*\* ADD CHICKEN OR SHRIMP TO SMALL SALADS FOR \$6, SALMON FOR \$8 \*\*

## SUBSTITUTE SIDE SELECTIONS

- GREEK *or* WEDGE SALAD (ADD \$5)
- WALNUT SPRING MIX SALAD (ADD \$6)
- POMEGRANATE SPRING MIX (ADD \$6)
- GOAT CHEESE & VEGGIE RISOTTO (ADD \$7)

### **KIDS MENU**

(CHILDREN 12 AND UNDER. ADULTS ADD \$5)

INCLUDES 1 SIDE

- GRILLED CHICKEN BREAST \$8
- FRIED CHICKEN TENDERS \$7
- POPCORN SHRIMP \$9
- MINI CORN DOGS \$6
- SMOKED GOUDA MAC W/ DICED GRILLED CHICKEN \$9

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.\*

\*\*\*\* 18 % GRATUITY AUTOMATICALLY ADDED TO TABLES OF 6 OR MORE \*\*\*\*