

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 and grilled shrimp

Po' Daddy Crab Cakes \$12

Blackened catfish, crab claw meat, drizzled w/ TMI sauce

Gouda Bacon Macaroni Balls \$9

Fried mac and cheese served w/ a light curry marinara

Fried Button Mushrooms \$10

Freshly breaded, served w/ homemade buttermilk ranch

Hand-Cut Cheese Stix \$9

Served with marinara

Grilled Thick-Cut Bacon \$7 gf

Nueske's applewood bacon, pepper jelly, and goat cheese

Grillehouse Seafood Sampler \$18

Boom Boom and Grilled Jumbo Shrimp w/ Sautéed Jumbo Lump Crab, Po'Daddy Crab Cakes

Today's Greens

Greek \$8 gf

Tomatoes, Mediterranean feta cheese, Kalamata olives, artichoke hearts, cucumbers, pepperoncini peppers, purple onions

Grillehouse's Signature **Wedge \$8 gf**

Crisp Iceburg lettuce, topped with chunky blue cheese dressing, marinated tomatoes, bacon and a touch of sweet balsamic drizzle

Strawberry Walnut **Spring Mix \$9 gf**

Candied walnuts, strawberries, goat cheese, cucumbers, tomatoes, tossed in a fat free Raspberry Vinaigrette

Pomegranate **Spring Mix \$8 gf**

Spring mix, seasoned pecans, dried cranberries, crumbled Gorgonzola, cucumbers. Marinated heirloom tomatoes, purple onion, tossed in a fat free Pomegranate Vinaigrette

**** 35 Day Dry Aged ****

16 oz Ribeye (includes 2 sides) \$49 gf

**** Beer & Blue Filet ****

9 oz \$46 gf

Grilled beer onions, toasted blue cheese, smashed potatoes topped w/ Blackened Crawfish Cream Sauce and balsamic roasted brussel sprouts

Chargrilled Steaks

“Our Preparation: Seared, then Chargilled, creating a Crust that results in a crisp outside and a juicy inside.”

Signature **Ribeye 16 oz (Includes 2 sides) \$34**

New York **Strip 16 oz gf (includes 2 sides) \$32**

Center-Cut **Filet 9 oz gf (Includes 2 sides) \$38**

Center-Cut **Filet 6 oz gf (Includes 2 sides) \$30**

Baseball Cut **Steak 10 oz gf (Includes 2 sides) \$24**

The taste of a New York Strip with the Leanness of a Tenderloin.

The Chef refers to it as the “Filet of Strip Steak”.

Not responsible for steaks requested past medium.

Filets ordered medium well or well done will be butterflied.

Steak Toppings

(available with any entree)

Sauce **Bearnaise** \$4 Wine Sauteed **Mushrooms** gf \$8 Grilled Beer **Onions** gf \$5

Toasted **Blue Cheese** -or- **Gorgonzola** gf \$6

Sauteed Louisiana **Crawfish** Tails gf \$9 Blackened **Crawfish** Cream Sauce gf \$6

Cabernet Glaze gf \$6 Sweet **Balsamic** Glaze gf \$5 Butterflied Fried **Shrimp** (4) \$5

Fried Soft Shell **Crab** \$8

Sauteed Jumbo Lump **Blue Crab Meat** gf \$12

Mary Sauce \$10

Shrimp, mushrooms, crawfish, herbs in a dark creamy wine sauce

Mississippi Gulf Coast gf \$13

Lump crab, shrimp, and crawfish tails in Cajun butter

**** Chef Clint's Recommendation ****

Caribbean Grouper

Pan sauteed Grouper, stuffed w/ Salmon, Spinach, and Parmesan. Topped w/ a Plum Hollandaise and Grilled Pineapple. Served over a Black Eyed Pea Jambalaya. Includes 2 side items.

Halibut de Provence \$37

Panko crusted and finished in the oven, topped w/ an Herbs de Provence cream sauce and Lump Crab Meat. Served over a fresh veggie and goat cheese risotto, garnished w/ asparagus.

Catfish Mary \$26

Panko encrusted Mississippi farm raised catfish filet, topped w/ Mary sauce, served over a Black Eyed Pea Jambalaya and garnished w/ grilled asparagus.

Sea Selections

Ginger Teriyaki Dusted Salmon gf (Includes 2 sides) \$25

Seared with a beautiful crust

Dueling Soft Shell Crabs (Includes 2 sides) \$22

Served over jambalaya with comeback sauce

Honey Garlic Glazed Shrimp Skewers gf (Includes 2 sides) \$22

Jumbo Grilled Gulf Shrimp

Butterflied Fried Shrimp (Includes 2 sides) \$17

Served with cocktail and tartar

The Yardbird

\$17 gf

Marinated and grilled chicken breasts topped with grilled beer onions, bacon, and melted pepper jack cheese (Includes 2 sides)

Individual Side Selections

\$4

Chargrilled Asparagus w/ Bearnaise

“Sweet” Creamed Spinach gf

Red Bliss Smashed Potatoes gf

Seasoned Hand-Cut Fries gf

Baked Potato gf

Smoked Gouda Mac and Cheese

3 Fried Green Tomatoes w/ Comeback Sauce

Black Eyed Pea Jambalaya (w/ Andouille) gf

Sweet Cream Corn

White Wine and Garlic Sauteed Green Beans gf

Balsamic Roasted Brussel Sprouts gf

House or Caesar Salad

Entree House or Caesar Salad \$14

(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 and Veggie Risotto (add \$7)

Kids Menu

(10 and under, Includes 1 side)

Popcorn Shrimp \$9

Fried Chicken Tenders \$6

Corn Dog Nuggets \$6

Grilled Chicken Breast gf \$8

gf- gluten free items

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

***** 18% Gratuity Automatically added to tables of 6 or more *****