# 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

**Tobacco Onions $9**
Thinly sliced purple onions, fried crispy & served w/ Comeback

**Gouda Bacon Macaroni Balls $9**
Fried mac & cheese served w/ a light curry marinara

**Fried Button Mushrooms $9**
Freshly breaded, served w/ homemade buttermilk ranch

**Hand-Cut Cheese Stix $9**
Served with Marinara

**Grilled Thick-Cut Bacon $6** GF
Nueske's apple wood bacon, pepper jelly, goat cheese

**Delta Crab Cake $12**
Blackened catfish, claw meat, topped w/ TMI Sauce

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## Gulf Shrimp & Crab Tasting $22

Bacon Wrapped, Boom Boom & Grilled Shrimp w/ Lump Crab & Delta Crab Cakes

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# Today's Greens

**Greek $8 / $13** GF
tomatoes, Mediterranean 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, crumbled gorgonzola, cucumbers, marinated heirloom tomatoes, purple onion, tossed in a pomegranate Vinaigrette

## ** 35 Day Dry Aged **

**16oz Ribeye** (Includes 2 sides) **$49** GF

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## **Chef Clint's Recommendation**

### Beer & Blue Filet $48 GF

9oz Filet topped w/ Beer Onions, Melted Blue Cheese,
Smashed potatoes topped w/ Blackened Crawfish Cream Sauce &
Balsamic Roasted Brussels Sprouts

# Chargrilled Beef Selections

*Our preparation: seared, chargrilled, creating a crust that results in a crisp outside and a juicy inside*

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|---|---|---|
| Signature Ribeye 16oz | (Includes 2 sides) | $36 GF |
| New York Strip 16oz | (Includes 2 sides) | $35 GF |
| Center - Cut Filet 9oz | (Includes 2 sides) | $38 GF |
| Center - Cut Filet 6oz | (Includes 2 sides) | $31 GF |

## Steak Toppings

(available with any entree)

Sauce Béarnaise $6

Wine Sautéed Mushrooms $8 GF

Toasted Blue Cheese -or- Gorgonzola Crumbles $6 GF

Sautéed Louisiana Crawfish Tails $9 GF

Blackened Crawfish Cream Sauce $5 GF

Cabernet Glaze $6 GF

Sweet Balsamic Glaze $5 GF

Butterflied Fried Shrimp (4) $5

Grilled Beer Onions $5 GF

Fried Soft Shell Crab $8

1/2 Pound Baked Lobster Tail $21 GF

Sautéed Jumbo Lump Blue Crab Meat $12 GF

## Mary Sauce $10

shrimp, mushrooms, crawfish, 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)

*** Chef Clint's Recommendation ***

## Caribbean Grouper

Pan sautéed Grouper, stuffed w/ Salmon, Spinach & Parmesan. Topped w/ a Plum Hollandaise & Grilled Pineapple. Over a Black Eyed Pea Jambalaya.

Includes 2 side items

**$35**

## 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 $26

Panko encrusted Mississippi farm raised catfish filet, topped w/ Mary sauce, served over a black eyed pea jambalaya & garnished w/ grilled asparagus

# Sea Selections

### Ginger Teriyaki Dusted Salmon 9oz (2 sides) $24 GF

seared with a beautiful crust

### Dueling Soft Shell Crabs (2 sides) $25

over jambalaya with comeback sauce

### Grilled Shrimp Skewers (2 sides) $23 GF

Served with drawn butter

### Butterflied Fried Shrimp (2 sides) $18

with cocktail & tartar

## The Yardbird $17 GF

marinated & grilled chicken breasts topped with grilled beer onions, bacon & melted pepper jack cheese (2 sides)

## Pasta Mac $21

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

# Individual Side Selections

## $4

Chargrilled Asparagus w/ Béarnaise
"Sweet" Creamed Spinach GF
Red Bliss Smashed Potatoes
Seasoned Hand-Cut Fries (cooked in peanut oil)
Baked Potato GF
Smoked Gouda Mac & Cheese
3 Fried Green Tomatoes w/ Comeback
Black Eyed Pea Jambalaya (contains andouille sausage)
Sweet Cream Corn
White Wine & Garlic Sautéed Green Beans GF
Balsamic Roasted Brussels Sprouts GF
House or Caesar Salad

## Entrée 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 & Veggie Risotto (add $7)

### Kids Menu

(children 12 and under. Adults add $5)
includes 1 side

Grilled Chicken Breast $8
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 ****