

**HAPPY**  
*Valentine's Day*  
**APPELIZERS**

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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

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**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

## ENTRÉES

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

### **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 ~ saffron 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

### **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**   
**CHOCOLATE FUDGE CAKE**  
**BREAD PUDDING**  
**SUGAR WAFFLE**  
\$5 each