

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$11 CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

SOUTHERN FRIED GREEN TOMATOES \$11 TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

BACON WRAPPED GRILLED SHRIMP \$10 GF SERVED WITH DRAWN BUTTER

TOBACCO ONIONS \$10 THINLY SLICED PURPLE ONIONS, FRIED CRISPY & SERVED W/ COMEBACK

JUMBO LUMP CRAB CAKES \$18 OVER FRIED GREEN TOMATOES TOPPED W/ SPICY REMOULADE

FRIED BUTTON MUSHROOMS \$10 FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

HAND-CUT CHEESE STIX \$9 CUT IN HOUSE, SERVED WITH MARINARA

SEARED AHI TUNA \$17 8OZ, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

GRILLED THICK-CUT BACON SLICES \$10 GF NUESKE'S APPLE WOOD BACON, PEPPER JELLY, GOAT CHEESE

APPETIZER TASTING \$24

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

TODAY'S GREENS

GREEK \$8 / 15 GF

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

GRILLEHOUSE'S SIGNATURE WEDGE \$9 GF

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

PECAN SPRING MIX \$9 / 16 GF

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

****CHEF'S RECOMMENDATIONS****

COURTHOUSE FILET \$62

8OZ FILET TOPPED A WHOLE SAUTÉED LOBSTER TAIL, FINISHED W/ AN HERBED CREAM SAUCE
(INCLUDES 2 SIDES)

8oz FILET OSCAR \$55

TOPPED W/ JUMBO LUMP CRAB MEAT, BEARNAISE & GRILLED ASPARAGUS. (INCLUDES 2 SIDES)

CHARGRILLED BEEF SELECTIONS GF

35 DAY DRY AGED RIBEYE 16oz	(INCLUDES 2 SIDES)	\$51
SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$38
CENTER - CUT FILET 8oz	(INCLUDES 2 SIDES)	\$37
CENTER - CUT FILET 10oz	(INCLUDES 2 SIDES)	\$44
CENTER-CUT PRIME NEW YORK STRIP 16oz	(INCLUDES 2 SIDES)	\$37

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** \$5 GF

SAUTÉED 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** (WHEN AVAILABLE) \$9

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$11

ANDOUILLE, SHRIMP & CRAWFISH ETOUFFEE TOPPING \$10

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'S RECOMMENDATION ****

ETOUFFEE RED SNAPPER

BLACKENED GULF RED SNAPPER, TOPPED W/ AN ANDOUILLE, SHRIMP, CRAWFISH & CREAMY TOMATO ETOUFFEE.
INCLUDES 2 SIDE ITEMS

\$36

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

BLACKENED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ MARY SAUCE, SERVED OVER AN
JASMINE RICE AND GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) **\$26** GF
SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (WHEN AVAILABLE) (2 SIDES) **\$25**
OVER RICE WITH COMEBACK SAUCE

GRILLED SHRIMP SKEWERS (2 SIDES) **\$23** GF
JUMBO GRILLED GULF SHRIMP

BUTTERFLIED FRIED SHRIMP (2 SIDES) **\$23**
WITH COCKTAIL & TARTAR

THE YARDBIRD \$25

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

PASTA MAC \$25

GRILLED CHICKEN, SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS,
SUGAR SNAP PEAS, TOSSED WITH SHELL MACARONI IN A BLACKENED GOUDA CHEESE SAUCE.
(1 SIDE)

INDIVIDUAL SIDE SELECTIONS \$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE
“SWEET” CREAMED SPINACH GF
HERBED RED BLISS SMASHED POTATOES GF
SEASONED HAND-CUT FRIES GF
BAKED POTATO GF
SMOKED GOUDA MAC & CHEESE
2 FRIED GREEN TOMATOES W/ COMEBACK
JASMINE RICE GF
SWEET CREAM CORN
WHITE WINE & GARLIC SAUTÉED GREEN BEANS GF
CRISPY SHAVED BRUSSELS W/ PARMESAN GF
HOUSE OR CAESAR SALAD

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

(12 & UNDER, ADULTS ADD \$5, INCLUDES 1 SIDE)

POPCORN SHRIMP \$9 FRIED CHICKEN TENDERS \$7
MINI CORN DOG NUGGETS \$7 GRILLED CHICKEN BREAST \$8
SMOKED GOUDA MAC W/ GRILLED CHICKEN \$9

**** 18% GRATUITY ADDED TO PARITIES OF 6 OR MORE****

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”

*****FILES ORDERED MED WELL & WELL DONE WILL BE BUTTERFLIED*****

*****NOT RESPONSIBLE FOR STEAKS COOKED MED WELL & WELL AS WE HEAVILY CHAR OUR STEAKS, PLEASE ADVISE YOUR SERVER IF DURING ORDERING IF YOU DO NOT LIKE THE CHAR PROCESS.****

