

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$10

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

FRIED BUTTON MUSHROOMS \$8

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

SEARED AHI TUNA \$16

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

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

APPETIZER TASTING \$22

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, 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

PECAN SPRING MIX \$9 / \$16 GF

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

CHEF'S RECOMMENDATION

THE OSCAR \$51

8OZ FILET TOPPED W/ GRILLED SHRIMP, LUMP CRAB,
ASPARAGUS & BEARNAISE,
SET ATOP A JUMBO LUMP CRAB CAKE. INCLUDES 2 SIDES

CHARGRILLED BEEF SELECTIONS

"WE RECOMMEND STEAKS COOKED RARE, MEDIUM RARE OR MEDIUM."

SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$35 GF
CENTER - CUT FILET 8oz	(INCLUDES 2 SIDES)	\$35 GF
CENTER - CUT FILET 10oz	(INCLUDES 2 SIDES)	\$41 GF
CENTER-CUT PRIME NEW YORK STRIP 16oz	(2 SIDES)	\$38 GF

BRAISED BONE-IN PORK SHANK \$31

(INCLUDES 2 SIDES)

BRAISED, ALL-NATURAL PORK SHANK, SLOW COOKED FOR OVER 3 HOURS UNTIL FALL OFF THE BONE TENDER! THEN WE ADD SWEET MEMPHIS BBQ, REDUCED BALSAMIC & A PORK DEMI GLAZE TO CREATE A RICH FLAVORFUL SAUCE, ALL SITTING ATOP HERBED MASHED POTATOES

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

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

TOASTED **BLUE CHEESE** \$5 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** (WHEN AVAILABLE) \$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

FISH SELECTIONS

HALIBUT DE PROVENCE \$35

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 GF

SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (WHEN AVAILABLE) (2 SIDES) \$25

FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

GRILLED SHRIMP SKEWERS (2 SIDES) \$23 GF

SERVED OVER RICE WITH DRAWN BUTTER

BUTTERFLIED FRIED SHRIMP (2 SIDES) \$22

WITH COCKTAIL & TARTAR

THE YARDBIRD \$25 GF

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

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE
GARDEN SAUTÉ – SQUASH, ZUCCHINI & ONIONS GF
HERBED RED BLISS SMASHED POTATOES GF
PARMESAN HAND-CUT FRIES GF
BAKED POTATO GF
SMOKED GOUDA MAC & CHEESE
CRISPY SHAVED BRUSSELS W/ PARMESAN GF
3 FRIED GREEN TOMATOES W/ COMEBACK
STEAMED JASMINE RICE W/ BUTTER GF
SWEET CREAM CORN
STEAMED BROCCOLI W/ WHITE QUESO GF
SMALL HOUSE OR CAESAR SALAD
SWEET POTATO WAFFLE FRIES

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 ****

KIDS MENU INCLUDES 1 SIDE (ADULTS OVER 12 ADD \$5)

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 May Be Added To Tables of 6 or More

Filets 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.**

