

# APPETIZER SELECTIONS

- BOOM BOOM SHRIMP \$13** CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE
- SOUTHERN FRIED GREEN TOMATOES \$13** TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP
- BACON WRAPPED GRILLED SHRIMP \$15** GF SERVED WITH DRAWN BUTTER
- TOBACCO ONIONS \$10** THINLY SLICED PURPLE ONIONS, FRIED CRISPY & SERVED W/ COMEBACK
- JUMBO LUMP CRAB CAKES \$22** (2) OVER FRIED GREEN TOMATOES TOPPED W/ SPICY REMOULADE
- FRIED BUTTON MUSHROOMS \$10** FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH
- HAND-CUT CHEESE STIX \$13** CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, W/ MARINARA
- SEARED AHI TUNA \$22** 8OZ, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE
- GRILLED THICK-CUT BACON SLICES \$14** GF NUESKE'S APPLE WOOD BACON, PEPPER JELLY, GOAT CHEESE
- LOBSTER FINGERS \$23** CRISPY LOBSTER TAILS SERVED W/ A KEY LIME HOLLANDAISE
- CHEESE BOMBS \$13** CRISPY PANKO BREADED, MINCED JALAPENO, BACON SERVED W/ BOMB SAUCE

## LAMB LOLLIPOPS \$18

LIGHTLY SEASONED & GRILLED, SERVED OVER TOBACCO ONIONS, TOPPED W/ A CABERNET MOLASSES REDUCTION & JULIENNE FRESH MINT

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## APPETIZER TASTING \$26

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

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## TODAY'S GREENS

### GREEK \$8 / \$17 GF

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

### GRILLEHOUSE'S SIGNATURE

#### WEDGE \$12 GF

CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED TOMATOES, PICKLED RED ONIONS, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

### STRAWBERRY

#### WALNUT SPRING MIX \$9 / \$17 GF

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN FAT FREE RASPBERRY VINAIGRETTE

### PECAN SPRING MIX \$9 / 17 GF

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

#### Add to Any Salad

ADD SHRIMP OR CHICKEN \$6  
SALMON \$9  
TUNA \$11

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

**COURTHOUSE FILET \$68**

8OZ FILET TOPPED W/ (2) CRISPY LOBSTER FINGERS, FINISHED W/ AN HERBED CREAM SAUCE. INCLUDES 2 SIDES

**THE OSCAR \$72**

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

**OUR CUTS**

35 DAY **DRY AGED RIBEYE** 16oz (INCLUDES 2 SIDES) **\$55**

SIGNATURE **RIBEYE** 16oz (INCLUDES 2 SIDES) **\$49**

CENTER - CUT **FILET** 8oz (INCLUDES 2 SIDES) **\$49**

CENTER - CUT **FILET** 10oz (INCLUDES 2 SIDES) **\$55**

NEW YORK **STRIP** 16oz (INCLUDES 2 SIDES) **\$47**

**FILET MEDALLIONS** 9oz (INCLUDES 2 SIDES) **\$45**

ON A BED OF SMASHED POTATOES TOPPED W/ FRIED CRAWFISH TAILS & BLACKENED CRAWFISH CREAM

**LAMB LOLLIPOPS** (INCLUDES 1 SIDE) **\$43**

ON A BED OF GRITS & FRIED GREEN TOMATOES TOPPED W/ A CABERNET MOLASSES REDUCTION & GARNISHED W/ JULIENNED FRESH MINT

**STEAK TOPPINGS**

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6 TOASTED **BLUE CHEESE** \$5 GF

**GOAT CHEESE DRIZZLED W/ SWEET BALSAMIC GLAZE** \$8 GF

THICK **BACON & TOASTED BLUE CHEESE** \$13 GF

SAUTEED **MUSHROOMS** \$7V GF

SAUTÉED LOUISIANA **CRAWFISH TAILS** \$9 GF

BLACKENED **CRAWFISH CREAM SAUCE** \$6 GF

SWEET **BALSAMIC GLAZE** \$5 GF

**CABERNET MOLASSES GLAZE** \$5 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$7 GRILLED BEER **ONIONS** \$5 GF

GARLIC & WINE SAUTEED **LOBSTER FINGERS** \$16

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$14

**MARY SAUCE** \$13

SHRIMP, MUSHROOMS, CRAWFISH, HERBS IN A DARK CREAMY WINE SAUCE

**MISSISSIPPI GULF COAST** \$16 GF

LUMP CRAB, SHRIMP & CRAWFISH TAILS IN CAJUN BUTTER

**\*\* CHEF'S RECOMMENDATION \*\***

## **SNAPPER & GRITS**

BLACKENED GULF RED SNAPPER, SERVED OVER LOADED SHRIMP & GRITS & SMOTHERED W/  
BLACKENED CHEDDAR CREAM SAUCE. INCLUDES 2 SIDES

**\$42**

## **HALIBUT DE PROVENCE \$48**

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 \$35** (\*SAUCE CONTAINS SEAFOOD)

BLACKENED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ \*MARY SAUCE, SERVED OVER  
CHEDDAR GRITS W/ FRIED GREEN TOMATOES, GARNISHED W/ GRILLED ASPARAGUS

## **SEA SELECTIONS**

**GINGER TERIYAKI DUSTED SALMON 9OZ** (2 SIDES) **\$35** GF  
SEARED WITH A BEAUTIFUL CRUST

**PARMESAN CRUSTED AHI TUNA STEAK** (2 SIDES) **\$35**  
SEARED RARE, OVER A GOAT CHEESE & VEGGIE RISOTTO & TOPPED W/  
GOAT CHEESE & SWEET BALSAMIC GLAZE

**GRILLED SHRIMP SKEWERS** (2 SIDES) **\$29** GF  
JUMBO GRILLED GULF SHRIMP

**BUTTERFLIED FRIED SHRIMP** (2 SIDES) **\$29**  
WITH COCKTAIL & TARTAR

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## **THE YARDBIRD \$29**

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

## **PASTA MAC \$29**

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 \$5

CHARGRILLED ASPARAGUS W/ BÉARNAISE  
CHEDDAR GRITS  
“SWEET” CREAMED SPINACH GF  
RED BLISS SMASHED POTATOES GF  
SEASONED HAND-CUT FRIES GF  
BAKED POTATO GF  
SMOKED GOUDA MAC & CHEESE  
FRIED GREEN TOMATOES W/ COMEBACK  
RICE PILAF GF  
SWEET CREAM CORN  
GARDEN SAUTÉ (SQUASH, ZUCCHINI, ONION, THYME) GF  
CRISPY BRUSSELS W/ PARMESAN GF  
HOUSE OR CAESAR SALAD

## SUBSTITUTE SIDE SELECTIONS

GREEK OR WEDGE SALAD (ADD \$8)  
WALNUT SPRING MIX SALAD (ADD \$8)  
PECAN SPRING MIX (ADD \$8)  
GOAT CHEESE & VEGGIE RISOTTO (ADD \$9)

## KIDS MENU

(ADULTS OVER 17 ADD \$10, INCLUDES 1SIDE)

POPCORN SHRIMP \$10      FRIED CHICKEN TENDERS \$10  
MINI CORN DOG NUGGETS \$9      GRILLED CHICKEN BREAST \$10  
SMOKED GOUDA MAC W/ GRILLED CHICKEN \$11

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

**\*\*CREDIT CARD CONVENIENCE FEE WILL APPLY - AMERICAN EXPRESS 3.25%, ALL OTHERS BUT DEBIT, 2.25%\*\***

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

\*\*\*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.\*\*