

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$11

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILE 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

SEARED AHI TUNA \$16

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

JUMBO LUMP CRAB CAKES \$16

TWO JUMBO LUMP CRAB CAKES SERVED W/ SPICY REMOULADE

FRIED BUTTON MUSHROOMS \$10

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

HAND-CUT CHEESE STIX \$9

SERVED WITH MARINARA

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

POMEGRANATE SPRING MIX \$9 / \$16 GF

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

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

FILET MARY \$59

9OZ FILET SET ATOP A JUMBO LUMP CRAB CAKE
SMOTHERED W/ MARY SAUCE GARNISHED W/ ASPARAGUS
INCLUDES 2 SIDES

FILET OSCAR \$55

7OZ FILET 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 10oz (INCLUDES 2 SIDES)	\$43
CENTER - CUT FILET 7oz (INCLUDES 2 SIDES)	\$34
CENTER-CUT PRIME NEW YORK STRIP 16OZ (2 SIDES)	\$39

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WH ITE WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** \$5

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

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

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

SWEET **BALSAMIC** GLAZE \$5 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$6 GRILLED BEER **ONIONS** \$5 GF

FRIED SOFT SHELL **CRAB** \$9

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$13 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)

(PLEASE ASK YOUR SERVER TO SEE OUR "STEAK TEMPERATURE GUIDE")

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

CILANTRO LIME RED SNAPPER

LIGHTLY DREGGED IN FLOUR, PAN SAUTÉED IN OLIVE OIL, TOPPED W/ JUMBO SHRIMP AND A CILANTRO LIME CREAM SAUCE. INCLUDES 2 SIDES.

\$36

HALIBUT DE PROVENCE \$38

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ AN HERBS DE PROVENCE CREAM SAUCE & LUMP CRAB MEAT SERVED 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 HERBED BASMATI RICE AND GARNISHED W/ GRILLED ASPARAGUS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) \$26 GF

SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (2 SIDES) \$25

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

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE

“SWEET” CREAMED SPINACH ^{GF}

RED BLISS SMASHED POTATOES ^{GF}

PARMESAN HAND-CUT FRIES ^{GF}

BAKED POTATO ^{GF}

SMOKED GOUDA MAC & CHEESE

2 FRIED GREEN TOMATOES W/ COMEBACK

STEAMED BASMATI RICE ^{GF}

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS ^{GF}

ROASTED BRUSSELS W/ PARMESAN ^{GF}

HOUSE OR CAESAR SALAD

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 ****

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

CORN DOG NUGGETS \$6

GRILLED CHICKEN BREAST \$8 ^{GF}

SMOKED GOUDA MAC W/ GRILLED CHICKEN \$9

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.”

****** 18 % GRATUITY AUTOMATICALLY ADDED TO TABLES OF 6 OR MORE ******

