

# 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

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## **APPETIZER TASTING \$22**

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

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## 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."*

<b>SIGNATURE RIBEYE 16oz</b>	(INCLUDES 2 SIDES)	<b>\$38</b> GF
<b>CENTER - CUT FILET 8oz</b>	(INCLUDES 2 SIDES)	<b>\$38</b> GF
<b>CENTER - CUT FILET 10oz</b>	(INCLUDES 2 SIDES)	<b>\$43</b> GF
<b>CENTER-CUT PRIME NEW YORK STRIP 16oz</b>	(2 SIDES)	<b>\$39</b> 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

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## **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.\*\*

