

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$11

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILE SAUCE

PARMESAN 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

GOUDA BACON MACARONI BALLS \$9

FRIED MAC & CHEESE SERVED W/ A LIGHT CURRY MARINARA

DELTA CRAB CAKES \$12

BLACKENED CATFISH, CRAB CLAW MEAT, BREADED IN PANKO, TOPPED W/ TMI SAUCE

FRIED BUTTON MUSHROOMS \$10

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

HAND-CUT CHEESE STIX \$9

SERVED WITH MARINARA

GRILLED THICK-CUT BACON \$7 GF

NUESKE'S APPLE WOOD BACON, PEPPER JELLY, GOAT CHEESE

SHRIMP & SEARED TUNA TASTING \$24

BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP, AHI TUNA SEARED RARE TOPPED
W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

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, CRUMBLED GORGONZOLA,
CUCUMBERS, MARINATED HEIRLOOM TOMATOES, PURPLE ONION,
TOSSED IN A POMEGRANATE VINAIGRETTE

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

**** 9oz FILET MARY \$52 ****

SET ATOP A DELTA CRAB CAKE & SMOTHERED W/ MARY SAUCE (INCLUDES 2 SIDES)

BACON GORGONZOLA NEW YORK STRIP \$45 GF

DICED GRILLED THICK CUT BACON & MELTED GORGONZOLA
INCLUDES 2 SIDES

CHARGRILLED BEEF SELECTIONS GF

35 DAY <u>DRY AGED RIBEYE</u> 1 6OZ	(INCLUDES 2 SIDES)	\$51
SIGNATURE RIBEYE 1 6OZ	(INCLUDES 2 SIDES)	\$37
NEW YORK STRIP 1 6OZ	(INCLUDES 2 SIDES)	\$36
CENTER - CUT FILET 9OZ	(INCLUDES 2 SIDES)	\$40
CENTER - CUT FILET 6OZ	(INCLUDES 2 SIDES)	\$32

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** -OR- **GORGONZOLA** CRUMBLES \$6 GF

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

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

CABERNET GLAZE \$6 GF

SWEET **BALSAMIC** GLAZE \$5 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$6

GRILLED BEER **ONIONS** \$5 GF

FRIED SOFT SHELL **CRAB** \$9

1/2 POUND BAKED **LOBSTER** TAIL \$18 GF

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)

*** CHEF CLINT'S RECOMMENDATION ***

CILANTRO LIME RED SNAPPER

LIGHTLY DREGDED IN FLOUR, PAN SAUTÉED IN OLIVE OIL, TOPPED W/ JUMBO SHRIMP AND A CILANTRO LIME CREAM SAUCE. 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 SERVED OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO GARNISHED W/ ASPARAGUS

GRILLED AHI TUNA \$32 GF

GRILLED TO TEMPERATURE, TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE, SET ATOP HERBED BASMATI RICE, INCLUDES 2 SIDES

CATFISH MARY \$27

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

SEA SELECTIONS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) \$24 GF

SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (2 SIDES) \$25

OVER RICE WITH COMEBACK SAUCE

GRILLED SHRIMP SKEWERS (2 SIDES) \$22 GF

JUMBO GRILLED GULF SHRIMP

BUTTERFLIED FRIED SHRIMP (2 SIDES) \$22

WITH COCKTAIL & TARTAR

THE YARDBIRD \$23 GF

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

PASTA MAC \$23

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

HERBED BASMATI RICE _{GF}

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS _{GF}

BALSAMIC ROASTED BRUSSEL SPROUTS _{GF}

HOUSE _{OR} CAESAR SALAD

ENTRÉE HOUSE OR CAESAR SALAD \$14

(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 --

(10 & UNDER, INCLUDES 1 SIDE)

POPCORN SHRIMP \$9

FRIED CHICKEN TENDERS \$6

CORN DOG NUGGETS \$6

GRILLED CHICKEN BREAST \$8 _{GF}

KIDS PASTA 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 ******

