

## 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

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## **APPETIZER TASTING \$24**

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, 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 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 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

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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, 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

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

**FILET MARY \$59**

8OZ FILET SET ATOP A JUMBO LUMP CRAB CAKE  
SMOTHERED W/ MARY SAUCE, GARNISHED W/ ASPARAGUS  
INCLUDES 2 SIDES

**FILET OSCAR \$59**

8OZ FILET TOPPED W/ JUMBO LUMP CRAB MEAT, BEARNAISE & GRILLED  
ASPARAGUS. INCLUDES 2 SIDES

**CHARGRILLED BEEF SELECTIONS**

**DRY AGED RIBEYE 16oz (INCLUDES 2 SIDES) \$51 GF**

**SIGNATURE RIBEYE 16oz (INCLUDES 2 SIDES) \$39 GF**

**CENTER - CUT FILET 8oz (INCLUDES 2 SIDES) \$42 GF**

*\*\*\*due to the record high tenderloin / filet prices, we are currently are only offering 1 size filet. We are told these prices will go down nationwide sometime in January. We apologize for the inconvenience. --- Chef Clint*

**CENTER-CUT PRIME NEW YORK STRIP 16OZ (2 SIDES) \$39 GF**

**STEAK TOPPINGS**

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6

WHITE WINE SAUTÉED MUSHROOMS \$8 GF

TOASTED BLUE CHEESE GF

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

SAUTÉED LOUISIANA CRAWFISH TAILS \$9 GF

BLACKENED CRAWFISH CREAM SAUCE \$5GF

SWEET BALSAMIC GLAZE \$5 GF

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

FRIED SOFT SHELL CRAB \$9

SAUTÉED JUMBO LUMP BLUE CRAB MEAT \$11 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

(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")

## 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 \*\*\*\***

