

FD'S

GRILLHOUSE

TRIPLE DIP creamy spinach dip, homemade queso blanco and fresh salsa served with warm tortilla chips 6.95
FIRECRACKER SHRIMP crispy shrimp tossed in creamy firecracker sauce 7.95 | **DEVEILED EGGS** garnished with bacon 4.95
HOT CRAB & SHRIMP DIP baked until hot and bubbly, served with warm pita bread 8.95

FD'S SIGNATURE SALAD mixed greens, thinly sliced apple, tomato, carrot, candied walnuts, signature lemon-herb vinaigrette 3.50
PINE ROOM SALAD mixed greens, chopped egg, toasted almonds, red onion and irish cheddar tossed in bacon vinaigrette 4.00

FISH MARKET

served with an Idaho baked potato
and matchstick vegetables

FRESH NORTH ATLANTIC SALMON*
seasoned, grilled and drizzled with lemon butter
lunch cut 11.95 dinner cut 14.95

IDAHO RAINBOW TROUT
grilled ruby red trout fillet with sautéed shrimp
in a white wine garlic butter sauce 16.95

CEDAR PLANKED SALMON*
North Atlantic salmon grilled on a cedar plank,
fresh pineapple salsa, house bourbon glaze 15.95

FRESH GULF SNAPPER (seasonal)
seasoned and brushed with lemon butter 17.95

TILAPIA ALEXANDER
grilled tilapia fillet topped with sautéed shrimp
in a white wine cream sauce 15.95

SEAFOOD PLATTERS

served with house made dipping sauces

GRILLED SHRIMP
grilled shrimp drizzled with lemon butter,
Idaho baked potato, steamed broccoli 11.95

FRIED SHRIMP
hand-breaded and lightly fried shrimp,
Idaho baked potato, fresh cole slaw 11.95

ALASKAN FISH & CHIPS
hand-battered crispy cod fillets,
french fries, fresh cole slaw 12.95

CRAWFISH 50 / 50
fried crawfish and crawfish etouffee
served over white rice 12.95

MARKET SIDES

Matchstick Vegetables

Fresh Cole Slaw

Steamed Broccoli

Sweet Potato Casserole

French Fries

Fresh Green Beans

Baked Potato
(butter, sour cream, aged cheddar)

Baby Kale Salad

Fresh Asparagus + \$1

STEAKS & RIBS

we proudly serve USDA Certified Choice beef aged 28 days
for a tender cut and superior flavor

10 OZ. CENTER CUT TOP SIRLOIN*
tender and flavorful top sirloin, Idaho baked potato and
your choice of one side dish 17.95

TOP SIRLOIN & SHRIMP*
center cut sirloin, grilled or fried shrimp, Idaho baked potato,
one side dish 20.95

6 OZ. FILET & STUFFED SHRIMP*
center cut filet, broiled stuffed shrimp, Idaho baked potato,
one side dish 25.95

8 OZ. CENTER CUT FILET*
center cut filet, Idaho baked potato, and one side dish 26.95

14 OZ. RIBEYE*
grilled to your specification, served with an Idaho baked potato
and your choice of one side dish 25.95

SLOW-SMOKED BABY BACK RIBS
slab of "falling-off-the-bone" ribs, french fries, and cole slaw 15.95
add crispy chicken tenders + \$3

FD'S TRIO

LEMON-HERB GRILLED SHRIMP • FRIED SHRIMP
CHICKEN TENDERLOINS • CRAWFISH ETOUFFEE
FRESH NORTH ATLANTIC SALMON + \$1
choose any three + two sides 15.95

CHICKEN & PASTA

BEER-BATTERED CHICKEN TENDERLOINS
beer-battered tenders, honey mustard, french fries
and fresh cole slaw 9.95

HAWAIIAN CHICKEN
fresh pineapple salsa, house made bourbon glaze drizzle,
Idaho baked potato, steamed broccoli
one breast 9.95 two breast 12.95

MOM'S CHICKEN PARM
hand-breaded chicken breast, melted mozzarella,
housemade marinara, basil garnish 13.95

SPINACH DIP CHICKEN PASTA
penne pasta, creamy spinach, lemon herb chicken,
served with a slice of garlic toast 12.95

LEMON HERB CHICKEN
all natural chicken breast seasoned with lemon pepper spices,
Idaho baked potato and steamed broccoli
one breast 9.95 two breast 12.95

BURGERS & SANDWICHES

served with french fries or fresh cole slaw

CLASSIC CHEESEBURGER*

half-pound burger, melted cheese, l/t/o, mustard, and pickle chips 9.95

BACON CHEESEBURGER*

half-pound burger, wood-smoked bacon, melted cheese, lettuce, pickle chips, bbq ranch 11.95

FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce and a sour cream drizzle in flour tortillas 9.95

CRISPY JALAPEÑO BURGER*

half-pound burger, melted cheese, grilled onions and poblano, crispy jalapeños and lettuce 10.95

SANTA FE FISH TACOS

grilled or crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce in flour tortillas 9.95

BRISKET TACOS

slow roasted brisket, queso fresco, grilled poblano, and caramelized onion in corn tortillas 11.95

CRAFTED SALADS

signature lemon-herb vinaigrette • buttermilk ranch • bleu cheese balsamic vinaigrette • honey mustard • 1000 island

GRILLED CHICKEN & WALNUT

lemon-herb chicken breast, mixed greens, tomato, aged cheddar cheese, candied walnuts, and cornbread croutons 10.50

CHICKEN PINE ROOM

grilled chicken breast, mixed greens, chopped egg, toasted almonds, red onion and irish cheddar tossed in our housemade bacon vinaigrette 11.95

SALMON, QUINOA & KALE*

grilled north atlantic salmon, quinoa, baby kale, golden raisins and love tossed in our house vinaigrette 12.95

CLUB SALAD

mixed greens, crispy chicken tenderloins, wood-smoked bacon, tomato, and aged cheddar cheese 9.95

ASIAN CHICKEN & SHRIMP

house marinaded chicken, grilled shrimp, and mixed greens tossed in our house oriental dressing 10.95

HOMEMADE SOUPS

LOUISIANA SHRIMP GUMBO

our secret recipe made with shrimp & andouille sausage
cup 3.95 bowl 5.95

BAKED POTATO SOUP

garnished with wood-smoked bacon & aged cheddar
cup 3.95 bowl 5.95

DESSERT & COFFEE

HOMEMADE KEY LIME PIE

house graham cracker crust, fresh key lime filling and freshly whipped cream 5.95

BROWNIE FUDGE SUNDAE

vanilla ice cream, hot fudge, house baked brownie, candied walnuts, freshly whipped cream 7.95

FRESH BREWED COLOMBIAN COFFEE 2.95

* These items are served raw or undercooked, or contain, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.