

APPETIZERS

FRIED MUSHROOMS

six hand battered and deep-fried baby portabella mushrooms.

\$10

SPINACH & ARTICHOKE DIP

served with house fried tortilla chips.

\$9

APP SAMPLER

a sampling of all the favorites mushrooms, cheese sticks, egg rolls, fried dill pickle spears, and spinach dip with a selection of dipping sauces.

\$26

two crab cakes. served with tartar sauce. \$12

CRAB CAKES

CHEESE STICKS

five hand-cut mozzarella sticks, battered and fried. served with ranch or marinara.

\$12

SHRIMP COCKTAIL

six boiled and chilled jumbo gulf shrimp served with house cocktail sauce.

\$12

CHARBROILED **OYSTERS**

cajun parmesan, florentine, or rockefeller.

\$18 half dozen - \$32 dozen

SALADS

MAKE ANY APPETIZER

A MEAL - SALAD BAR & 2 SIDES - ADD \$18

All entre salads come with cheese, bacon, croutons, purple onion, tomatoes, egg, and choice of dressing.

FRIED OR GRILLED CHICKEN

FRIED OR GRILLED SHRIMP \$20

SIDE SALAD

\$5

SALAD BAR ONLY

\$12 as entre/\$6 as side substitution

DRESSING

House-Made Ranch Honey Mustard Thousand Island Balsamic Creamy Italian Blue Cheese Lakeside Sauce



ALL ENTREES ON THIS PAGE COMES WITH THE SALAD BAR. ADD 6 GRILLED OR FRIED SHRIMP OR 2 STUFFED CRABS TO ANY ENTREE FOR \$14.

Steak & Pork

8 OZ FILET*

served with peppercorn sauce.

\$55

16 OZ RIBEYE*

hand-cut daily.

\$52

FILET MEDALLIONS*

2 - 4 oz. bacon wrapped filet medallions.

\$45

GRILLED PORK STEAK*

served with garlic mushroom sauce.

\$28

– CHICKEN, FISH, & SEAFOOD -

GROUPER PICATTA

drizzled in lemon beurre blanc. served over citrus rice with a side of asparagus.

\$32

SHRIMP & GRITS

grilled shrimp, bacon, shallots, and cream sauce served over rich, creamy grits.

\$28

FRIED OR GRILLED SHRIMP

10 jumbo gulf shrimp, baked potato, and coleslaw. served with cocktail sauce. \$26

FISH & SEAFOOD SAMPLER

a little bit of everything. comes with 6 fried shrimp, 2 catfish filets, 2 stuffed crabs, hushpuppies, coleslaw, steakhouse fries, tartar and cocktail sauce.

\$34

FRIED CATFISH

hand breaded mississippi catfish filets, steak-house fries, hushpuppies, and coleslaw. \$24

POOR MAN'S LOBSTER

16 plump and tender royal red shrimp served in chili cilantro butter with french bread for dipping.

\$32

SIDES

Baked Potato - Baked Sweet Potato - Garlic Mashed Potatoes - Deep Fried Brussel Sprouts Steamed Broccoli - Sauteed Asparagus - Steakhouse Fries - Sweet Potato Fries



PASTA & POTATOES

CAJUN ALFREDO LOADED POTATO

an extra large baked potato filled with cajun sausage, blackened shrimp, and cajun alfredo sauce.

\$24

CAJUN SHRIMP PASTA ALFREDO

cajun sausage alfredo with grilled onions and peppers. topped with 6 blackened shrimp.

\$25

RIBEYE LOADED POTATO*

an extra large baked potato filled with cheese, grilled onions & peppers, seared ribeye, butter, and sour cream.

\$26

CHICKEN BEURRE BLANC PASTA

creamy lemon beurre blanc with capers over sliced pan crusted chicken breast and spaghetti.

\$25

CRAWFISH MAC & CHEESE

cavatappi pasta covered in a rich cream sauce and loaded with gouda, cheddar, and crawfish meat. \$22 (\$8 as side/appetizer)

HANDHELDS

All handhelds come with steakhouse fries. Substitute another side for \$2.

STEAKHOUSE BURGER

8 oz hand-pattied burger served on a brioche bun with your choice of toppings.

\$18

RIBEYE PHILLY

grilled ribeye, onions, peppers, and mushrooms served on a french bread roll with lettuce, tomato, mayo, and tartar sauce.

\$22

CHICKEN SANDWICH

deep fried or grilled chicken breast served on a brioche bun with mayo, lettuce, tomato, and pickles.

\$18

SHRIMP OR CATFISH POBOY

grilled shrimp, fried shrimp, or fried catfish served on a french bread roll with lettuce, tomato, mayo, and tartar sauce.

\$20