

CHEESE STICKS

Five hand-cut mozzarella sticks, battered and fried. served with our homemade ranch or marinara.

\$12

FRIED MUSHROOMS

Hand-battered and deep-fried baby portabella mushrooms.

\$10

SPINACH ARTICHOKE DIP

Made with spinach and artichoke hearts in a creamy sauce made with parmesan and Romano cheese, onions, and garlic. Served with house-fried tortilla chips.

\$10

CRAB CAKES

Two 3 oz crab cakes, served with our homemade tartar sauce.

\$14

SHRIMP COCKTAIL

Six boiled and chilled jumbo gulf shrimp, served with our house cocktail sauce.

\$12

ARTISAN SAUSAUGE PRETZEL BOARD

A giant soft pretzel filled with a selection of sausage and cheese. Served with beer cheese and 2 dipping sauces.

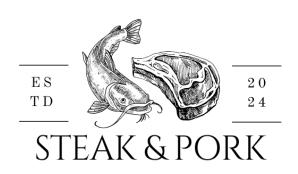
\$26

SAMPLER PLATTER

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

\$28

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



8 OZ FILET*

80z portion of choice, center cut beef tenderloin, wet-aged a minimum of 28 days.

Recommended enhancement - Peppercorn Sauce

\$55

16 OZ RIBEYE*

USDA certified Black Angus, fresh-aged, 160z choice ribeye. Hand-cut daily. Recommended enhancement - Herb Compound Butter

FILET MEDALLIONS*

\$52

Two - 4 oz. bacon-wrapped petite medallions of USA raised premium beef.

\$45

PORK RIBEYE*

10 oz premium reserve pork ribeye, USA farm-raised. Recommended Enhancement - Garlic Mushroom Sauce

\$34

STEAK & PORK ENHANCEMENTS

Peppercorn Sauce
Garlic Mushroom Cream Sauce
Herb Compound Butter
-all enhancements are complimentary-

SIDES

Baked Potato - Baked Sweet Potato
Garlic Mashed Potatoes - Deep Fried
Brussel Sprouts - Steamed Broccoli
Sauteed Asparagus - Steakhouse Fries
Sweet Potato Fries - Sauteed Green Beans
Loaded Baked Potato Salad
A La Carte Sides - \$6

ALL STEAK & PORK DISHES COME WITH THE SALAD BAR AND 2 SIDES.
ADD 6 GRILLED OR FRIED SHRIMP OR 2 STUFFED CRABS TO ANY ENTREE FOR \$14.



GROUPER PICATTA

Pan seared grouper, drizzled in lemon beurre blane and served over citrus rice with a side of asparagus.

\$34

SHRIMP & GRITS

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

\$28

FRIED OR GRILLED SHRIMP

10 jumbo gulf shrimp, hand-battered and fired or grilled, along with a baked potato, and coleslaw. Served with cocktail sauce.

\$26

POOR MAN'S LOBSTER

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

\$32

FRIED CATFISH

Hand breaded Mississippi catfish filets, served with steak-house fries, hushpuppies, and coleslaw.

\$24

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.

\$36

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

PASTA & POTATOES

CAJUN ALFREDO LOADED POTATO

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

\$24

RIBEYE LOADED POTATO*

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

\$26

CAJUN SHRIMP PASTA ALFREDO

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

\$25

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, and mayo.

\$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

SALADS

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

FRIED OR GRILLED CHICKEN

FRIED OR GRILLED SHRIMP

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