

## APPETIZERS

### 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*

### LOADED CAJUN NACHOS

*House fried tortilla chips covered in white queso, blackened chicken, crawfish, blackened shrimp, and Cajun sausage. Then add your choice of jalapeños, sour cream, banana peppers, and grilled onions and peppers. -\$22*

### ARTISAN SAUSAGE PRETZEL BOARD

*A giant soft pretzel filled with a selection of sausage and cheese. Served with beer cheese and 2 dipping sauces. -\$26*

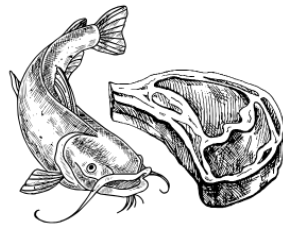
### SAMPLER PLATTER

*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**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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## STEAK & PORK

### 8 OZ FILET\*

*8oz 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, 16oz choice ribeye. Hand-cut daily.*

*Recommended enhancement - Herb Compound Butter -\$52*

### 16 OZ KANSAS CITY STRIP\*

*16 oz, minimum 21 day wet-aged bone-in striploin. Choice cut. Recommended enhancement - Bourbon Glaze -\$48*

### FILET MEDALLIONS\*

*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*

### SIDES

#### STEAK & PORK ENHANCEMENTS

*Peppercorn Sauce*

*Garlic Mushroom Cream Sauce*

*Herb Compound Butter*

*-all enhancements are complimentary-*

*Baked Potato - Baked Sweet Potato*

*Garlic Mashed Potatoes - Deep Fried*

*Brussel Sprouts - Steamed Broccoli*

*Sauteed Asparagus - Steakhouse Fries*

*Sweet Potato Fries - Sauteed Green Beans*

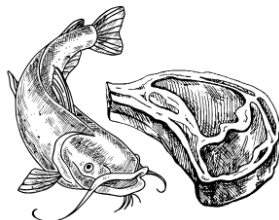
*Loaded Baked Potato Salad*

*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.**

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## CHICKEN, FISH, & SEAFOOD

### GROUPE PICATTA

*Pan seared grouper, drizzled in lemon beurre blanc and served over citrus rice with a side of asparagus. -\$34*

### BOURBON GLAZED SALMON

*An 8oz Norwegian Salmon filet, perfectly seared and topped with a Bourbon glaze. Served with 2 sides and the salad bar. -\$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 fried 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*

### PEEL & EAT SHRIMP

*Served hot and seasoned just right. Choose 16 Gulf shrimp for sweet, tender bites, or rich, lobster-like Royal Reds. Served with cocktail sauce & lemon. -\$26*

### 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.**

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## PASTA & POTATOES

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### 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)

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## HANDHELDS

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*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

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## SALADS

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

### FRIED OR GRILLED CHICKEN

\$18

### 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*

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