

A P P E T I Z E R S

Shrimp Cocktail 9
Pan Fried Calamari 12
Blue Crab Cakes 10
Beef Carpaccio 11
Baked Baby Brie 9
Crabmeat Cocktail 12
Scottish Smoked Salmon 11
Pepper Crusted Tuna 13
Fried Artichoke Hearts 8
Duck Spring Rolls 11
Fried Lobster Tail 25

S O U P S

Crab and Artichoke Chowder 7
Creole Style Turtle Soup 7

S A L A D S

The Wedge Salad 8
○ with Maytag Blue Cheese & crumbled Apple Smoked Bacon
Caesar Salad 8
Grilled Vegetable Salad 10
○ our wedge salad with marinated vegetables, grilled & chilled

S I D E S

Grilled Asparagus 12
Grilled Marinated Vegetables 6
Oven Baked One Pound Potato 5
Creamed Spinach 6
Shoestring Onion Rings 5
Ricotta & Black Pepper Mashed Potatoes 5
Burgundy Mushrooms 5
Skillet Potatoes and Onions 5
Fried Green Tomatoes 7
Creamed Grits 5
Tasso Ham, Macaroni and Cheese 8

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E N T R E E S

Hickory-Grilled Filet Mignon

Apple wood bacon wrapped filet served on top of a red wine demi-glace, shoestring onion rings and béarnaise sauce on side

12 oz. Cut 36
8 oz. Petite Cut 26

24 oz. KC Strip 51
Bone-in shortloin cut, 28 day dry-aged Certified Angus beef

16 oz. New York Strip 43
Mid-Western, grain-fed, 28 day dry-aged Certified Angus beef

14 oz. Rib Eye 34
Mid-Western, grain-fed, 28 dry-aged Certified Angus Beef stuffed with Maytag blue cheese, topped with caramelized onions and a red wine demi-glace

Jumbo King Crablegs 56
Steamed Alaskan #1 Reds split

Pan Sautéed Grouper 29
Fresh local grouper sautéed with lump crab meat, shrimp, Bienville sauce topped with lemon butter

Pepper Crusted Seared Tuna 26
Sushi grade tuna generously seasoned with fresh ground five peppercorn blend then served rare to mid-rare

Lump Blue Crab Cakes 21
Served with a Bechmel & lemon butter sauce

Plank-Grilled Salmon 22
Broiled, brushed with maple brown sugar and butter. Served with roasted vegetable julienne & red pepper coulis

Kiwi Fried Twin Cold Water Lobster Tails 49
Served with a kiwi honey mustard sauce and mango chutney

16 oz. Pork Tenderloin 19
Marinated pork tenderloin grilled over Hickory, served on a pool of mushroom demi-glace and Red Pepper Coulis

Roasted Duck 20
With raspberry & chili peppers served with roasted vegetable julienne

Wood-Grilled Free Range Boneless Chicken Breast 20
Marinated with creole mustard and shallots topped with a mushroom, lemon/caper sauce

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