### **APPETIZERS**

SOUPS

**SEAFOOD GUMBO WITH RICE** 

additional sauce 50¢ each

	CHICKEN WINGS 5 FOR 12   10 FOR 18 BBQ, Garlic Parmesan, Buffalo, Shanghai	20
	<b>BEER BATTERED MUSHROOMS</b> crispy fried button mushrooms, chipotle ranch dipping sauce	12
<b>@</b>	CRAB CLAWS sautéed or fried	18
<b>**</b>	SHANGHAI SHRIMP five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips	16
	<b>COCONUT SHRIMP</b> five jumbo shrimp battered in coconut, fried and served with Shanghai dipping sauce	16
	BAKED CHEESY CRAB TOAST lump crab, creamy cheese sauce baked on French bread	18
	CHIMICHURRI STEAK sliced beef strip loin topped with chimichurri sauce	15
	<b>TATER KEGS</b> stuffed with bacon, cheddar cheese and chives with choice of toppings: Loaded Potato or Pulled Pork	16
000	CHICKEN SLIDERS  2 FOR 10   4 PIECE SAMPLER  Mushroom Swiss - topped with Swiss cheese, sautéed mushrooms and honey mustard  BLT - topped with hot bacon jam, lettuce & tomato  Fiesty & Spicy - topped with honey sriracha mayo, pepperjack chee bacon & pickles  Nashville Hot - tossed in Nashville hot topped with coleslaw & pick	ese,

### **SALADS**

additional dressing 50¢ each

**HOUSE BLT WEDGE SALAD** 10 baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice **CHEF SALAD** 14 mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing **CAESAR SALAD\*** 10 romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing **♥ CALIFORNIA GRILLED CHICKEN** 17 topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$18 **BLACK AND BLUE SALAD\*** 16 blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing **FRIED OYSTER SALAD** 19 romaine lettuce, fried oysters, diced eggs, red onion,



grilled or fried chicken \$6, grilled or fried shrimp \$7, steak \$8

## **BURGERS & SANDWICHES**

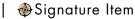
served with choice of one side, add \$1 for premium side

	CLASSIC 8oz BURGER* add cheese, bacon, avocado, mushrooms, egg \$1 each	14
<b>*</b>	<b>TEXAS SMOKE HOUSE BURGER*</b> topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese	15
<b>*</b>	<b>HANGOVER BURGER*</b> topped with bacon, egg, hash browns, cheddar and Swiss cheese	15
	FRENCH DIP AU JUS thin sliced prime rib, choice of cheese, au jus for dipping	18
	CHICKEN WRAP grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce	14
	CLUB SANDWICH ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast	15
	<b>GRILLED REUBEN</b> Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread	15
	STEAK SANDWICH* 8oz strip steak, lettuce, tomato, onion, pickle	16
	SHRIMP OR CATFISH PO-BOY hand breaded and fried, lettuce, tomato, onion, pickle	16
	PULLED PORK SANDWICH smoked pulled pork topped with apple slaw on brioche bread	15

TO GO MENU

Open Daily 11am to Midnight | ⊕Signature Item ♥Heart Healthy Item

**CUP 6 | BOWL 10** 



grape tomatoes and Parmesan cheese with housemade buttermilk dressing

**SALAD ADD ONS** 

	HOUSE SPECIALTIES pastas served with garlic bread	
	<b>SHRIMP SCAMPI*</b> sautéed shrimp in lemon butter sauce served over fettuccine	16
	CHICKEN ALFREDO grilled chicken, garlic, Parmesan, creamy Alfredo sauce, fettuccine	17
<b>P</b>	SHRIMP AND CRAWFISH PASTA sautéed in blackened seasoning and Worcestershire sauce with bold flavors	25
	<b>FRIED SEAFOOD PLATTER</b> shrimp, fish, crab claws and oysters served over french fries with hush puppies, add \$1 for premium substitutions	34
	SEAFOOD PLATE shrimp, catfish or combination	18
	PRIME RIB slow roasted beef, au jus and horseradish cream, served with one side	46
	12oz LOBSTER TAIL	50
	BREAKFAST	
	BUILD YOUR OWN OMELET* three egg omelet with choice of two ingredients served with toast and choice of grits or hashbrowns: ham, bacon, sausage, turkey, mushrooms, green peppers, onions, jalapeños, tomato, cheese, avocado \$1 each additional item	15
	TWO EGG BREAKFAST* eggs any style, toast, choice of bacon or sausage with grits or hashbrowns	12
	8oz STRIP STEAK AND EGGS* with toast and grits or hashbrowns	20

served with choice of one side and petit French roll

COUNTRY FRIED STEAK OR PORK CHOPS* traditional southern fried steak or pork chops with mashed potatoes and cracked pepper gravy	18
CHICKEN TENDERS fresh tenders hand breaded and fried to order	15
CATFISH ACADIANA* fried catfish over choice of wild rice or fettuccine topped with lemon caper Cajun shrimp cream sauce	26
BLACKENED SNAPPER WITH SHRIMP topped with Creole cream sauce over mushroom tomato wild rice	32
BRAISED SHORT RIB Rosemary braised beef short ribs with caramelized onion served over mashed potatoes	20
10oz SIRLOIN* center cut choice top sirloin	32
8oz FILET* tender cut of beef tenderloin	45
12oz RIBEYE* our most flavorful cut of beef	40
SURF AND TURF* 12oz ribeye and jumbo shrimp	49

fall off the bone tender, grilled and served with BBQ sauce

STEAK ADD ONS blue cheese crumbles \$3, sautéed onions \$3, sautéed mushrooms \$4, jumbo grilled shrimp \$6, lump crab meat \$10

## SIDE ITEMS

FRENCH FRIES

	INLINCITINILS	9
Y	BROCCOLI	5
	MASHED POTATOES	4
	COUNTRY FRIED GARLIC POTATOES	4
	BAKED POTATO	4
	PASTA ALFREDO	5

# PREMIUM SIDES

ONION RINGS	6
♥ ASPARAGUS	6
SIDE SALAD	6
LOADED BAKED POTATO	6
CREAMED SPINACH	6
PARMESAN & ROSEMARY FRENCH FRIES	6

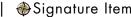
## **DESSERTS**

CHOCOLATE OVERLOAD	
CHEESECAKE	
STRAWBERRY CHEESECAKE	
TURTLE CHEESECAKE	1

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ST. LOUIS STYLE SPARE RIBS



**HALF 19 | FULL 29**