



## APPETIZERS

- Bang Bang Shrimp** **14.95**  
Jumbo Gulf Shrimp, fried to golden perfection, tossed in our Bang Bang sauce
- Hoop Cheese and Bacon Dip** **12.95**  
Hoop cheese, pimento, and bacon served with housemade crostinis and spicy pork rinds
- Seared Tuna** **13.95**  
Sushi-grade tuna encrusted with sesame seeds and seared rare, served with soy-ponzu sauce
- Charcuterie Board** **17.95**  
Sausage made fresh from our Butcher, Chef's Choice protein, special dips, pickled vegetables, and fresh fruit served with housemade cheese crackers and crostinis
- Fried Mushrooms** **12.95**  
Button mushrooms, battered and fried to golden perfection, served with Comeback sauce
- Lamb Pops** **20.95**  
Classic lamb pops marinated with rosemary, shallots, and garlic, grilled medium-rare, served with a feta cream sauce
- Crab Cakes** **21.95**  
Seared handcrafted crab cakes made with lump crab meat, mixed with vegetables and seasonings, served with Comeback sauce
- Fried Green Beans** **11.95**  
Green beans battered and fried, served with Comeback sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

## SOUP/SALADS

- Seafood Gumbo** **CUP/BOWL 10.95/18.95**  
Chef's award-winning New Orleans seafood gumbo, served with white rice
- Garden Salad** **HALF/FULL 5.95/9.95**  
Mixed greens, tomatoes, cheddar cheese, boiled egg, smoked bacon, cucumber, and croutons
- Wedge Salad** **5.95/9.95**  
Fresh iceberg wedge with tomatoes, blue cheese crumbles, red onion, and bacon
- Caesar Salad** **5.95/9.95**  
Crisp romaine tossed with parmesan cheese and creamy Caesar dressing topped with croutons
- Chopped Salad** **6.95/10.95**  
Mixed greens, bacon, egg, green olives, mushrooms, blue cheese crumbles, and red onion
- Dressings-Ranch/Comeback/Thousand Island/Blue Cheese/Balsamic Vinaigrette/Honey Mustard/Ceasar*

Salad add-on:	
Fried or Grilled Shrimp	<b>10.95</b>
Tenderloin Tips	<b>11.95</b>
Seared Tuna	<b>11.95</b>
Fried or Grilled Chicken	<b>8.95</b>
Salmon	<b>11.95</b>

## SANDWICHES

*All sandwiches are served with fries*

- Bacon Cheddar Burger** **16.95**  
Butcher grind with hoop cheese, bacon, pickled red onions, local lettuce, and tomato on a toasted brioche bun with Creole aioli
- Chicken Club Sandwich** **15.95**  
Fried or grilled chicken breast, hoop cheese, smoked bacon, honey mustard, red onion, local lettuce, and tomato on a toasted brioche bun
- Grouben** **16.95**  
Blackened grouper topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread
- Po' Boy** **17.95**  
Crispy fried Gulf Shrimp or crawfish with remoulade, lettuce, and tomato on toasted Gambino's French bread
- Reuben** **13.95**  
Shaved corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread



# ENTRÉES

## STEAKS/CHOPS/POULTRY

*Served with a salad and side*

<b>Ribeye</b>	<b>52.95</b>
16-ounce Butcher cut, aged and grilled	
<b>Filet</b>	<b>43.95</b>
8-ounce Butcher cut, aged and grilled	
<b>Sirloin</b>	<b>27.95</b>
10-ounce Butcher cut, aged and grilled	
<b>Grilled Pork Chop</b>	<b>24.95</b>
Thick-cut pork chop, seasoned with a blend of spices and grilled	
<b>Smoked Chicken</b>	<b>21.95</b>
Parmesan-crusted smoked chicken breast	
<b>Chef's Cut: Tomahawk Ribeye for Two</b>	<b>MKT</b>
32-ounce Butcher cut, aged and grilled bone-in ribeye, served with four sides	

*Please allow extra time to cook based on the steak temperature*

### Toppings for Steaks and Chops

Creole Crawfish Sauce	<b>5.95</b>
Lump Crab	<b>7.95</b>
Garlic Cream Sauce	<b>4.95</b>
Blue Cheese Crust	<b>3.95</b>
Sautéed Mushrooms and Onions	<b>3.95</b>

## SIDES

*5.95 each*

### **Vegetable plate - Choose three sides 15.95**

- Scalloped Potatoes
- Baked Sweet Potato - Butter, Cinnamon, and Sugar
- Baked Potato - Butter, Sour Cream, Cheese, Bacon
- Sautéed Vegetable of the Day
- Wood-Grilled Mushrooms
- Garlic-Buttered Brussels Sprouts
- Asparagus
- Spinach Au Gratin
- Mashed Potatoes
- Steak Fries
- Side Salad

## FISH/SEAFOOD

<b>Catch of the Day</b>	<b>MKT</b>
Chef's choice served with salad and a side	
<b>Redfish</b>	<b>32.95</b>
Pan-seared, lightly bronzed, and topped with lump crab and a Parmesan sauce, served with salad and a side	
<b>Gulf Shrimp Dinner</b>	<b>28.95</b>
Ten Gulf Shrimp, fried or grilled, served with hush puppies, steak fries, cocktail sauce, lemon wedge, and salad.	
<b>Salmon</b>	<b>32.95</b>
Grilled on a cedar plank, braised with garlic lemon butter, served with salad and a side	

## PASTA

*Served with a salad and garlic bread*

<b>Alfredo Pasta</b>	<b>18.95</b>
Homemade Alfredo sauce, tossed with onion and bell pepper over linguine pasta with a choice of:	
Chicken - Fried or Grilled	<b>22.95</b>
Shrimp - Fried or Grilled	<b>24.95</b>
<b>Cajun Seafood Pasta</b>	<b>28.95</b>
Cajun cream sauce tossed with shrimp, scallops, crawfish, crab, diced onion, bell pepper, and tomatoes over linguine pasta	

## DESSERTS

*12.95 each*

- Brownie A' La Mode**  
Rich chocolate brownie topped with toasted pecans, vanilla bean ice cream, caramel drizzle
- Chef's Cheesecake Sundae**  
Cheesecake sundae served in a crisp waffle bowl. Choice of Strawberry or Turtle
- Carrot Cake Martini**  
Homemade carrot cake with a fluffy cream cheese frosting served in a martini glass, topped with a rich white chocolate sauce.
- Bread Pudding**  
Homemade bread pudding, topped with our white chocolate rum sauce