



APPETIZERS

Firecracker Shrimp 15.95

Jumbo Gulf Shrimp, fried to golden perfection, tossed in our Sweet Chili sauce

Hoop Cheese and Bacon Dip 14.95

Hoop cheese, pimento, and bacon served with house made crostini and spicy pork rinds

Seared Tuna 16.95

Sushi-grade tuna encrusted with sesame seeds and seared rare, served with soy-ponzu sauce

Charcuterie Board 25.95

Sausage made fresh from our Butcher, Chef's Choice protein, special dips assorted cheeses, pickled vegetables, and fresh fruit served with house made cheese crackers and crostini

Lamb Pops 27.95

Classic lamb pops marinated with rosemary, shallots, and garlic, grilled medium-rare, served with a feta cream sauce

Fried Green Beans 13.95

Green beans battered and fried, served with Comeback sauce

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

SOUP/SALADS

Soup of the Day

CUP/BOWL
10.95/18.95

Please ask your server for today's fresh

selection

HALF/FULL
6.95/10.95

Garden Salad

Mixed greens, tomatoes, cheddar cheese, boiled egg, smoked bacon, cucumber, and croutons

Wedge Salad 6.95/10.95

Fresh iceberg wedge with tomatoes, blue cheese crumbles, red onion, and bacon

Caesar Salad 6.95/10.95

Crisp romaine tossed with parmesan cheese and creamy Caesar dressing topped with croutons

Dressings: Ranch, Comeback, Thousand Island, Blue Cheese, Caesar, Balsamic Vinaigrette, Honey Mustard

Salad add-on:

Fried or Grilled Shrimp	10.95
Tenderloin Tips	13.95
Seared Tuna	13.95
Fried or Grilled Chicken	8.95
Salmon	12.95

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

Shrimp Po' Boy 17.95

Crispy fried or grilled Gulf Shrimp with remoulade, lettuce, and tomato on toasted Gambino's French bread

STEAKS/CHOPS/POULTRY

Served with a salad and side

Ribeye 52.95

16-ounce Butcher cut, aged and grilled

Filet 43.95

8-ounce Butcher cut, aged and grilled

Sirloin 27.95

10-ounce Butcher cut, aged and grilled

Grilled Pork Chop 24.95

Thick-cut pork chop, seasoned with a blend of spices and grilled

Chef's Cut:

Tomahawk Ribeye for Two MKT

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 5.95

Lump Crab 7.95

Garlic Cream Sauce 4.95

Lobster Tail, 8oz 28.95

SIDES

5.95 each

Vegetable plate - Choose three sides 15.95

Pecan Sweet Potato Soufle

Baked Potato - Butter, Sour Cream, Cheese, Bacon

Sautéed Vegetable of the Day

Wood-Grilled Mushrooms

Asparagus

Mac & Cheese

Spinach Au Gratin

Steak Fries

Side Salad

FISH/SEAFOOD

Redfish 32.95

Pan-seared, lightly bronzed, and topped with lump crab and Hollandaise sauce, served with salad and a side

Gulf Shrimp Dinner 28.95

Ten Gulf Shrimp, fried or grilled, served with hush puppies, steak fries, cocktail sauce, lemon wedge, and salad.

Salmon 32.95

Grilled and braised with a bourbon glaze, served with a side and salad

PASTA

Served with a salad and garlic bread

Chicken Carbonara Pasta 22.95

Grilled chicken tossed in a creamy carbonara sauce with penne pasta

Cajun Seafood Pasta 28.95

Cajun cream sauce tossed with shrimp, scallops, crawfish, crab, diced onion, bell pepper, and tomatoes over linguine pasta

DESSERTS

12.95 each

Triple Layered Chocolate Cake

Rich chocolate layered cake with a fudge icing

New York Cheesecake

Cheesecake served with a choice of turtle or strawberry topping

Bread Pudding

Homemade bread pudding, topped with our white chocolate rum sauce