

## *Appetizers*

**Stuffed Jalapenos**      **\$12**  
Shrimp Stuffed and Wrapped  
In Bacon and Grilled

**Jalapeno Oysters**      **\$12**  
Fried Oysters Tossed in a Jalapeno  
Sauce on a Spinach, Bacon & Corn Sauté

**Jumbo Lump Crab Cake**   **\$14**  
Topped with More Lump Crab &  
Remoulade Sauce

**Eggplant Marinara**      **\$8**  
Fried and Topped with Marinara,  
Mozzarella and Fresh Basil

**Crab Dip**      **\$14**  
Lump Crab Folded in a Creamy Swiss Cheese  
Sauce Served with a French Baguette

**Shrimp Tomatillos**      **\$12**  
Five Sautéed Shrimp on Ranch  
Fried Green Tomatoes

**Classic Escargot**      **\$9**  
Baked in Garlic Butter and Topped  
With a Puff Pastry

**Steak Bites**      **\$12**  
Prime Filet Cuts Marinated  
With Grilled Pineapple Rings

**Cheese Plate**      **\$12**  
Baked Brie, Jalapeno Jack and Cheddar Cheese Served with  
Fresh Fruit and Gourmet Crackers

## *Specialty Soups & Salads*

<b>Chunky Potato</b>	<b>\$3.00/ \$6</b>	<b>House</b>	<b>\$6</b>
<b>Seafood Gumbo</b>	<b>\$4.50/ \$9</b>	<b>Caesar</b>	<b>\$6</b>
		<b>Iceberg Lettuce Wedge</b>	<b>\$7</b>
		Topped with Fresh Bacon and Blue Cheese Dressing	

**Pear & Walnut Salad**      **\$8**  
Fresh Spring Greens tossed in Balsamic Vinaigrette Dressing  
With Maytag Blue Cheese Crumbles, Walnuts and Pears

## *Seafood Entrees*

<b>Snapper Matagorda</b>	<b>\$32</b>
Lightly Breaded and Fried, topped with Shrimp in a Creole Cream Sauce Served over Rice	
<b>Grouper Eugene</b>	<b>\$38</b>
Blackened and Served over Crawfish Rice and topped With Lump Crab and Lemon Butter on the Side	
<b>Seared Scallops</b>	<b>\$30</b>
Jumbo Scallops topped with Lemon Butter & Fresh Basil Served over Angel Hair Pasta	
<b>Stuffed Gulf Flounder</b>	<b>\$29</b>
Crab Meat Stuffing, Baked and Topped with Lemon Beurre Blanc over Rice	
<b>*Sautéed Salmon</b>	<b>\$28</b>
Norwegian Salmon on Asparagus, Mushroom Potato Hash with Melted Leeks & Lemon Thyme Sauce	
<b>Fried Shrimp, Fried Oysters or Combination</b>	<b>\$30</b>
Lightly Battered and Fried to Perfection with the Vegetable du Jour	
<b>For the Less Hearty Appetite</b>	<b>\$22</b>

## ***Pasta***

Blackened Shrimp Alfredo Succulent Shrimp Blackened & Tossed in Alfredo Sauce	\$30
Chicken Piccata or Chicken Marsala	\$25

## ***From the Butcher Shop***

*Prime Rib <i>(Tuesday thru Saturday)</i>	\$30
Slow Roasted, Garlic Encrusted One Pound Cut	
*Filet Mignon	
8 Ounce	\$34
12 Ounce	\$46
*The Ribeye	\$38
22 Ounces Carved in our Kitchen	
12 Ounce Cut	\$26
*12 Ounce Grilled Pork Chop	\$27
With Roasted Green Chiles, Onion, Potatoes In a Queso Blanco Sauce and Grilled Squash	
Roasted Duck	\$27
Topped with a Molasses Honey Pecan Glaze and served with Wild Rice and the Chef's Choice Vegetable	
*Steak Salad	\$23
Prime Filet on a Bed of Spinach, Matchstick Potatoes, Red Onions, Blue Cheese Crumbles and Dijon Vinaigrette	

## Sides

Grilled Asparagus	\$6
Spinach, Creamed or Sautéed	\$6
Jumbo Idaho Baked Potato	\$6
Crawfish Mashed Potatoes	\$6
Cabernet Mushrooms	\$5
Macaroni and Cheese	\$5
Mashed Potatoes	\$3
Lobster Mac & Cheese	\$14

## Desserts

Crème Brulee      Vanilla or Chocolate	\$7
Dream Factory Cheesecake	\$6
Supreme, Sugar Free Supreme -- add Strawberry Topping	\$1
Chocolate Cherry Cheesecake	\$6
Bread Pudding	\$8
Carrot Cake	\$7
Fudgy Wudgy Chocolate Cake	\$7
Tres Leches	\$8.5

*There is a \$3 plate charge for split entrees  
Gratuity of 20% will be added for parties of 8 or more which can be  
Changed or eliminated at your discretion*

\*The Department of Health advises that eating raw or under cooked meat, poultry or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.