

Appetizers

Jalapeno Oysters	Fried & Tossed in Jalapeno Sauce on a Bed of Spinach, Bacon & Corn Sauté	\$12
Crab Dip	Lump Crab folded in a Creamy Swiss Cheese Sauce Served with Toasted Baguettes	\$14
Jumbo Lump Crab Cake	Topped with more Crab & Remoulade	\$14
Shrimp Tomatillos	Sautéed & Served over Fried Green Tomatoes	\$14
Steak Bites	Marinated Filet Mignon & Grilled Pineapple	\$12

Salads & Soup

Chunky Potato Soup	\$4.00/\$7	Seafood Gumbo	\$5.25/\$11
House Salad	Mixed Spring Greens with Toasted Pecans		\$6
Caesar Salad	Romaine with House Made Dressing		\$6
Iceberg Wedge	Bacon, Tomatoes our Famous Blue Cheese Dressing		\$7
Strawberry & Walnut Salad	Mixed Greens with Maytag Blue Cheese Crumbles and Champagne Vinaigrette		\$10

Entrée Salads

Grilled Yellow Fin Tuna		\$14
Mixed Spring Greens, Sliced Red Onions & Lemon Vinaigrette		
Chicken Caesar		\$12
Grilled or Blackened		
Shrimp Caesar		\$14
Grilled or Blackened		
Steak Salad		\$18
Prime Filet on a Bed of Spinach; Matchstick Potatoes, Red Onions, Blue Cheese Crumbles and Dijon Vinaigrette		

The Classic Burger	\$12
Lettuce & Tomato and Choice of Cheese (add \$1 for Bacon)	
Farm Raised Catfish Lightly Fried with Crystal Butter Sauce (spicy)	\$15
Crawfish Rice &Vegetables	
Chicken Fried Steak or Chicken Fried Chicken	\$14
Served with Vegetables and Mashed Potatoes	
Shrimp, Oyster or Combo Po Boy	\$15
Lightly Battered and Fried on New Orleans Style French Bread	
Reuben	\$14
Grilled Corned Beef, Generous Sauerkraut & Swiss Cheese on Rye	
Fried Platter	(lunch size) \$22
Shrimp, Oysters or a Combination served with Vegetables (dinner size) \$30	
Ribeye Prime Beef Served with Sautéed Veggies	
12 Ounce	\$26
22 Ounces	\$38
Filet Mignon	
8 Ounce	\$38
12 Ounce	\$46
10 Ounce Grilled Pork Chop	\$22
With Roasted Green Chiles, Onion, Potatoes in a Queso Blanco Sauce	
Snapper Matagorda	\$32
Lightly Breaded and Fried, topped with Shrimp in a Creole Crème Sauce Served over Rice	

(Cup of Potato Soup may be Substituted for Fries or Vegetable of the Day on Dishes where Applicable)

Grouper Eugene	\$38
Blackened and Served over Crawfish Rice, topped with Lump Crab, Asparagus and Lemon Butter	
Sautéed Salmon	\$28
Norwegian Salmon served over an Asparagus, Mushroom And Potato Hash with Melted Leeks & Lemon Thyme Sauce	
Blackened Shrimp Alfredo	
Succulent Shrimp Blackened and Tossed in Alfredo Sauce over Pasta	\$30
Chicken Piccata	\$26
Sautéed Breast Served over Pasta topped with Capers & Lemon Butter	
Chicken Marsala	\$26
Sautéed in a Rich Butter & Marsala Wine Sauce and Mushrooms Served over Pasta	

*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.

Sides

Grilled Asparagus	\$6
Spinach, Creamed or Sautéed	\$6
Jumbo Idaho Baked Potato	\$6
Crawfish Mashed Potatoes	\$6
Cabernet Mushrooms	\$5
Macaroni and Cheese	\$6
Mashed Potatoes	\$4

Desserts

Dream Factory Cheesecake	\$7
Supreme or Sugar-Free Supreme (Strawberry Topping add \$1)	
White Chocolate Raspberry Cheesecake	\$7
Vanilla Crème Brulee	\$7
Carrot Cake	\$7
Fudgy Wudgy Chocolate Cake	\$7
House Made Bread Pudding, Big Enough for Two	\$8



OPEN ALL DAY!!

Thank You For Joining Us

*Kitchen Hours of Operation
Wednesday Thru Saturday 11:30 until 7:30*