

## APPETIZERS

Goat Cheese Quesadillas  
*fresh tomato basil salsa*

Mac's Chicken Wings  
*homemade blue cheese sauce*

Crispy Calamari  
*shrimp, spicy remoulade*

Grilled Sea Scallops  
*avocado-corn relish, blue corn tortillas*

Southwestern Shrimp Cocktail  
*with spicy salsa cruda*

Maryland Style Crab Cakes  
*spicy remoulade sauce*

Blue Crabfingers  
*sautéed in butter with garlic & basil*  
1/4 LB or 1/2 LB

Korean Mandu  
*beef and vegetable dumpling, soy dipping  
& sriracha sauces*

## SALADS & SOUPS

House Salad Unlimited  
*mixed greens, house dressing,  
blue cheese crumbles*

Soup  
*homemade daily*

Seafood Filé Gumbo

Mozzarella Caprese  
*sliced with, Roma tomatoes, shallots,  
basil, oregano & olive oil*

## SIDES

Sweet Potato Fries w/ Gravy  
Grilled Asparagus  
Wilted Spinach  
Sautéed Mushrooms  
Basil Mash Potatoes  
Seven Cheese Mac and Cheese  
Onion Rings  
Steak Fries

Seasonal Vegetable of the Day MKT

## BURGERS & SANDWICHES served with french fries

Cheeseburger  
*American, Swiss, or Cheddar cheese, homemade bun*

Ghostburger  
*ghost pepper cheese, house made Guacamole, homemade bun*

Reuben Sandwich  
*on marbled rye*

Blackened Chicken and Mushroom Sandwich  
*Monterey Jack, blue cheese sauce, Cuban roll*

California Chicken Sandwich  
*pico de gallo, avocado, Cuban roll*

French Dip  
*thinly sliced roast beef, Swiss cheese, au jus, Cuban roll*

Chicken Salad Sandwich  
*fresh herbs, grapes, & pecans, Cuban roll, fresh fruit or fries*

## STEAKS & CHOPS All Dinner steaks available upon request

Chicken Fried Steak  
*baked potato, basil mash or steak fries*

Ribeye 12 oz.  
*baked potato or steak fries*

Filet Mignon 8 oz.  
*bacon wrapped, baked potato or steak fries*

Hanger Steak - *medium rare to medium*  
*Chimichurri sauce, baked potato or steak fries*

Charbroiled Pork Chop  
*center cut, basil mash*

## SEAFOOD & CHICKEN

Today's Fresh Fish, *preparation varies* MKT

Charbroiled Scottish Salmon  
*chile glazed, roasted corn vinaigrette, asparagus*

Rainbow Trout  
*pan grilled with pecans, lemon-wine, mushrooms & caper sauce, quinoa brown rice*

Sesame Seared Ahi Tuna  
*medium rare, seasonal vegetable or quinoa brown rice*

Blackened Roughy W/Etoufée  
*topped with crawfish Etoufée, white rice*

Blackened Roughy  
*baked potato or quinoa brown rice*

Etoufée  
*Choice of crawfish or shrimp, served over white rice*  
Small or Large

Grilled Shrimp  
*smoked chile butter, white rice & jicama salsa*

Southern Fried Chicken  
*boneless breast, baked potato or steak fries*

Cilantro Chicken  
*roasted corn cream sauce, linguini*

Charbroiled Chicken



We Proudly Serve Chairman's Reserve Premium Beef  
Hand Cut Daily and Aged a Minimum of 21 Days.

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

