

DINNER MENU

Appetizers

GULF COAST SHRIMP COCKTAIL \$8.95

Four large gulf coast shrimp served with our house-made zesty cocktail sauce

PROVOLONE CHEESE STICKS \$3.95

Smoked provolone cheese sticks breaded with panko bread crumbs then deep fried to perfection served with marinara sauce for dipping

Soups & Salads

Soup Du Jour

Cup.....\$2.95
Bowl.....\$3.50

Seafood Gumbo

Chef's recipe with shrimp, crab, andouille, and rice

Cup.....\$3.95
Bowl.....\$4.95

CLUB GRILLE GARDEN SALAD \$3.75

A trio of mesclun mixed, romaine and iceberg lettuces grape tomatoes, cucumbers, carrots wheels and served with your choice of one of our house blended dressings

CLASSIC JULIUS CAESAR SALAD \$4.75

Refreshing hearts of romaine lettuce is tossed with our own caesar dressing golden baked croutons, anchovy filets (should you wish) and a generous dusting of fresh parmesan cheese

THE "WEDGE" SALAD \$4.50

This classic steakhouse salad features a wedge of iceberg lettuce with sliced tomatoes topped with bacon bits and blue cheese vinaigrette

Seafood

PANKO CRUSTED FRIED SHRIMP \$17.95

Six succulent jumbo gulf shrimp lightly coated with asian breadcrumbs then deep fried to a golden perfection

NEW ORLEANS BLUE CRAB CAKES CHORON \$21.95

Two cakes of wild caught blue crabmeat and scallions, red bell pepper and breadcrumbs, flat grilled with new Orleans seasoning then topped with a choron sauce

MAHI-MAHI FLORENTINE \$16.95

Herb encrusted wild caught peruvian mahi-mahi mesquite grilled served on a bed of creamy spinach aioli

Poultry

CAJUN CHICKEN \$13.95

Blackened chicken breast served on a bed of penne pasta and tossed with a rich alfredo sauce with sun-dried tomatoes, fresh basil and freshly grated parmesan cheese

CHICKEN MERCEDES \$13.95

Chicken breast marinated in citrus and fresh rosemary then mesquite grilled then topped with a bouquet of grilled vegetables

CHICKEN CARBONARA \$13.95

Bacon wrap chicken breast stuffed with basil pesto, sundried tomatoes pan-seared served on a bed of fettuccine and creamy bacon sauce

From the Butcher's Block

TOURNEDO ALA BORDELAISE \$19.95

Seared tenderloin filet topped with a rich mushroom and red wine demi-glaze and finished with blue cheese crumbles

SCHNITZEL CORDON BLEU \$16.95

Veal cutlet coated with breadcrumbs and parmesan cheese and prociutto, fresh buffalo mozzarella cheese then topped with a tomato & basil cream sauce

MADAGASCAR TENDERLOIN \$19.95

Peppercorn encrusted tenderloin filet mesquite grilled then topped with a wonderful flavor combination of caramelized shallots, armagnac and demi-glaze

From the Mesquite Grill

TENDERLOIN FILET MIGNON

Mesquite grilled tenderloin filet mignon cooked to perfection and garnished with a caramelized cipollini and served with our house-made béarnaise sauce

Four-ounce--\$16.95 six-ounce--\$19.95 eight-ounce--\$22.95

RIB-EYE STEAK

Mesquite grilled rib-eye steak cooked to perfection and garnished with a caramelized cipollini

eight-ounce---\$15.95 ten ounce---\$18.95 twelve-ounce---\$21.95

STEAK & SHRIMP \$19.95

Mesquite grilled tenderloin filet and three jumbo succulent gulf shrimp breaded or grilled

GRILLED PORK TENDERLOIN \$13.95

Mesquite grilled bacon wrap pork tenderloin

HAMBURGER STEAK \$10.95

Mesquite grilled ground beef steak cooked to perfection garnished with mushroom brown gravy

All entrees accompanied by house salad, starch du jour, and vegetable du jour.