

A P P E T I Z E R S

Shrimp Cocktail	12
Flash Fried Calamari	12
Crab Cakes	12
Beef Carpaccio	12
Baked Baby Brie	12
Crabmeat Cocktail	24
Scottish Smoked Salmon	12
Fried Artichoke Hearts	10
Duck Spring Rolls	12

S M A L L P L A T E S

Pepper Seared Tuna	14
Shrimp & Grits	18
MG Burger w/fries	15
Ground Certified Angus Beef® steak topped with Maytag blue cheese, caramelized onions and wild mushrooms	
Fried Grouper Sandwich w/fries	22
w/Baked Potato	28
Fried Lobster Tail	31

S O U P S

Crab and Artichoke Chowder	8
Duck and Andouille Sausage Gumbo	8

S A L A D S

<u>The</u> Wedge Salad	9
with Maytag Blue Cheese & crumbled Apple Smoked Bacon	
Caesar Salad	For One 6 For Two 12

S I D E S

Hickory Grilled Asparagus	12
Oven Baked One Pound Potato	9
Creamed Spinach	9
Shoestring Onion Rings	9
Ricotta & Black Pepper Mashed Potatoes	9
Burgundy Mushrooms	9
Hand Cut Fries	9
Fried Green Tomatoes	9
Creamed Grits	9
Tasso Ham, Macaroni and Cheese	12

E N T R E E S

Hickory - Grilled Filet Mignon

Apple wood bacon wrapped filet served on top of a red wine demi-glace, shoestring onion rings and béarnaise sauce on side.

10 oz. Cut 34 6 oz. Petite Cut 26

16 oz. New York Strip 49

Mid-Western, grain-fed, 28 day dry-aged Certified Angus Beef®

14 oz. Rib Eye 37

Mid-Western, grain-fed, dry-aged Certified Angus Beef® topped with caramelized onions and a red wine demi-glace.

Steak Companions

Add Fried Lobster Tail 31

Add Jumbo lump crab & béarnaise sauce 24

Add Maytag Blue Cheese 6

Shrimp and Grits 30

Asian twist on a low country classic.

Kiwi Fried Twin Cold Water Lobster Tails 62

Served with a kiwi honey mustard sauce and mango chutney.

Pan Sautéed Grouper 36

Fresh local grouper sauteed with lump crab meat, shrimp, Bienville sauce topped with lemon butter.

Pepper Crusted Seared Tuna 26

Sushi grade tuna generously seasoned with fresh ground five peppercorn blend then served rare to mid-rare.

Grilled Mahi Mahi 29

Locally caught Gulf mahi mahi grilled over hickory-wood and finished with a champagne, dill, and caper cream sauce.

Pork Tenderloin 20

Pan sauteed lightly battered, medallions of pork tenderloin topped with sauce meunier and finished with toasted pecans.

Roasted Duck 22

Finished with raspberry sauce and served with roasted vegetable julienne.

Boneless Chicken Breast 18

Pan sauteed medallions of skinless, boneless chicken breast finished with a caper cream or sauce meunier.

