

# CANEBRAKE

## COUNTRY CLUB

### APPETIZERS

IMPORTED JUMBO SHRIMP COCKTAIL \$26

5 Chilled imported jumbo shrimp with house-made cocktail sauce and fresh lemon

IMPORTED CRAB & SPINACH DIP \$26

Imported lump crab, artichoke, and spinach in warm alfredo dip, topped with smoked gouda and french bread crostinis

FLAKY SWEET BRIE \$18

Baked brie in phyllo with house- made strawberry rhubarb jam

IMPORTED CRAB STACK \$24

Fried green tomatoes stacked with seared imported lump crab cake topped with domestic shrimp remoulade

SOUTHERN BOARD \$24

Chef's board with cured meats, cheeses, dried fruits, honey, pepperoncini peppers and french bread crostinis

MAINE LOBSTER MAC BAKE \$26

Elbow macaroni with domestic lobster, four cheese blend, and alfredo topped with smoked gouda and cheddar

STICKY WINGS \$18

8 Crispy chicken wings tossed in teriyaki jala-mango sauce topped with toasted sesame seeds

### SIDES

HOUSE SALAD  
CAESAR SALAD  
AU GRATIN POTATOES  
SWEET POTATO MASH  
FARMERS VEGETABLES  
BRUSSELS & BACON  
SAUTÉED ASPARAGUS  
SAUTÉED SPINACH  
STEAMED BROCCOLI

\$8

### SOUTHERN SELECTS

Served with your Choice of Two Sides

DELTA FILET \$46  
8oz

SOUTHERN STRIP \$46  
14oz

BAYOU RIBEYE \$46  
14oz

BLACKBERRY BBQ CHOP \$40  
14oz

### MAIN DISHES

STEAKHOUSE SALAD \$30  
6oz Filet served with wedge of iceberg lettuce, grape tomatoes, and crumbled bleu cheese, crispy onion rings and choice of dressing

BAYOU RIVIERA TACOS \$32  
Blackened or fried domestic shrimp topped with pineapple pico and jala-mango aioli and choice of side

SOUTHERN ISLAND BOWL \$32  
8oz Filet of domestic ahi tuna with teriyaki glaze, peanut crumble, jalapeños, avocado, cucumber, strawberries, cilantro, green onion over sesame rice

HOT HONEY CHICKEN SANDWICH \$18  
Crispy chicken breast topped with house-made slaw, hot honey and chipotle mayo served with fries or sweet potato fries

DOUBLE STACK BURGER \$19  
Two smashed 4oz chuck patties, choice of cheese served with fries or sweet potato fries

PASTA CARBONARA \$30  
Panned chicken breast with prosciutto ham, spaghetti pasta, applewood-smoked bacon tossed in creamy alfredo, finished with a drizzle of hollandaise and parmesan

THE CATCH \$30  
8oz Fillet of imported Norwegian salmon grilled and brushed with sweet chili glaze and served with sweet potato fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.