

DINNER

CANEBRAKE

Country Club

STARTERS

- DEVILED EGGS WITH CRISPY TASSO (4)** \$14
deviled eggs topped with smoky and crispy pork shoulder
- CRAWFISH ÉTOUFFÉ WITH CROSTINI** \$19
tender domestic crawfish tails in a rich, savory tomato sauce with trinity veggies and a cajun seasoning, served with toasted crostini
- MINIATURE MUFFULETTA SLIDERS (4)** \$22
layers of Italian cured meats, cheese, and a tangy, garlic olive salad on a sesame-seed bun
- CHEESE CURDS** \$12
fried bite-size pieces of white cheddar cheese served with a choice of marinara or BBQ sauce
- SOUTHERN BOARD** \$22
chef's board with cured meats, cheeses, dried fruits, honey, pepperoncini peppers, and French bread crostini
- PORK BELLY BURNT ENDS** \$22
served with house-made BBQ sauce

SIDES \$8

HOUSE SALAD
CAESAR SALAD
FRENCH FRIES
SWEET POTATO
WAFFLE FRIES
LOADED POTATO
AU GRATIN POTATOES

ONION RINGS
FARMERS VEGETABLES
BRUSSELS & BACON
SAUTÉED ASPARAGUS
STEAMED BROCCOLI
MACARONI & CHEESE

ENTREE SALADS

- STEAKHOUSE SALAD** \$30
grilled filet served with a wedge of iceberg lettuce, grape tomatoes, crumbled blue cheese, and crispy onion rings
- SHRIMP & CITRUS BIBB SALAD** \$22
domestic shrimp on top of a bed of bibb lettuce, mandarin oranges, toasted almond slivers, green onions, feta cheese, and a champagne citrus vinaigrette
- PAN-SEARED SALMON CAESAR** \$22
imported Norwegian salmon served on a bed of romaine lettuce with parmesan cheese and house-made croutons
- MEDITERRANEAN GARDEN BOWL** \$18
cucumbers, bulgur wheat, chickpeas, pistachios, feta cheese, red onion, cilantro, mint, and garlic tossed together with a lemon olive oil vinaigrette

TWIRL IT YOUR WAY

- BUILD YOUR OWN PASTA** \$15
*choice of macaroni or spaghetti noodles
choice of marinara or alfredo sauce
**add fresh vegetables at no cost*

ENHANCEMENTS

ADD TO ANY SALAD OR PASTA
*chicken \$6 | domestic shrimp \$10 | meatballs \$6
domestic ahi tuna \$14 | imported salmon \$15 |
6-oz filet mignon \$19*

CHEF'S PLATES

- REDFISH PONTCHARTRAIN** \$31
blackened domestic redfish filet topped with a creamy roux, domestic shrimp, imported crab, mushrooms, and roasted red peppers
- CHEESY DOUBLE-STACKED SMASH BURGER** \$19
two smashed chuck patties with caramelized onions and a choice of cheese, served with a choice of side
- THE CATCH** \$30
imported Norwegian salmon grilled and brushed with a sweet chili glaze, and a choice of two sides
- GULF COAST PO-BOY** \$19
fried domestic shrimp and oysters, lettuce, tomato, pickles, and a white rémoulade served with a choice of side
- ITALIAN HERB CHICKEN POMODORO** \$22
herb-rubbed chicken breast pan-seared with sautéed onions, blistered tomatoes, capers, lemon, and parsley
- COASTAL AHI TUNA BOWL** \$32
domestic ahi tuna with teriyaki glaze, peanut crumble, jalapeños, avocado, cucumber, strawberries, cilantro, green onion over sesame rice

SOUTHERN SELECTS

SERVED WITH A SALAD AND YOUR CHOICE OF ONE SIDE

FILET
6-oz \$36
8-oz \$46



RIBEYE
14-oz \$46



PRIME RIB
14-oz \$40

ENHANCEMENTS: COMPOUND BUTTER | BLUE CHEESE CRUST | BUTTERED MUSHROOMS | ROASTED GARLIC

YOUR PREFERENCES MATTER TO US. WE ARE PLEASED TO ACCOMMODATE REQUESTS TO CUSTOMIZE DISHES WHILE STILL HONORING THE CHEF'S INTENDED PREPARATION.

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