DINNER

CANEBRAKE Country Club

STARTERS

DEVILED EGGS WITH CRISPY TASSO (4) **$14**
deviled eggs topped with smoky and crispy pork shoulder

ITALIAN MEATBALLS (3) WITH CROSTINI **$14**
housemade meatballs with marinara and melted parmesan cheese on top, served with toasted crostini

COCONUT SHRIMP **$16**
crispy coconut-crusted domestic shrimp served with a side of polynesian dipping sauce

CHEESE CURDS **$12**
fried bite-size pieces of white cheddar cheese served with a choice of marinara or BBQ sauce

SOUTHERN BOARD **$21**
chef's board with cured meats, cheeses, dried fruits, honey, pepperoncini peppers, and French bread crostini

PAN-SEARED CRABCAKES **$24**
two lump imported crab cakes, pan-seared and finished with a lemon-caper butter sauce

PORK BELLY BURNT ENDS **$21**
served with house-made BBQ sauce

SIDES $8

HOUSE SALAD
CAESAR SALAD
FRENCH FRIES
BRUSSELS & BACON
LOADED POTATO
AU GRATIN POTATOES
ONION RINGS
FARMERS VEGETABLES
SAUTÉED ASPARAGUS
STEAMED BROCCOLI
MACARONI & CHEESE
SWEET POTATO WAFFLE FRIES

ENTREE SALADS

STEAKHOUSE SALAD **$28**
grilled filet served with a wedge of iceberg lettuce, grape tomatoes, crumbled blue cheese, and crispy onion rings

HARVEST BEET AND BRUSSEL SALAD **$17**
roasted & marinated beets and brussel sprouts layered over crisp bibb lettuce with fresh apples, smoky bacon, and bleu cheese crumbles

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

SOUTHERN SELECTS

SERVED WITH A SALAD AND YOUR CHOICE OF ONE SIDE

FILET
6-oz $36
8-oz $46

RIBEYE
14-oz $46

PORK CHOP
DUROC PORK
12oz $36

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

CHEF'S PLATES

REDFISH PONTCHARTRAIN **$31**
blackened domestic redfish filet topped with creamy roux, domestic shrimp, imported crab, mushrooms, and roasted red peppers served with two sides

THE CATCH **$30**
imported Norwegian salmon grilled and brushed with a sweet chili glaze, and a choice of two sides

ITALIAN HERB CHICKEN POMODORO **$22**
herb-rubbed chicken breast pan-seared with sautéed onions, blistered tomatoes, capers, lemon, and parsley, served with choice of two sides

CHEESEY DOUBLE-STACKED SMASH BURGER **$19**
two smashed chuck patties with caramelized onions and a choice of cheese, served with choice of one side

RED BEANS AND RICE **$18**
crispy southern fried chicken served over slow-simmered red beans and rice with andouille sausage, finished with jalapeno chow chow

COASTAL AHI TUNA BOWL **$32**
teriyaki glazed domestic ahi tuna peanut crumble, jalapeños, avocado, cucumber, strawberries, cilantro, and green onion over sesame rice

BRAISED SHORT RIBS **$32**
slow-braised beef short ribs served over creamy gouda grits with sautéed asparagus and finished with a savory braising jus

GULF COAST PO-BOY **$19**
fried domestic shrimp and oysters, lettuce, tomato, pickles, and a white rémoulade served with a choice of side

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

20% service charge added to every bill to support dedicated staff

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.