

APPETIZERS

Crawfish Nachos - topped with shredded lettuce, pico de gallo, jalapeno, and white queso \$10

Wings - Fried wings tossed in Buffalo, Teriyaki, Garlic Parmesan, Honey Sriracha, or Honey BBQ (6)\$8 (12)\$13

Spinach and Artichoke Dip - Topped with parmesan cheese and diced tomato, served with fresh tortilla chips \$10

Buffalo Shrimp - Hand breaded jumbo shrimp tossed in buffalo sauce. Served with celery sticks, ranch or blue cheese dipping sauce \$8

Onion Ring Basket— Hand breaded and fried to order, served with a remoulade dipping sauce \$9

Fried Mozzarella - (5) Hand breaded, and fried to order. Served with marinara sauce. \$10

***Ahi Tuna**— Lightly seared, placed on shredded lettuce with teriyaki, spicy mayo, and wasabi \$14

Chips and Salsa - Tortilla chips and fresh salsa \$5
Add white queso dip \$2.75

SOUP & SALADS

Soup De Jour - Cup \$5 Bowl \$9

*Add Chicken \$4/*Salmon \$12
Shrimp \$9/*Tuna \$9*

House - Mixed greens, roma tomatoes, onion, cucumber, cheddar cheese, and garlic croutons \$8

Caesar— Chopped romaine, parmesan cheese, home made garlic croutons tossed in a creamy Caesar dressing \$8

Cran-Apple Chicken Salad - Mixed greens, dried cranberries, walnuts, apples, goat cheese, house made chicken salad \$12

Chef— Mixed greens, ham, turkey, bacon, cheddar cheese, cucumber, tomatoes, onion, and egg \$12

Smoked Tuna Salad— House made tuna salad served over romaine, cucumber, tomato, red onion. Served with pita bread \$13

DHCC Shrimp Salad— House made shrimp salad over mixed greens, cucumbers, tomatoes, red onion, egg. Served with pita bread \$13

Southwest Mahi Salad- Mixed greens, topped with blackened Mahi, pico de gallo, avocado, pepper jack cheese, and fried tortilla strips \$ 14

Dressings: 1000 Island, Ranch, Blue Cheese, Caesar, Raspberry, Balsamic, Honey Mustard, Poppy Seed, Remoulade, Avocado-Ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Dinner Entrees

All entrees served with house/Caesar salad and
choice of 2 sides

***Filet Mignon** - Certified angus beef, grilled to your desired temperature.

7oz. - 9oz. - 12oz.

***Market Price**

***Ribeye** - Certified angus beef, grilled to your desired temperature.

12oz. - 14oz. - 19oz.

***Market Price**

***Chopped Steak** - 1 pound of ground chuck, hand pressed, and grilled to your
temperature. Topped with mushroom gravy **\$19**

Chicken Marsala - Paned chicken breast, topped with a mushroom marsala sauce **\$19**

Grilled Pork Chop - Grilled 14oz. bone in pork chop topped with a
bacon-apple compote **\$20**

Trout Amandine - Fried or grilled, topped with an Amaretto butter sauce and toasted almonds
\$26

Blackened Redfish - Fried or grilled, topped with seafood mushroom cream sauce **\$26**

***Bourbon Glazed Salmon** - Seared 8oz fillet of salmon, topped with a sweet, tangy bourbon
glaze **\$25**

Grilled Mahi Mahi - Grilled 8oz fillet of Mahi, topped with a tropical fruit relish **\$20**

Shrimp Platter - 1 pound of shrimp, fried or grilled, and served with hushpuppies, cocktail,
and tartar sauces **\$22**

Catfish Platter - Two fillets of U.S. farm raised catfish, grilled or fried, and served with hush-
puppies, cocktail, and tartar sauces **\$22**

Sides

Chef's Vegetable Fried Okra Grilled Asparagus Sautéed Spinach

Steamed Broccoli Mashed Potatoes Jalapeno Cheese Grits Wild Rice Baked Potato

Onion Rings French Fries Sweet Potato Fries Tater Tots

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PASTAS

All pastas served with House/Caesar side salad

***Salmon Primavera** - Sautéed spinach, tomatoes, red onion, roasted red peppers, mushrooms, garlic, lemon, and olive oil tossed with angel hair pasta **\$26**

Cajun Alfredo - Rich parmesan cream sauce with a hint of Cajun spices, tossed with penne pasta. Garnished with green onion and diced tomatoes. **\$14**
Add Chicken \$5 Add Jumbo Shrimp \$9

Chicken Parmesan - Paneed chicken breast topped with marinara and mozzarella cheese, baked to perfection, and served over penne pasta **\$19**

Shrimp Scampi - Roasted garlic, butter, white wine, parsley, and large shrimp sautéed with angel hair pasta. Topped with shredded parmesan cheese **\$26**

SWEET STREET

Crème Brulee - \$6.50

Pecan Pie a la Mode - \$5

Brownie a la Mode - \$4

Mud Pie - \$6

Apple-Cranberry Crisp a la Mode - \$6

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