

## First Tastes

<b>Wicked Shrimp and Grits</b>		<b>12</b>
Jumbo Fried Shrimp Tossed in our Spicy Sweet Brown Ale Glaze and Served over Creamy Smoked Cheddar Grits		
<b>Southern Fried Okra</b>		<b>8</b>
A Fine Dish of Southern Okra Fried Golden Brown and Served with Blackened Ranch Dressing		
<b>Sweet Potato Crisps</b>		<b>12</b>
Thinly Sliced Vardaman Sweet Potato Chips with Sautéed Jumbo Lump Crabmeat and Drizzled with Chipotle Butter Sauce – A Signature Item from Huntingtons		
<b>Roast Duck Foccacia</b>		<b>10</b>
Rosemary Foccacia Topped with Espagnole Sauce; Braised Greens; Red Onions; Roast Duck Breast and Goat Cheese		
<b>Crispy Crawfish Spring Rolls</b>		<b>9</b>
Mixture of Cajun Crawfish, Cabbage, Carrots, and Red Onion, Served with Sweet Chili Lime Dipping Sauce		
<b>Bacon Wrapped Scallops</b>		<b>12</b>
Broiled Pepper Encrusted Scallops Wrapped in Apple Smoked Bacon Drizzled with Chili Oil		
<b>Broiled Oysters on the ½ Shell</b>		<b>14</b>
½ Dozen Oysters Topped with Garlic Herb Butter and Parmesan Cheese		
<b>Beef Tenderloin Sliders</b>		<b>12</b>
Three Miniature Versions of our Famous Tenderloin Burgers Served with Ranch Chips		
<b>Soups</b>		
<b>Soup du Jour</b>	<b>cup 5 bowl 7</b>	
Daily Specialty Soup		
<b>Seafood Gumbo</b>	<b>cup 7 bowl 10</b>	
Homemade Cajun Gumbo filled with Shrimp, Crawfish, and Andouille Sausage		
<b>Salads</b>		
<b>House Salad</b>		<b>5</b>
Mixed Greens, Iceberg, Roasted Tomato Strips, Julienne Carrots, and Cucumber Slices and Garnished with Fried Black-eye Peas		
<b>Caesar</b>		<b>10</b>
Chopped Romaine Lettuce with Homemade Caesar Dressing, Grated Parmesan Cheese, Herb Croutons and Parmesan Crisp Garnish		
<b>The Wedge</b>		<b>8</b>
Ice Burg Lettuce Wedge with Crispy Candy Bacon, Oven Roasted Tomatoes and Crumbled Blue Cheese		
<b>Spinach Salad</b>		<b>8</b>
Fresh Baby Spinach with Toasted Walnuts, Crumbled Blue Cheese, Sliced Granny Smith Apples Served with Balsamic Vinaigrette Dressing		
<b>“Really Big Salads”</b>		
<b>ROTISSERIE CHICKEN COBB “BIG SALAD”</b>		<b>16</b>
Baby Greens with Diced Tomatoes, Chopped Eggs, Shredded Cheddar, Crumbled Blue Cheese, Applewood Smoked Bacon, Avocados, and Rotisserie Chicken		
<b>Grilled Salmon Salad</b>		<b>16</b>
Char Grilled Salmon Served over Fresh Baby Spinach, Julienned Red Onion, Green Onion, Quartered Strawberries, Candied Pecans and Blue Cheese Crumbles Drizzled with Balsamic Vinaigrette and Herb Croutons		

All Entrees Served with House Salad with Your Choice of Dressing and Vegetable of the Day

**By Land**

**Huntington's Filet Mignon** 30

Grilled 6 ounce Filet Served over Roast Garlic Smashed Potatoes and Topped with a Red Wine Demi-Glace

**Grilled Ribeye** 32

16 ounce Char Grilled Ribeye Served with Parmesan Scallop Potatoes and Smothered with A Caramelized Red Onion Demi

**Char-Grilled Jalapeno BBQ Glazed Elk Loin** 40

Grilled Farmed Raised Elk Glazed with our own Jalapeno BBQ and Served with Oven Roasted Herb Red Potatoes

**Rosemary Marinated Smoked Pork Tenderloin** 26

Char-Grilled 8 Ounce Smoked Pork Tenderloin Served with Molasses Whipped Sweet Potatoes and Topped with a Light Red Wine Balsamic Reduction

**Mixed Grill** 49

4 ounce Char-Grilled Filet, Sliced Farmed Raised Elk Loin, and Grilled Mesquite Quail Served with Warm Bacon and Onion Potato Salad

**Chili Apricot Chicken** 24

8 ounce Boneless Chicken Breast Marinated in Apricot and Chili Glaze Served over Wild Rice Pilaf and Topped with Roasted Red Pepper Salsa

**Grilled Tenderloin Burger** 18

with Jalapeno Pimento Cheese, Fried Onion Rings, Roasted Tomatoes, Crispy Candy Bacon and Baby Greens on a Toasted Rosemary Flatbread

**Oven Roasted Duck** 29

Two 5 oz Duck Breast Lightly Seasoned with Coarse Ground Salt and Pepper Served with Sweet Potato Hash and Apple Chutney

**Herb Crusted Rack of Lamb** 39

New Zealand Rack of Lamb Encrusted with Dijon Mustard and Savory Herbs Topped with Blackened Espagnole Sauce and Served over Wild Mushroom Risotto

**By Sea**

**Crawfish Etouffee** 29

New Orleans Favorite; This Dish is Loaded with Crawfish Tails, Peppers, Onions, Diced Tomatoes, Andouille Sausage and Rice

**Cedar Wrapped Salmon** 26

Roasted in our Wood Burning Oven Served Warm Bacon and Onion Potato Salad and Topped with Roasted Tomato Caper Butter Sauce

**Shrimp and Chips** 24

Fried Jumbo Shrimp Served with Ranch House Chips and Lemon Caper Tartar Sauce

**Panned Redfish** 28

Panned Redfish Topped with Lump Crabmeat Lemon Butter Sauce and Served Over Parmesan Scallop Potatoes

**Broiled Grouper** 29

Grouper Fillet Topped with Pico De Gallo Shrimp and Served with Smoked Cheddar Grits

**Goat Cheese Ravioli Prima Vera** 18

Char-Grilled Vegetables Tossed in Pesto with Jumbo Cheese Ravioli and Topped with Crumbled Goat Cheese

**Surf and Turf** 42

6 oz Char-Grilled Filet Topped with Red Wine Demi Glace and Paired with a 6 oz Lobster Tail and side of Drawn Butter; Served with Roasted Garlic Mashed Potatoes

**Pan Seared Blackened Tuna** 26

6 oz Blackened Tuna Fillet cooked to your Liking and Served over Linguini Espagnole