

# Huntingtons Grille

## APPETIZERS

### *The Roll*

Nori wrapped sushi grade tuna, flash fried  
Served with wasabi dipping sauce & pickled ginger  
\$12

### *Blackened Scallops*

Cajun blackened scallops, served with  
Tuxedo orzo in a Brie cream sauce  
\$12

### *Our Award Winning Sweet Potato Crisps*

Thin sliced sweet potato chips, flash fried & topped with  
jumbo lump crabmeat and chipotle butter sauce  
\$12

### *Pan Fried Jumbo Lump Crab Cakes*

Our fresh gulf lump crab cakes, pan fried and  
served with a smoked bell pepper butter sauce  
\$12

### *Grilled Rosemary Portobello*

Portobello mushrooms marinated in fresh rosemary  
& olive oil served with roasted tomatoes and feta cheese  
\$9

### *Crawfish Quesadilla*

Louisiana crawfish tails, Country Pleasing sausage, roasted tomatoes, Gouda, Monterey jack  
& fresh mozzarella cheeses, served with chipotle butter sauce  
\$12

### *Quail*

Natural free range quail, roasted and glazed  
with Mississippi clover honey & served over  
pepper jack cheese grits  
\$12

### *Shrimp Brushetta*

New Orleans French rounds, toasted and  
topped with roma tomatoes, Parmesan cheese  
and sautéed gulf shrimp  
\$12

## SOUPS

### *Roasted Corn & Crab Bisque*

A flavorful blend of roasted sweet corn  
& sautéed crabmeat  
Cup \$5      Bowl \$7

### *Garlic Potato Soup*

A savory blend of garlic, cream and Idaho  
potatoes  
Cup \$5      Bowl \$7

## SALADS

### *Spinach, Green Apple and Blue Cheese*

Baby spinach greens topped with  
a quick sauté of fresh green apple  
slices, pecans and blue cheese tossed in  
a cider honey dressing  
\$12

### *Caesar*

Classic Caesar salad, house made  
dressing, fresh baked croutons,  
grated Parmesan and garnished with  
roma tomato  
\$12

### *Deconstructed Wedge*

Huntingtons version of the wedge salad,  
served with fresh diced MS tomatoes, red  
onions, toasted walnuts, croutons, Maytag blue  
cheese, and apple smoked bacon  
\$10

### *House Salad*

Seasonal mixed greens, fresh  
Mississippi tomatoes, and  
cucumbers  
\$6

*Housemade Dressings: Buttermilk Caviar, Olive Tapenade, Greek Comeback & Maytag Blue Cheese*

## SIDES

Garlic Mashed Potatoes \$5  
Scalloped Potatoes \$5

Saffron Linguine \$5  
Pepper Jack Cheese Grits \$5

## ENTREES

### STEAK OSCAR

8 oz Tenderloin grilled & topped with fresh lump crabmeat and hollandaise sauce  
\$42

**Pan Fried Soft Shell Crab**  
Lightly sautéed soft shell crab.  
Served with our chipotle  
butter sauce  
\$35

**Huntingtons Filet Mignon**  
Apple smoked bacon wrapped  
with a white truffle  
demi-glace  
6 oz. \$28      8 oz \$32

### Bone-In Ribeye

Seasoned, pan seared and hickory smoked to your perfection  
With a port wine reduction  
\$44

### Pittsburg Strip

Huntingtons recreates the NY Strip  
With a 16 oz of flame charred strip  
loin cooked rare or your preference  
\$38

### Huntingtons Elk Tenderloin

Grilled New Zealand Elk topped  
with a fresh raspberry & white  
balsamic demi-glace  
\$32

### Mixed Grill

6 oz petite filet wrapped in apple smoked bacon, two medallions of New Zealand Elk with a raspberry  
demi-glace & one domestic lamb chop  
\$39

### Black & White Sesame Crusted Ahi

Fresh Ahi crusted with sesame  
seeds and seared.. Served with  
wasabi, soy sauce, pickled ginger, Chef's  
vegetables and steamed asparagus  
\$26

### Tuscan Chicken

A roasted whole breast of chicken  
seasoned & stuffed with proscuitto,  
fresh spinach & fresh mozzarella  
cheese, topped with a lemon butter sauce  
\$22

### Wood Fired Redfish

Fresh gulf fillet topped with jumbo lump, blue crab meat and a citron butter sauce, or  
blackened with scallops  
\$29

### Salmon on Cedar Plank

Fresh Atlantic salmon fillet  
seasoned and wood fired  
with fresh dill on a cedar plank  
\$24

### Mahi Mahi Oscar

Grilled Mah Mahi topped  
with fresh lump crabmeat and  
hollandaise sauce  
\$26

### Mixed Seafood Grill

8 -10 oz Butter poached Maine lobster tail, wood fired redfish fillet and grilled gulf shrimp  
\$48

*All entrees served with chef's choice vegetable medley, your choice of one side & house bread.*

*In an effort to maintain the highest level of service standards, we have  
implemented an 18% gratuity on all parties of 6 or more*

*Huntingtons  
Grille*

*Second to None and Home of Mississippi Fine Dining*