



## WOOD FIRE GRILL

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**12oz. Ribeye** \$27  
*garlic mash potatoes & mixed vegetables*

**8oz. Filet** \$35  
*garlic mash potatoes & mixed vegetables*

**16oz. Ribeye** \$32  
*garlic mash potatoes & mixed vegetables*

**House Burger** \$13  
*with double cheddar cheese, lettuce, tomato, onion & pickles. W/ fries*

STEAKS SERVED WITH FRESH VEGETABLES & GARLIC MASH POTATOES OR FRIES. SUBSTITUTE LOADED BAKED POTATO \$3.25

### Steak Toppings:

Signature: blue cheese glaze, fried onions, & port wine reduction  
 \$4/ Mushroom sauce \$4

## MAIN COURSES

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**Smoked Ribs** \$19  
*slow smoked with hickory & oak wood. Served with Potato Salad & Baked Beans*

**Chicken Madeira** \$15  
*bone in chicken breast with garlic mash potatoes, asparagus, smoked mushrooms & pan sauce*

**Chicken or Shrimp Alfredo** \$15  
*grilled chicken or shrimp with house made alfredo sauce & linguine pasta*

**Shrimp & Grits** \$18  
*pan seared blackened shrimp, white cheddar jalapeno grits, creole tomato glaze, applewood bacon & smoked mushrooms*

**BBQ Pulled Pork Sandwich** \$14  
*served with fries*

**Chicken Parmesan** \$15  
*pan crusted chicken with marinara, mozzarella, parmigiano reggiano, fresh basil, & linguine pasta.*

**Fried Catfish** \$15  
*with coleslaw, hushpuppies, house made tartar sauce & crispy fries*

**Crispy Salmon** \$22  
*with lemon butter sauce, roasted potatoes & broccolini*

**Brisket Campfire Tacos** \$14  
*slow smoked pulled brisket w/ slaw, cotija cheese, & avocado spread. Served with Poblano Raja queso & chips*

**Chicken Fried Steak** \$21  
*with green beans, pepper gravy & garlic mash potatoes*

**Pasta Louisiana** \$17  
*shrimp, crawfish, smoked sausage, bacon, tomato & linguine pasta in a spicy garlic lemon butter sauce*

20% gratuity will be added to parties of 8 or more. We do not split checks for parties of 10 or more. Please be courteous and notify server upfront for any split checks. \*Consuming raw or undercooked food can increase your chances of a food born illness. Notify Server for any food allergies. A 3.75% fee is applied to all store sales. Cash discount available.



## APPETIZERS

<b>Sicilian Nachos</b> <i>alfredo sauce, grilled chicken, jalapenos, black olives, &amp; banana peppers</i>	\$14	<b>Fried Calamari</b> <i>served with dynamite aioli</i>	\$14
<b>Roasted Jumbo Lump Crab &amp; Corn Cake</b> <i>served with cilantro lime crema</i>	\$15	<b>Abendigos Signature Southwest Chicken Eggrolls</b> <i>served with cilantro dipping sauce</i>	\$10
<b>BBQ Loaded Nachos</b> <i>fried corn chips, slow smoked pulled pork, bbq sauce, poblano queso, jalapenos, black beans, smoked corn &amp; fresh cilantro</i>	\$12	<b>Guacamole &amp; Salsa</b> <i>served with corn chips</i>	\$11
<b>Sautéed Mushrooms w/ Truffled Grilled Cheese</b>	\$10		

## SALADS

<b>Governors Caesar Salad</b> <i>our legendary house made Caesar salad dressing, gorgonzola bleu cheese, applewood bacon, walnuts &amp; croutons. (Add grilled chicken \$3)</i>	\$11	<b>Side House Salad</b>	\$4.50
<b>Side Caesar</b>	\$5.50		

## SIDES

<b>Garlic Mash Potatoes</b>	\$3	<b>Sautéed Green Beans</b>	\$3
<b>French Fries</b>	\$3	<b>Grilled Asparagus</b>	\$4
<b>Sautéed Vegetables</b>	\$3	<b>Broccolini</b>	\$4
<b>Sautéed Spinach</b>	\$3	<b>Loaded Baked Potato</b>	\$6
<b>Truffle Gouda Mac n' Cheese</b> <i>creamy gouda sauce with essence of truffle &amp; Parmesan.</i>	\$5		

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