



WOOD FIRE GRILL

12oz. Ribeye	\$36
<i>garlic mash potatoes & mixed vegetables</i>	
8oz. Filet	\$44
<i>garlic mash potatoes and mixed vegetables</i>	
16oz. Ribeye	\$42
<i>garlic mash potatoes & mixed vegetables</i>	

House Burger	\$20
<i>with double cheddar cheese, lettuce, tomato, onion & pickles. W/ fries</i>	

STEAKS SERVED WITH FRESH VEGETABLES & GARLIC MASH POTATOES. SUBSTITUTE LOADED BAKED POTATO \$4.25

Steak Toppings:

Signature: blue cheese glaze, fried onions, & port wine reduction
\$5/ Smoked Mushroom sauce \$5

MAIN COURSES

Smoked Half Rack Ribs	\$24 / \$34
Ribs	
<i>slow smoked with hickory & oak wood. Served with Potato Salad & Baked Beans</i>	

Crispy Salmon	\$28
<i>with lemon butter sauce, roasted potatoes & broccolini</i>	

Shrimp & Grits	\$20
<i>pan seared shrimp, white cheddar jalapeno grits, creole tomato glaze, applewood bacon & smoked mushrooms</i>	

Grilled Chicken Parmesan	\$20
<i>Marinated wood grilled chicken with marinara, mozzarella, parmigiano reggiano, fresh basil, & linguine pasta.</i>	

Fried Catfish	\$17
<i>with coleslaw, hushpuppies, house made tartar sauce & crispy fries</i>	

Wood Grilled Chicken Alfredo	\$20
<i>grilled chicken with house made alfredo sauce & linguine pasta</i>	

Chicken Fried Steak	\$25
<i>with green beans, pepper gravy & garlic mash potatoes</i>	

Chicken Madeira	\$22
<i>bone in chicken breast with garlic mash potatoes, asparagus, smoked mushrooms & pan sauce</i>	

Brisket Campfire Tacos	\$19
<i>slow smoked pulled brisket w/ slaw, cotija cheese, & avocado spread. Served with Poblano Raja queso & chips</i>	

Pasta Louisiana	\$22
<i>shrimp, crawfish, smoked sausage, bacon, tomato & linguine pasta in a spicy garlic lemon butter sauce. Garnished with parmesan & parsley.</i>	

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

Sicilian Nachos <i>alfredo sauce, grilled chicken, jalapenos, black olives, & banana peppers</i>	\$17	Fried Calamari <i>served with dynamite aioli</i>	\$17
BBQ Loaded Nachos <i>fried corn chips, slow smoked brisket, bbq sauce, poblano queso, jalapenos, black beans, smoked corn & fresh cilantro</i>	\$15	Abendigos Signature Southwest Chicken Eggrolls <i>served with cilantro dipping sauce</i>	\$15
Sautéed Mushrooms <i>served in a creamy wine sauce with truffle goat cheese baguettes</i>	\$12	Guacamole & Salsa <i>served with corn chips</i>	\$13
Parmesan Truffle Fries w/ Black Pepper Ranch	\$12		

SALADS

Side Caesar / Full Caesar <i>Our homemade Caesar dressing, fresh handmade croutons & shredded parmesan cheese.</i> — Add chicken \$6.00 Add shrimp \$10.00	\$6.50 / \$13	Side House Salad	\$6
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SIDES

Garlic Mash Potatoes	\$5	Sautéed Green Beans	\$5
French Fries	\$5	Grilled Asparagus	\$6
Sautéed Vegetables	\$5	Broccolini	\$6
Sautéed Spinach	\$5	Loaded Baked Potato	\$7
Truffle Gouda Mac n' Cheese <i>creamy gouda sauce with essence of truffle & Parmesan.</i>	\$7		

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