



## **STARTERS**

### **Shrimp Cocktail Martini \$ 14**

Poached Jumbo Gulf, served with cocktail sauce

### **Louisiana Blue Cake \$ 18**

2 Jumbo lump crab cakes with house Creole remoulade

### **Bacon Wrapped Shrimp \$16**

Jumbo gulf shrimp wrapped in smoked bacon, stuffed with jalapenos and pepper jack cheese

### **Shrimp Biscayne \$15**

Jumbo gulf shrimp sautéed in olive oil with garlic and jalapenos served on a crostini

### **Spinach & Artichoke Dip \$12**

Baked in a rich cream sauce with grilled artichokes, with our lightly deep-fried pita bread

### **Mozzarella Sticks \$8**

6 breaded mozzarella sticks served with marinara sauce

## Soups

**Chicken & Sausage Gumbo** Cup \$7 Bowl \$9

**Seafood Gumbo** Cup \$8 Bowl \$10

**Soup Du Jour** Cup \$8 Bowl \$10

## SALADS

### **The Country Club**

Small \$8 Large \$12

Spring mix greens, cucumbers, red onion slices and Roma tomatoes

### **The Cobb**

Small \$8 Large \$12

Crisp Romaine lettuce with avocados, tomatoes, bacon, hard boiled eggs, red onion, and bleu cheese crumbles

### **Caesar**

Small \$ 8 Large \$12

Romaine tossed with parmesan cheese crisps & caesar dressing, topped with croutons.

### **California**

Small \$ 12 Large \$14

Mandarin Oranges, sliced strawberries, dried cranberries & candied pecans atop a bed of spring mix greens

### **The Wedge**

Small \$8 Large \$12

Fresh wedge of iceberg lettuce with applewood smoked bacon, bleu cheese crumbles and diced tomatoes & red onions

## Dressing Options

**Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Caesar, Italian, Thousand Island, Raspberry Vinaigrette**

**Protein \$4 Avocado \$2 Eggs \$2 Blue Cheese \$2 Olives \$2**

## Sandwiches

### **Eagle Patty Melt \$12**

8 oz. Chopped sirloin topped with grilled onions, red and green bell peppers and Pepper Jack cheese

### **Half Swing \$11**

Cup of soup and half a sandwich- sliced turkey, ham or chicken salad. served on white or wheat bread

### **Chicken Club Sandwich \$10**

Grilled or fried chicken breast with lettuce, tomato, bacon and American cheese served on toasted white or wheatberry bread

### **Gourmet Grilled Cheese \$8**

Thinly sliced tomato and avocado with Pepper Jack and Smoked Gouda cheeses on your choice of white or wheat bread

### **B.L.T \$10**

Applewood Smoked bacon with tomatoes leaf lettuce on wheatberry bread

### **Turkey Trahan \$10**

Mesquite turkey breast, Swiss cheese, leaf lettuce, and tomatoes on toasted wheatberry bread

## Country Club Po'boys

All Po'boys are served on fresh hoagie roll and come with a pickle spear and a choice of regular mayo or jalapeno mayo.

### **Hole in One- Half \$9 Full \$12**

Layered Roast beef, mesquite turkey breast, ham, provolone, lettuce, tomato, roasted gravy, and mayo

### **Ham- Half \$9 Full \$12**

Ham, provolone, lettuce, tomato, roasted gravy and mayo

### **Turkey- Half \$9 Full \$12**

Mesquite smoked turkey breast, provolone, lettuce, tomato, roasted gravy and mayo

### **Roast beef- Half \$9 Full \$12**

Roast beef, provolone, lettuce, roasted gravy and tomato

### **Catfish- Half \$9 Full \$12**

Catfish, lettuce, tomato, mayo, with tartar sauce on the side

### **Shrimp- Half \$10.25 Full \$13.75 (grilled or fried)**

Shrimp, lettuce, tomato, roasted gravy and mayo

### **Chicken- Half \$9 Full \$12 (grilled or fried)**

Chicken, spicy honey mustard, lettuce, tomato, and mayo

### **Philly Cheese Steak- Half \$9 Full \$12**

**Sauces available: Roasted Gravy, Spicy Honey Mustard, or Remoulade**

## **BISTRO DINING**

Your Choice of Side: Shoestring or sweet potato fries, Onion rings, side salad, cup of soup, fresh fruit or seasonal mixed vegetables.

Burgers do not come with cheese, but can be added for \$1 upcharge. Cheddar, Swiss, American, Smoked Gouda, and Pepper Jack. Additional \$2 upcharge for bacon and avocado.

### **Par 4 Burger \$12**

8 oz. Fresh angus beef patty, served on a toasted Kaiser bun with lettuce, tomatoes, onions and pickles.

### **Jr. Burger \$7**

6 oz. Fresh Angus beef patty, served on a toasted bun with lettuce, tomatoes, onions and pickles.

### **Quesadilla**

Fajita marinated chicken or shrimp or steak served with onions and bell peppers, sour cream, homemade guacamole and salsa

**Chicken Full \$12 Half \$10**

**Shrimp Full \$14 Half \$11**

**Steak Full \$14 Half \$11**

### **Caesar Wraps**

Your choice of flour or wheat tortilla, crisp romaine lettuce tossed in Caesar dressing with fresh parmesan cheese

**Chicken \$12**

**Shrimp Caesar \$14**

**Steak Caesar \$14**

### **Fried Seafood Plate \$18**

6 Fried shrimp and 2 catfish filets cut in strips with tarter or cocktail sauce

### **Golden Fried Chicken Tenders**

Three Piece \$7

Five Piece \$10

Family Pack (18) \$35.99

### **Nichol's special \$14**

8 oz hamburger steak topped with bell peppers, onions, pepper jack cheese, and a choice of side salad. **Add Gravy For \$1**

### **Chelsea Special \$14**

Butterflied chicken breast topped with bell pepper, onions, pepper jack cheese, and a choice of side salad.

### **Catfish Bites \$8 Large \$14**

Fresh catfish cut in bite size pieces lightly breaded in house, golden fried with tartar or cocktail sauce

### **Louisiana Popcorn Shrimp Small \$10 Large \$14**

Lightly deep fried with Louisiana seasoning served with tarter and cocktail sauce

## Entrees

Your choice of vegetable; California mixed vegetables, asparagus or creamed spinach.

Choice of starch; Garlic mashed potatoes, fries, sweet potato fries, onion rings, loaded baked potato or loaded sweet potato

All entrées served with a house salad or cup of soup

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### **Our fresh Catch of the Day - Market Price**

Please choose your preparation:

Grilled | Sautéed | Blackened | Fried | Broiled | Lemon butter | Sauce Meuniere

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**ADD ONS**     **Jumbo lump crab meat \$7**     **Sautéed Shrimp \$5**     **Brandied Crawfish \$7**

**4 oz Center Cut Black Angus Filet Mignon \$ 25**     **8 oz Filet \$35**

Center cut Angus beef filet grilled to order

**12 oz Black Angus Kansas City Strip \$30**

Classic cut Angus beef grilled to order

**12 oz Black Angus Ribeye \$32**

Classic cut Angus beef grilled to order

**Your Choice of Sauce Red Wine Demi-Glace, Hollandaise Sauce or Béarnaise Sauce**

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**Rack of Lamb \$35**

Grilled 14 oz marinated rack of lamb served with Lamb Jus

**Seafood Crêpes \$29.95**

Crab, crawfish & shrimp rolled in Sucre crepes with a Nantua sauce.

**Tournedos of Beef \$37**

Two 4 oz beef tenderloins atop loaded mashed potatoes, one topped Oscar style the other with brandied crawfish tails.

**Chilean Sea Bass \$32**

Pan seared on a bed of fettucine with tomato coulis topped with citrus cream sauce

**Shrimp & Artichoke Fettucine \$26.95**

Sautéed shrimp, artichoke, garlic and shallots in a caper and white wine butter sauce

**Veal Marsala \$35**

6 oz pounded veal lightly breaded pan sautéed topped with mushroom marsala sauce

**FINE DINING**

**Available 5:00 P.M. – 9:00 P.M. Thursday – Saturday**

## **Saturday Seafood Extravaganza**

Only Available Saturdays while Supplies Last

Your choice of side soup or salad.

### **Boiled Shrimp \$35**

1lb of Boiled Shrimp Served with Corn and Potatoes

### **Snow Crab \$45**

1lb of Boiled Snow Crab Served with Corn and Potatoes

### **Dungeness Crab \$48**

1lb of Boiled Dungeness Crab Served with Corn and Potatoes

### **Snow Crab and Shrimp Combo \$65**

1lb of Boiled Snow Crab and 1lb of Shrimp Served with Corn and Potatoes

### **Dungeness Crab and Shrimp Combo \$75**

1lb of Boiled Dungeness Crab and 1lb of Shrimp Served with Corn and Potatoes

### **Seafood Feast \$95**

2lb of Boiled Shrimp, 1lb of Boiled Snow Crab, 1lb of Dungeness Crabs. Served with Corn, Potatoes, Sausage, and Mushrooms.

### **Side of Sausage \$7**

### **Side of Mushrooms \$5**

### **Side of Potatoes \$5**

### **Side of Corn \$5**

## **Kids Menu 12 & Under**

Available for Saturday Dine in Service only, one kids meal per adult entrée.

All meals include a side of French Fries

### **Chicken Tenders (3 Piece)**

### **Jr. Burgers**

### **Grilled Cheese**

### **Chicken Nuggets (6 Piece)**