



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

Our fresh Catch of the Day - Market Price

Please choose your preparation:

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

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

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)