

SUPER BOWL LVI MENU

STARTERS

- Buffalo Wings** 14
8 jumbo wings lightly breaded in rice flour and tossed in our secret Spurrier's buffalo sauce - choice of ranch or blue cheese
- Wagyu Beef Sliders (3)** 12
Wagyu beef patty, red onion marmalade, scotch bonnet ketchup, melted white cheddar cheese
- Buffalo Chicken Dip** 12
Pulled chicken tossed in our Louisiana hot sauce, and creamy aioli served with homemade blue corn tortilla chips
- Spinach Artichoke Dip**  13
Artichoke & spinach in a Parmesan reggiano fondue served with fresh made blue corn tortilla chips
- Crab & Lobster Cakes This, That, & The Other** 21
Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle
- Grilled Pear and Burrata Plate**  16
Grilled pear, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes




SOUP & SALAD

- Tailgate Chili** 9
Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers-finished with white cheddar and pickled jalapeños
- HBC Beer Cheese Soup** 7
Made with 1966 Lager
- Romaine Caesar Salad**  Side 7 .. Entree 12
Romaine lettuce, peppercorn caesar dressing, housemade croutons
- Spurrier House Salad**  Side 7 .. Entree 12
Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Aged Havarti cheese with white balsamic vinaigrette

ADD-ONS

- Grilled Filet** 15 **Grilled Shrimp** 14 **Grilled Chicken** 6

ENTREES

- Spurrier's Bacon Cheese Burger** 15
Signature short rib, brisket and chuck blend patty, bacon, white cheddar cheese, lettuce tomato, red onion, on a brioche bun
- 6oz Filet**  32
Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese
- 14oz Ribeye**  45
Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese
- Tomahawk Porkchop "Work'Em Silly" (GF)** 39
Maple bourbon butter, fresh smoked rosemary served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese
- Short Rib and Wild Mushroom Risotto (GF)** .. 25
Slow braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace
- Shrimp & Grits** 24
Blackened Gulf shrimp, Nora Mill Granary - mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel
- Lemon Artichoke Chicken Pasta** 20
Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce
- Seafood Pasta - Emory & Henry** 35
Shrimp, lobster, and scallops with artichoke hearts, sun-dried tomatoes, roasted red peppers, over squid ink linguine finished with seafood stock and chipotle butter
- Eggplant Rollatini**  20
Eggplant lightly breaded and rolled then filled with fresh Ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic

DESSERT

- Cheesecake with Berries Compote** 10
With fresh berries, berry drizzle and house made vanilla bean whipped cream
- Chocolate Mousse** 10
Decadent dark and semi sweet chocolate mousse finished with white chocolate flakes

- Jerri's Chocolate Chip Cookies** 8
Jerri's beloved secret recipe served as 4 cookies