

GRADUATION MENU

STARTERS

Brazilian Cheesy Rolls V G	5
Ultimate indulgence of our three-cheese blend of mozzarella, fontina and parmesan reggiano + Add Marinara sauce \$1	
Truffle Short Rib Crostinis	18
Grilled crostinis, melted Hawthorne Creek tomme cheese, layered with braised short ribs tossed in a truffle reduction	
Buffalo Chicken Dip	15
Pulled chicken tossed in our Louisiana hot sauce, and creamy aioli served with homemade blue corn tortilla chips	
Eggplant Fritters V	14
Pan seared roasted eggplant and sundried tomato cakes presented on a bed of herb Ricotta and basil pesto drizzle, finished with marinara and Parmesan Reggiano	
“This, That, & The Other” Crab & Lobster Cakes	24
Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle	
Seasonal Fruit and Burrata Plate V	18
Grilled seasonal fruit, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes	
Spinach Artichoke Dip V	14
Artichoke & spinach in a Parmesan reggiano fondue served with fresh made blue corn tortilla chips	
Orange & Blue Shrimp	19
Seasoned and tossed in rice flour and Spurrier’s Louisiana shrimp sauce served on a bed of slaw with piquant blue cheese dressing	
Spurrier’s Wings	18
Chicken wings tossed in your choice of sauce, Spurrier’s house-made Louisiana sauce, jalepeno maple glaze or house-made BBQ sauce	

SOUP & SALAD

Romaine Caesar Salad V	7 12
Romaine lettuce, peppercorn caesar dressing, housemade croutons	
Spurrier House Salad V	7 12
Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Creamery Aged Havarti cheese, choice of dressing	
Hazelnut & Brussels Sprout Salad V G	13
Fresh shaved Brussels sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, Craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette	
Tailgate Chili	9
Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers-finished with white cheddar and pickled jalapeños	
Grain Bowl V VG	13
Farro, quinoa, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas	
Soup du Jour	7

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard,
Peppercorn Caesar, White Balsamic Vinaigrette,
Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

ADD ONS

Grilled Steak Filet	15
Grilled Shrimp	14
Grilled Chicken	6

ENTREES

6oz/8oz Filet	35/46
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	48
Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	
"Work'Em Silly" Tomahawk Porkchop 	48
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 	35
Slow braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace	
Chicken Marsala 	23
Grilled olive oil & herb marinated chicken breast with cremini, shitake and oyster mushrooms in a traditional marsala, served with potato purée	
Shrimp & Grits	26
Blackened Gulf shrimp, Nora Mill Granary - mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel	
Lemon Artichoke Chicken Pasta	23
Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce	
"Emory & Henry" Seafood Pasta	38
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 	23
Eggplant lightly breaded and rolled then filled with fresh Ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic	
Sweet Corn Ravioli 	25
Ricotta and sweet corn ravioli, charred corn, poblano and Anaheim peppers, finished with a savory white wine cream sauce	
"Ike Hilliard Catch of the Day" Macadamia Encrusted Mahi	35
Pan seared macadamia encrusted Mahi Mahi, finished with a lemon citrus beurre blanc, lobster cognac sauce & grilled asparagus	
Blackened Redfish 	36
Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini	
House-Made Veggie Burger 	15
Organic red quinoa, black-eyed pea and sweet potato patty, sliced avocado, bourbon BBQ sauce, butter lettuce	
Spurrier's Bacon Cheese Burger	19
Signature short rib, brisket and chuck blend patty, bacon, white cheddar cheese, lettuce tomato, red onion, on a brioche bun served with fries + substitute gluten-free bun \$1	