



MONEY HILL

The Grille

Lunch Menu

Appetizers

Onion Rings \$6

Sweet Snake River onions dipped in Abita beer and fried golden brown; served with Chipotle Ranch dipping sauce

Chips and Dip \$7

Nacho chips served with creamy Rotel cheese dip

Gorgonzola Chips \$8

Homemade potato chips topped with a melted gorgonzola cheese sauce, bacon and chives

Fried Mozzarella Cheese \$8

House made mozzarella breaded and deep fried, served with spiced marinara

Quesadilla \$8

Pepperjack melted in a flour tortilla shell, and served with a side of sour cream and pico de gallo
(Add chicken: \$3, Add shrimp or beef tips: \$6)

Buffalo Wings \$13

A mixed dozen of drum and flats, fried and tossed in traditional buffalo sauce, and served with choice of bleu cheese or buttermilk ranch dressing

Soups

Chicken Andouille Gumbo Cup/\$5 Bowl/\$8

Dark roux base with chicken, andouille sausage and rice

Soup of the Day Cup/\$5 Bowl/\$8

Salads

Grilled Chicken Caesar Salad \$10

Crispy romaine tossed in Caesar dressing, topped with herb croutons and shaved Parmesan

18th Green Salad \$15

Fresh from the docks Gulf shrimp, seared and served on a bed of Spring mix, tomatoes, red onions, cucumber, avocado and hard boiled eggs; Served with your choice of housemade dressings

Iceberg Wedge Salad \$8

Crispy Iceberg lettuce, topped with cherry tomatoes, chopped bacon, and blue cheese crumbles, and served with buttermilk ranch dressing

Cobb Salad \$13

Crispy Iceberg lettuce tossed in buttermilk ranch dressing, topped with grilled chicken, tomatoes, crispy bacon, Bleu cheese crumbles, hard boiled egg, and sliced avocado

Money Hill House Side Salad \$4

Spring mix with cherry tomatoes, julienned red onion, avocado, and cucumber, tossed in a roasted garlic vinaigrette

Entrées

French Dip Sandwich \$10

Sliced roast beef served on toasted French bread; Served with natural drippings

Club Sandwich \$12

Chisesi ham, smoked turkey breast, bacon, swiss, American cheese, lettuce, tomato and mayonnaise

The Cormaci \$12

Healthy portion of smoked turkey breast melted with Swiss cheese, house made pickle slices, mayonnaise and Creole mustard on toasted wheat bread

Fried Catfish Plate \$11

Catfish filet dusted in cornmeal, fried golden brown, accompanied by coleslaw and french fries

Fried Chicken Melt \$12

Fried chicken breast topped with sliced ham, Swiss cheese, Chipolte ranch on a brioche bun

Classic BLT \$7

Crispy iceberg lettuce, tomato, applewood smoked bacon, and housemade mayonnaise, on toasted wheat bread

Burger \$12

8 oz. ground chuck patty, dressed with crispy lettuce, tomato, mayonnaise on a brioche bun and pickle spear

*"I am pleased to offer you this menu. As always, if there is something special I can prepare, just for you, please let me know."
- Chef Daniel Bourgault*