



MONEY HILL

# *The Grille Room*

## *Appetizers*

ONION RINGS \$8

Onions dipped in Abita beer batter, fried golden brown and accompanied with ranch dipping sauce.

FRIED MOZZARELLA CHEESE STICKS \$9

Served with marinara sauce.

QUESADILLA \$9

Pepper jack cheddar blend, melted in a flour tortilla shell and served with pico and sour cream.

(Add chicken \$3, shrimp, or beef tips \$6)

BUFFALO WINGS \$15

Traditional wings tossed in buffalo sauce and served with choice of blue cheese dressing or fresh buttermilk ranch.

PULLED PORK NACHOS \$9

Hickory smoked pulled pork over tortilla chips smothered in queso, BBQ sauce and jalapeños.

CHEF JIM'S PRALINE CHICKEN \$9

Tender chicken fingers fried to a golden brown and tossed in our praline sauce.

ANDOUILLE STUFFED MUSHROOMS \$7

Cajun Andouille and smoked Gouda stuffed in a mushroom cap and baked to perfection.

SHRIMP COCKTAIL \$10

Fresh boiled gulf shrimp served over crisp lettuce, served with cocktail sauce.

## *Soups*

CHEF JIM'S FAMOUS CHICKEN AND SAUSAGE GUMBO Cup \$6 Bowl \$9

SOUP OF THE WEEK Cup \$6 Bowl \$9 *Ask your server for details.*

## *Entrée Salads*

GRILLED CHICKEN CAESAR SALAD \$12

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

CLASSIC ICEBERG WEDGE SALAD \$11

Topped with cherry tomatoes, chopped bacon and blue cheese crumbles, served with buttermilk ranch dressing.

COBB SALAD \$15

Crispy iceberg lettuce tossed in buttermilk ranch dressing, lined with grilled chicken breast, tomatoes, bacon, blue cheese crumbles, and hard-boiled egg.

CLASSIC SHRIMP REMOULADE SALAD \$13

A delectable mix of fresh boiled gulf shrimp, folded with our rémoulade sauce over mixed greens.

CAPRESE SALAD \$8

Mozzarella cheese, basil and heirloom tomatoes over spring mix, served with a Balsamic vinaigrette.

CRAB MAISON \$17

Colossal lump crab meat tossed in ranch Caesar dressing on a bed of lettuce and tomatoes.

PECAN GRAPE SALAD \$8

Seedless grapes and candied pecans tossed and served over spring mix and romaine lettuce. Ladled with Gorgonzola vinaigrette.



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## *Entrée Sandwiches*

### CLASSIC BLT \$9

Crispy bacon, vine-ripened tomato slices and green leaf lettuce, sandwiched between toasted white bread with mayonnaise.

### THE MONEY HILL BURGER \$13

½ pound ground chuck patty, dressed with green leaf lettuce and tomato, on a brioche bun with pickle chips.

### CLUB SANDWICH \$12

Sliced ham, smoked turkey breast, bacon, lettuce, tomato and mayonnaise on toasted white bread.

### NEW ORLEANS OYSTER PO'BOY *Market Price*

Fresh oysters fried to perfection and served on a fully dressed loaf of Leidenheimer bread. Topped with tartar sauce.

### FRENCH DIP \$12

Thinly sliced roast beef on a French roll topped with provolone cheese and served with a mushroom and onion dipping sauce made from its natural juices.

## *Money Hill Classics*

### HAMBURGER STEAK \$17

10 oz ground chuck roasted in a mushroom onion gravy, served with mashed potatoes and seasonal vegetables.

### PORK OSSO BUCCO \$22

Tender pork over orzo pasta drizzled with a Cabernet mushroom tomato reduction.

### SHRIMP AND TASSO PASTA \$19

Gulf shrimp and spicy tasso tossed in a savory cream sauce.

### CHICKEN SAVOY \$19

Chicken breast topped with colossal crab meat and fresh asparagus, drizzled with a Hollandaise sauce and served with seasonal vegetables.

### CHAR GRILLED SALMON STEAK \$18

Atlantic salmon grilled to perfection and drizzled with a Citrus Beurre Blanc, served with seasonal vegetables.

### CATFISH BREAUX BRIDGE \$20

Farm-raised catfish topped with crawfish étouffée and served with seasonal vegetables.

### RACK OF LAMB \$38

New Zealand lamb chops grilled to perfection and served with rosemary mint jus and seasonal vegetables.

## *Desserts*

### ULTIMATE CHOCOLATE CAKE \$8

### FRESH FUDGE BROWNIE TOPPED WITH WHIPPED CREAM \$6

### SOUTHERN BOURBON PECAN PIE \$7

### ROUND OF BEERS FOR THE KITCHEN STAFF

Thank our hard-working chefs by ordering them a round of beer!

*"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 Jim Savoy*



## BUBBLES AND ROSÉ

	GLASS	BOTTLE
Avissi Prosecco.....	7.25	28
GH Mumm Cordon Rouge Brut Champagne .....		96
Bieler Pere et Fils Rosé .....	7.25	28
Coppola Sofia Sparkling Rosé .....	7.25	28

## WHITES

	GLASS	BOTTLE
Pacific Oasis Riesling.....	6.25	24
Conundrum White Blend.....		28
Sterling Pinot Grigio .....	6.25	24
Santa Margherita Pinot Grigio.....	10	40
Kim Crawford Sauvignon Blanc .....	8	32
Decoy Sauvignon Blanc .....	7.25	28
La Crema Chardonnay.....	8.25	32
Sonoma Cutrer Chardonnay .....	9	36
Duckhorn Chardonnay.....		40



## REDS

	GLASS	BOTTLE
Sea Sun Pinot Noir.....	7.25	28
Bread & Butter Pinot Noir .....	8	32
Meiomi Pinot Noir .....	9	36
Conundrum Red Blend.....	7.25	28
Pessimist Red Blend .....	7.25	28
Omen Red Blend.....		35
Santa Julia Malbec.....	7	28
Trapiche Malbec.....	5	20
Kendall-Jackson Merlot .....	7	28
The Prisoner Wine Co. “Thorn” Merlot.....		75
Seghesio Zinfandel .....		45
Bonanza Cabernet Sauvignon .....	5.25	25
Joel Gott 815 Cabernet Sauvignon .....	7.25	28
Mt. Veeder Cabernet Sauvignon.....		52
Arrowood Cabernet Sauvignon .....	10	40
Daou Paso Robles Cabernet Sauvignon.....		50
Jordan Cabernet Sauvignon .....		125
Caymus Napa Valley Cabernet Sauvignon.....		150
Silver Oak Cabernet Sauvignon.....		125

## HOUSE WINES

	GLASS	BOTTLE
Robert Mondavi Woodbridge .....	5.25	22
Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon		