



APPETIZERS

**Charcuterie Platter \$30**

Calabrese and soppressata salami, stuffed green olives, Kalamata olives, marinated mushrooms, Brie, Boursin and sharp cheddar cheeses, Creole mustard, grapes, crackers, candied pecans, crostini and sliced dates. (No substitutions. Serves 2 people)

**Fried Catfish Bites and Fried Shrimp \$12.50**

(5) nuggets of catfish and (5) fried shrimp served with tartar and cocktail sauces.

**Buffalo Wings \$18**

(10) traditional wings tossed in Buffalo sauce, served with your choice of blue cheese or fresh buttermilk ranch dressing.

**Nachos Olé \$12**

Tortilla chips smothered with Mexican seasoned ground beef, drizzled with queso and jalapeños, served with pico de gallo and sour cream.

**Truffle Fries \$9**

Fries tossed with truffle oil, Parmesan cheese, green onions, salt and pepper.

**Chef Jim's Praline Chicken \$10**

Bite-size fried chicken tossed with our praline sauce.

**Quesadilla \$10**

Pepper jack and cheddar blend, melted in a flour tortilla, grilled and served with pico and sour cream. Add chicken \$4 Add shrimp \$7 Add beef \$7

**Onion Rings \$9**

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

SOUPS

**Chef Jim's Famous Chicken and Sausage Gumbo** Cup \$7 Bowl \$10

**Soup of the Week** Cup \$7 Bowl \$10 Ask your server for details.

ENTRÉE SALADS

*Dressing Options: Ranch, Balsamic, Blue Cheese, Champagne Vinaigrette, Caesar, Sesame Vinaigrette, Honey Mustard, Thousand Island*

**Blackened Shrimp and Fried Green Tomato Salad \$18**

Spring mix, tomato, cucumber, boiled egg, (5) blackened shrimp and fried green tomatoes, with your choice of dressing on the side.

**Classic Shrimp Remoulade Salad \$18**

A delectable mix of fresh boiled gulf shrimp, folded with our remoulade sauce over spring mix with boiled egg, tomato and cucumber, served with remoulade dressing on the side.

**Cobb Salad \$18**

Crispy iceberg lettuce dressed with sliced and grilled chicken breast, tomatoes, bacon, blue cheese crumbles and hard boiled egg, served with buttermilk ranch dressing on the side.

**Caprese Salad \$13**

Mozzarella cheese, basil and tomatoes over spring mix, ladled with balsamic vinaigrette.

**Classic Iceberg Wedge Salad \$13**

Iceberg lettuce topped with cherry tomatoes, chopped bacon and blue cheese crumbles, served with buttermilk ranch dressing on the side.

**Caesar Salad \$10**

Crispy romaine tossed in Caesar dressing, topped with Parmesan cheese and herb croutons. Add grilled chicken \$4 Add grilled shrimp \$7

**Pecan Grape Salad \$10**

Seedless grapes and candied pecans, tossed and served over spring mix, served with Gorgonzola dressing on the side.



**SANDWICHES**

*Sandwiches are served with your choice of fries, sweet fries, potato chips or petite Caesar salad.*

**New Orleans Poboy \$18**

Fried gulf shrimp, catfish or oysters served on an 8" Leidenheimer loaf, dressed with lettuce, tomato, pickle and mayonnaise. Tartar and cocktail sauces upon request.

**The Money Hill Burger \$13**

Half pound ground Angus beef patty, dressed with lettuce, tomato and pickle on a brioche bun.

**Club Sandwich \$13**

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

**Grilled Chicken Sandwich \$13**

Grilled chicken breast dressed with lettuce, tomato, pickle, bacon, and Swiss cheese on a jalapeño brioche bun with avocado aioli on the side.

**French Dip Poboy \$13**

Oven-roasted beef served on an 8" Leidenheimer loaf, dressed with melted Swiss cheese and au jus on the side.

**Classic BLT \$10**

Crispy bacon, vine-ripened tomatoes, lettuce and mayonnaise sandwiched between toasted white bread.

**MONEY HILL CLASSICS**

*Served with garlic mashed potatoes and sautéed seasonal vegetables.*

**Filet of Beef \$45**

8 oz. filet of beef cooked any temperature, served with béarnaise sauce on the side.

**Center-cut Pork Chop \$26**

14 oz. grilled center-cut pork chop cooked medium-well, served with a bourbon jus on the side.

**Char-grilled Salmon Steak \$20**

Atlantic salmon, grilled to perfection and drizzled with a citrus beurre blanc.

**Seafood Cakes \$20**

(3) cakes of shrimp and crab meat, pan-sautéed and ladled with a Parmesan white wine cream sauce.

**Chicken Cordon Bleu \$16**

Grilled chicken breast topped with grilled ham and Swiss cheese, ladled with a Parmesan cream sauce.

**Shrimp en Brochette \$18**

(10) shrimp wrapped in bacon, deep-fried and served with our Sriracha honey dipping sauce.

**SIDES**

French fries | Sweet fries | Chips | Fruit  
Petite Money Hill salad | Petite Caesar salad

**DESSERTS**

Chef Jim's warm bread pudding with whiskey sauce \$6  
Fresh fudge brownie topped with whipped cream \$6  
Scoop of vanilla bean ice cream \$3

*"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*