



APPETIZERS

Fried Catfish and Shrimp \$20

(5 pcs. each) Deep-fried to a golden brown and served with tartar sauce.

Traditional Wings \$20

(10 pcs.) Served naked with buffalo and ranch sauces on the side.

Marinated Crab Fingers \$17

(12 pcs.) Tossed in our spicy Italian marinade over a bed of lettuce.

Breaded Cheese Ravioli \$15

(9 pcs.) Baked and served with our garlic cream sauce.

Chef Jim's Praline Chicken \$12

(9 pcs.) Flour-battered and fried, tossed with our praline sauce.

Gorgonzola Chips \$12

Our house-fried potato chips topped with blue cheese and Gorgonzola cheese, baked to perfection.

Quesadilla \$12

Pepper jack and cheddar blend, melted in a flour tortilla, grilled and served with salsa and sour cream. Add chicken \$5 Add shrimp \$8 Add beef \$8

Onion Rings \$11

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

Southwestern Chicken Egg Rolls \$10

(4 pcs.) Chicken, black beans and corn wrapped in an egg roll, deep-fried to perfection and served with our avocado ranch dip.

SOUPS

Chef Jim's Famous Chicken and Sausage Gumbo Cup \$9 Bowl \$12

Crab and Corn Bisque Cup \$9 Bowl \$12

Soup of the Week Cup \$9 Bowl \$12 Ask your server for details.

ENTRÉE SALADS

Dressing Options: Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Caesar

Blackened Shrimp and Fried Green Tomato Salad \$21

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

Cobb Salad \$20

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

Shrimp-stuffed Avocado and Tomato Salad \$21

Boiled shrimp and crab meat tossed with diced red and green peppers in our ranch avocado dressing, served over mixed greens and garnished with cherry tomatoes.

Classic Iceberg Wedge Salad \$13

Iceberg lettuce topped with cherry tomatoes, chopped crispy bacon and blue cheese crumbles, served with buttermilk ranch dressing on the side. Add shrimp \$8

Pecan Grape Salad \$12

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

Caesar Salad \$10

Crispy romaine tossed in Caesar dressing, topped with Parmesan cheese and herbed croutons. Add grilled chicken \$5 Add grilled shrimp \$8



MONEY HILL

The Grille Room

SANDWICHES

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

New Orleans Poboy \$18

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

Cuban Sandwich \$17

Roasted pork and grilled ham dressed with yellow mustard, Swiss cheese and pickles, toasted on an 8" poboy loaf.

Open-faced Brisket Poboy \$15

Dressed with horseradish sauce and melted Swiss cheese, served with brisket jus on the side.

The Cormaci \$15

Smoked turkey, pickles, Swiss cheese, Creole mustard and mayonnaise on toasted wheat bread.

Open-faced Grilled Chicken Sandwich \$15

Grilled chicken dressed with lettuce, tomato, pickle, bacon, Swiss cheese and grilled onions on a toasted brioche bun.

Club Sandwich \$15

Sliced ham, smoked turkey breast, crispy bacon, lettuce, tomato and mayonnaise on toasted white bread with Swiss and American cheeses.

The Money Hill Burger \$15

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

French Dip \$15

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

Classic BLT \$12

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

MONEY HILL CLASSICS

Blackened Mahi Mahi \$25

Topped with grilled shrimp, ladled with our tasso cream sauce, served with sautéed vegetables, a twice-baked potato and a knot roll.

Seafood Orleans \$25

Oysters, shrimp and artichoke hearts in a garlic cream sauce atop angel hair pasta, served with a petite Money Hill salad and a knot roll.

Catfish Atchafalaya \$22

Farm-raised catfish, fried to a golden brown, topped with grilled shrimp and ladled with our spicy Hollandaise sauce, served with sautéed vegetables and a knot roll.

Chicken Parmesan \$18

Topped with our Parmesan tomato sauce ladled over pasta and served with grilled vegetables and a knot roll.

Char-grilled Salmon Steak \$18

Atlantic salmon grilled to perfection and drizzled with a citrus beurre blanc, served with sautéed vegetables and a knot roll.

SIDES

French fries | Sweet fries

Chips | Fruit

Petite Money Hill salad | Petite Caesar salad

DESSERTS

Never have chocolate cake \$8

Chef Jim's warm bread pudding with whiskey sauce \$8

Fresh fudge brownie topped with whipped cream \$8

Scoop of vanilla bean ice cream \$4

"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