



Starters



Durango Dip 9

Baked artichoke hearts, Parmesan cheese in cream sauce. Served with tortilla chips.

Boom Boom Shrimp 8

Crispy fried shrimp tossed in spicy Asian sauce.

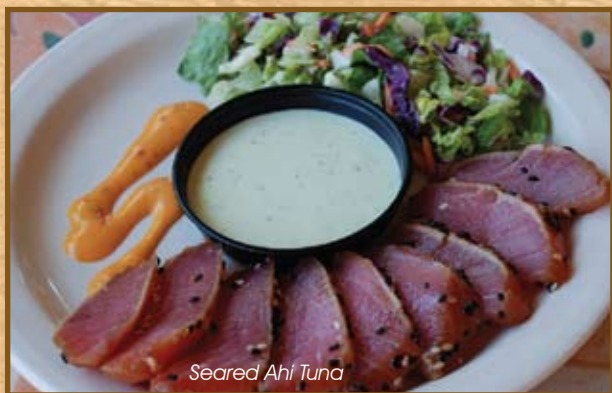


Jumbo Crab Claws

Fried or sauteed in garlic butter.
Served with cocktail sauce.
MARKET PRICE (when available)

Fried Mozzarella Cheese 8

Served with warm marinara sauce.



Jumbo Lump Crab Cakes 11

Served with remoulade sauce and fresh lemon.

Seared Ahi Tuna 9

Served with wasabi cucumber sauce.

Dinner Salads



Spinach Salad *Fish or Chicken* 12

Fresh spinach, tomatoes, honey-roasted pecans, red onions, hard boiled eggs, Monterey Jack and cheddar cheese tossed in homemade vinaigrette. Topped with blackened white fish or chicken.

Ranch House Salad *Steak, Chicken, or Shrimp* 11

Garden greens, diced tomatoes, cucumbers, red onions, cheddar cheese, toasted pecans, and croutons. Served with grilled steak, chicken or fried shrimp.



Greek Salad *Loaded with Seafood* 14

Garden greens, red onions, tomatoes, cucumbers, pepperoncini peppers, and Greek olives tossed in homemade vinaigrette. Topped with sauteed shrimp, scallops, jumbo lump crabmeat, Feta and Parmesan cheese.

Split Plate Charge. **3**

A 20% gratuity will be added for groups of 8 or more.

Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Steak

CERTIFIED ANGUS BEEF SELECTION
Served with choice of Homemade Soup, Garden Salad,
Bleu Cheese Wedge Salad, Caesar Salad or
Coleslaw and one Side Selection.

Please allow extra time for well-done steaks.
Not responsible for well-done steaks or well-marbled ribeyes.



Filet Mignon

Filet Mignon 24

9 oz. center cut.
• Add bernaise sauce. 2

Prime Rib of Beef

Select aged Angus beef.
8 oz. 16 12 oz. 21 16 oz. 27



Cowboy Ribeye

New York Strip 24

14 oz. center-cut.
• Add sauteed mushrooms. 2

Cowboy Ribeye 28

20 oz. bone-in ribeye.

Ribeye 20

14 oz. boneless ribeye.
• Blackened with crusted bleu cheese. 2



Prime Rib of Beef

Chopped Sirloin 13

12 oz. smothered with sauteed mushrooms,
onions and roasted brown gravy.

Big Jake Burger 11

3/4 lb. fresh ground sirloin burger.
Blackened and topped with
mushrooms, cheese and bacon.

St. Louis Style Rib Rack

Full. 20
Half. 15



St. Louis Style Rib Rack

Side Selections

Red Skin Mashed Potatoes
Cheesy Au gratin Potatoes
Sauteed Fresh Spinach
Fried Green Tomatoes
Whole Green Beans

Broccoli & Cheese
Vegetable Medley
Sweet Potato Souffle
Baked Potato
Steak Fries

Suggested Complements

Jumbo Shrimp 6
Jumbo Lump Crabmeat 7
Jumbo Scallops 6
Sauteed Mushrooms 2
Bernaise Sauce 2
Blackened with Bleu Cheese 2

Split Plate Charge. 3

A 20% gratuity will be added for groups of 8 or more.

Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Seafood

Served with choice of Homemade Soup, Garden Salad, Bleu Cheese Wedge Salad, Caesar Salad or Coleslaw and one Side Selection.

Seafood Platter 22

Fresh catch filet, Gulf shrimp, scallops and a crab cake. Fried or grilled.



Fresh Catch MARKET PRICE

Locally-caught fresh fish. Your server will describe today's catch.

Jumbo Gulf Shrimp 19

Fried, grilled or sauteed in garlic butter.



Ahi Tuna 18

Served with wasabi cucumber sauce.

Seafood Alfredo 17

Fresh Gulf shrimp, scallops, fettuccini pasta, alfredo sauce, and green onions.



Chicken

Served with one Side Selection and House Salad.

Chicken Alfredo 15

Grilled chicken breast, bacon, fettuccini pasta, Alfredo sauce, and green onions.



Chicken Vera Cruz 14

Grilled chicken breast served on fire-roasted peppers and onions. Topped with Monterey Jack & cheddar cheese and pico-de-gallo.

Chicken Tenders 11

Fried, grilled or blackened. Served with BBQ sauce, honey mustard or bleu cheese dressing.



Side Selections

Red Skin Mashed Potatoes • Cheesy Au gratin Potatoes • Sauteed Fresh Spinach
Steak Fries • Fried Green Tomatoes • Baked Potato • Sweet Potato Souffle
Whole Green Beans • Broccoli & Cheese • Vegetable Medley

Split Plate Charge. 3

A 20% gratuity will be added for groups of 8 or more.

Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

From the Bar

Island Shadow 7

Southern Comfort and amaretto blended with pineapple and cranberry juice.

Sunburn 8

Rum, gin, vodka, Southern Comfort, amaretto and triple sec. Blended with sour mix.

Surf's Up 7

Vodka, rum, blue curacao and blueberry schnapps with pineapple juice and ginger ale.

Triple J Kool-Aid 7

Southern Comfort, amaretto, and melon liqueur with cranberry juice and Sprite.

Chocotini 7

Vodka, white creme de cacao, Bailey's Irish Cream and triple sec.

Comfortable Pirate 7

Captain Morgan's Spiced Rum, Southern Comfort and pineapple juice.

Gummy Bear 8

Southern Comfort, melon liqueur, Amaretto, mixed with pineapple and orange juice.

Heat Wave 7

Coconut rum, peach schnapps, mixed with pineapple and orange juice.



Dessert

Cheesecake with Strawberries 5



Caramel Fudge Pecan Cake 5



Blonde Brownie a la Mode 4



Big Al's Chocolate Cake 7



Seven Layer Carrot Cake 7



May we recommend an after-dinner liqueur to complete your dining experience.
Ask your server for selections and suggestions.