

The 19th Hole

The Opening Drive

The Arnie (Cheese and Charcuterie)

A chef selection of grilled sliced sausages, cheeses, pickles, and pepperoncini, served with a selection of gourmet mustards. **\$14**

Dry Rubbed Classic Wings (6 or 9)

Our wings are marinated for 24 hours, dry rubbed with our special blend of seasonings, then hand breaded and fried, tossed in "sweet heat" sauce. Served with buttermilk ranch or blue cheese dipping sauce. **\$9 or \$14**

Lettuce Wraps

Our seasoned tender chicken, diced and simmered with chopped vegetables, and a delicious stir-fry sauce, served in a cold and crisp lettuce leaf with cool lime honey garlic dipping sauce. **\$11**

Thompson Creek Mushrooms

Large mushroom caps stuffed with oysters and sausage, slow broiled and topped with baby swiss and parmesan cheese, drizzled with tabasco butter. **\$13**

Red Stick Shrimp

Fresh local Louisiana shrimp that have it all! Crispy, spicy, creamy, sweet, and served with a local twist, over a bed of shredded cabbage. **\$13**

Asian Beef Skewers with Honey Garlic Sauce

Grilled beef skewers marinated in our signature blend of seasonings and flavors, grilled and served over rice, with our signature dipping sauce. **\$13**

Salads

Honey Mustard Chicken, Avocado, and Bacon Salad

Grilled chicken with our honey mustard drizzle, tomato, red onion, bacon, avocado, served with toasted pecans. Served with your choice of dressing. **\$13**

The Wedge Salad

A fresh wedge of iceberg lettuce, tomato slices, smoked bacon crumbles, gorgonzola blue cheese crumbles, blue cheese dressing, and balsamic drizzle. **\$7**

Seafood or Chicken Salad

Sautéed shrimp or grilled chicken, served over salad mix with dried cranberries, sliced tomatoes, mandarin oranges, sliced red bell peppers, cilantro, served with your choice of dressing. **\$13**

Hand Tossed Pizzas

The Bluffs serves a traditional style hand tossed crust, with our own homemade marina sauce

Cheese \$13

Pepperoni \$14

Meat Lovers \$16

Italian sausage, pepperoni, bacon, ham, ground beef

Supreme \$18

Italian sausage, pepperoni, bacon, ham, ground beef, mushrooms, onions, bell peppers, onions

Signature Sandwiches and Entrees

All sandwiches are served with fries, all entrees are served with a side salad

Chicken Atchafalaya

Pan seared chicken breast with sautéed shrimp, served over wilted spinach, topped with lemon butter and capers. Served with oven roasted garlic rosemary potato wedges, served with side salad. **\$15.95**

Classic Po Boy

A Cajun classic! Fried shrimp served on fresh po boy bread, dressed with our signature tabasco mayo, shredded lettuce, and tomato. **\$13 (sub oysters \$2)**

Swiss Black and Blue

A blackened burger patty topped with gorgonzola blue cheese crumbles and bacon, topped with swiss cheese, and served with mayo, lettuce, and tomato. **\$13**

Grilled Chicken Sandwich

Marinated and grilled chicken breast, topped with smoked bacon, honey ham, baby swiss and cheddar cheese with honey mustard sauce, lettuce and tomato, served on wheatberry bread. **\$13**

Swiss Mushroom Burger

Seasoned and grilled burger patty, topped with sautéed onions and mushrooms, and topped with swiss cheese, with mayo, ketchup, lettuce and tomato. **\$13**

Gulf Coast Fish Tacos

Blackened fish in a corn and flour tortilla with shredded cabbage, avocado, tomatoes, garlic lime sour cream, fresh cilantro, and Cotija cheese. **\$13 (sub shrimp \$2)**

Classic Cheeseburger

Seasoned and grilled burger patty with cheddar cheese, lettuce, tomato, mayonnaise, and ketchup. **\$12 (add bacon \$1)**

Fish of the Day

Ask your server for available fish selections and preparation methods for today, served with side salad. **\$ MKT**

Smothered Duck Club

Slow roasted duck breast, simmered and chopped, with melted cheddar and baby swiss, applewood smoked bacon, smoked turkey, honey ham, arugula, tomato, sautéed onion, mayo, served on wheatberry bread. **\$15**

Kids Menu

All entrees are served with fries

Cheese quesadilla, grilled cheese, grilled or fried chicken tenders, plain cheeseburger, hot dog

Desserts

Chocolate Mousse with Fresh Berries

Light and refreshing, chocolate mousse cup topped with fresh cut berries tossed in brown sugar with a dash of Cointreau. Topped with fresh whipped cream. **\$5**

Chef Selection Bread Pudding

White chocolate chip and fresh blueberries with warm rum sauce. **\$6**

Traditional Bananas Foster

Bananas caramelized in Louisiana brown sugar, topped with rum liqueur, served over yellow pound cake with vanilla ice cream. **\$7**