



SANDBAR Grill

BEGINNINGS

APPETIZERS

Spinach Artichoke Dip \$7

Classic spinach and artichoke dip served with toasted pita chips

Fried Mushrooms \$8

8 large mushrooms deep fried and served with ranch dressing

Fried Green Tomato \$8

Fresh green tomato sliced then pan fried with buttermilk and cornmeal topped with a Cajun shrimp cream sauce

Classic Shrimp Cocktail \$10

7 shrimp cooked with house spices, chilled and served with Sandbar cocktail sauce

KETTLE & GARDEN

Seafood Gumbo \$7

Sandbar's own gumbo, full of shrimp, chicken, and andouille sausage

Classic Garden Salad \$8

Crispy mixed lettuce with tomato, cucumber, and onion with your choice of dressing

Cobb Salad \$10

Grilled diced chicken, tomato, bacon, egg, and avocado atop a bed of lettuce tossed with a red wine vinaigrette

BBQ Chicken Salad \$10

Smoked chicken, roasted corn, black beans, red peppers, crispy onion straws, and jack cheese atop a bed of lettuce served with ranch and pineapple BBQ sauce



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ENTRÉES

BEEF & PORK

Tender, grilled, and seasoned to perfection

Rib Eye

16 Ounce **\$40** | 12 Ounce **\$35**

Filet

6 Ounce **\$23** | 8 Ounce **\$38**

Baby Back Ribs

½ Rack **\$20** | Full Rack **\$28**

Grill Extras

Add to any entrée:

Béarnaise Sauce **\$3**

Gorgonzola Cream **\$3**

Sautéed Mushrooms **\$4**

Sautéed Shrimp **\$8**

SEAFOOD & PASTA

Shrimp and Grits

9 shrimp sautéed and served with creamy grits with bacon and sun-dried tomatoes

\$16

Catfish Platter

Choose from fried, blackened or grilled

\$20

Atlantic Salmon

Try it grilled, blackened or sautéed

\$22

Cajun Cream Pasta

Shrimp, chicken, andouille sausage, onions, peppers, and sun-dried tomatoes in a Cajun garlic cream sauce over fettuccini noodles

\$22



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LAGNIAPPE

SIDES

Bacon Sautéed Brussels Sprouts	\$3
Boursin Mashed Potatoes	\$3
Chef Cut Vegetables	\$3
Baked Sweet Potato	\$3
Loaded Baked Potato	\$4
Asparagus with Béarnaise	\$4

DRINKS

Cold Drinks, 20 oz.	\$2
Coffee, 12 oz. (free refills)	\$2

DESSERTS

Bourbon Pecan Pie	\$8
Mammoth toasted pecan halves in an intoxicating filling laced with Kentucky Bourbon	
White Chocolate Blueberry Cheesecake	\$8
Moist chunks of vanilla-bean cream cake and sweet swirls of blueberry meet the creamiest of White Chocolate Cheesecake	
Big Brulé Cheesecake	\$8
The big taste of cheesecake and crème brûlée all made into one	
Chocolate Lovers Fudge Chocolate Cake	\$8
A deliciously moist three-layer chocolate cake topped with a rich chocolate fudge icing and chocolate crunch coating around the sides	