



DINNER MENU

APPETIZERS, SOME SALADS, THREE SOUPS AND FRENCH FRIES!!!

COCONUT BEER SHRIMP
WITH A REALLY GOOD SAUCE
10.95

LOUISIANA FRIED OYSTERS ON A BIG OL' PILE OF SWEET POTATO FRIES
WITH PICKLED JALAPENO TARTAR SAUCE
9.95

ROASTED GARLIC SOUP WITH CREOLE CROUTONS
5.95

YUCATAN CHICKEN, LIME, AND TORTILLA SOUP
7.95

DICKY'S SEAFOOD AND SMOKED SAUSAGE GUMBO DORE'
8.95

ARCHIE MCLAREN'S NEW ORLEANS STYLE BARBEQUED SHRIMP
WITH HOT SOPPIN' BREAD
10.95

GEORGIA FRIED GREEN TOMATO SALAD
WITH GREEN ONION DRESSING
7.95

NEW MEXICAN CHICKEN FINGERS
WITH JALAPENO-CILANTRO DIPPING SAUCE
7.95

BABE' FARMS' TOSSED BABY GREENS WITH RED WINE MUSTARD VINAIGRETTE,
TOMATOES, GORGONZOLA, AND CREOLE CROUTONS
7.95

NEW ORLEANS CRISPY CRAWFISH
WITH SHERRY MUSTARD DIPPING SAUCE
10.95

BIG OL' PILE OF SHOESTRING FRIES
4.95

BIG SALADS

"BLACK AND BLEU" CAESAR SALAD
*ABSOLUTELY DELICIOUS LOUISIANA BLACKENED PRIME RIB ON CAESAR GREENS
WITH GORGONZOLA AND CREOLE CROUTONS*
15.95

CATHY'S BARBEQUED CHOPPED CHICKEN SALAD
WITH BLACK BEANS, SWEET CORN, MONTEREY CHEESE,
AND GARLIC TARRAGON RANCH DRESSING
13.95

LOUISIANA BLACKENED HALIBUT SALAD
WITH RED WINE MUSTARD VINAIGRETTE
16.95

GEORGIA FRIED CHICKEN SALAD
WITH GREEN ONION DRESSING
13.95

GRILLED LAMB AND EGGPLANT SALAD
WITH GARLIC DRESSING, OLIVES, AND PINENUTS
14.95

SANDWICHES

*SERVED WITH
GOLD COAST FARMS' BROCCOLI SLAW WITH SUNFLOWER SEED VINAIGRETTE
AND SHOESTRING FRIES*

GRILLED CHICKEN, AVOCADO AND BACON CLUB
12.95

LOUISIANA BLACKENED PRIME RIB SANDWICH
15.95

VEGETARIAN "HERO" SANDWICH
GRILLED EGGPLANT, TOMATO, PROVOLONE CHEESE, SPROUTS, BASIL PESTO, AND KALAMATA OLIVES
12.95

SMOKED TURKEY "BURRITO"
WITH MONTEREY CHEESE, AVOCADO, TOMATO, AND SPROUTS
12.95

BARBEQUED SHRIMP "BLT&G" ON GRILLED SOUR DOUGH
13.95

BARBEQUED CHICKEN QUESADILLA
WITH MONTEREY CHEESE, PAPAAYA, RED ONION, AND CILANTRO
12.95

CHEF RICK'S GRILLED MONSTER CHEESE BURGER
WITH LETTUCE, TOMATO, PICKLE, AND RED ONION
10.95

"BLACK AND BLEU" BACON BURGER
*LOUISIANA BLACKENED BURGER ON OUR HOMEMADE ROLL
WITH CAESAR DRESSING, GORGONZOLA, CRISPY BACON, LETTUCE, AND TOMATO*
12.95

GRILLED MEXICAN SOUR DOUGH PATTY MELT
WITH SHARP CHEDDAR, SMOKED CHILES, GRILLED RED ONIONS, AND CILANTRO
12.95

PLEASE ASK ABOUT CHEF RICK'S ULTIMATELY FINE CATERING
17 YEARS THE CENTRAL COAST'S FAVORITE CATERING SOURCE
LET US BRING OUR LEGENDARY RESTAURANT AND OUR UNIQUE STYLE TO YOU!

SORRY, NO HALF ORDERS
WE WILL GLADLY SPLIT ORDERS. PLEASE ADD 5.00
CORKAGE FEE 10.00
CASH, CHECKS, VISA, MASTERCARD, AMERICAN EXPRESS, AND DISCOVER
CREDIT CARDS KINDLY ACCEPTED

ENTREES

**SERVED WITH YOUR CHOICE OF
CHEF RICK'S FAMOUS ROASTED GARLIC SOUP WITH CREOLE CROUTONS
OR OUR ABSOLUTELY DELICIOUS DINNER SALAD OF THE DAY**

HALIBUT WITH CRISPY POTATO CRUST,
GRILLED ROSEMARY SHRIMP, AND ROASTED RED PEPPER SAUCE
26.00

PAN ROASTED ATLANTIC SALMON AND POTATOES
WITH BABY SPINACH, MUSTARD SHRIMP, AND ROSEMARY
24.00

NEW MEXICAN PAN ROASTED HALIBUT WITH ROASTED TORTILLA SAUCE
BLACK BEAN CHILI, GRILLED GARLIC SHRIMP, SALSA RANCHERA, AND TORTILLA CRISPS
26.00

LOUISIANA CRISPY CATFISH WITH PICKLED JALAPENO TARTAR SAUCE,
SHRIMP "DIRTY" RICE, BROCCOLI SLAW, AND FRIED GREEN TOMATOES
22.00

LINGUINE WITH PEPPERED GARLIC SHRIMP AND MUSHROOMS
23.00

CREOLE SHRIMP, CHICKEN, AND ANDOUILLE SMOKED SAUSAGE
JAMBALAYA PASTA
22.00

ANGEL HAIR PASTA WITH GRILLED ROSEMARY CHICKEN,
SHIITAKE MUSHROOMS, OLIVE OIL, GARLIC, AND OREGANO
19.00

STEVE WILL'S GRILLED BLACK ANGUS PRIME BEEF TENDERLOIN SKILLET STEAK
WITH ANDOUILLE MAQUE CHOUX, EXOTIC MUSHROOMS, AND SKINNY ONION CRISPS
32.00

BLACK BEAN RAVIOLIS
IN YUCATAN GREEN CHILE-ROASTED TOMATO BROTH,
WITH MONTEREY CHEESE, AND CILANTRO
19.00

SAUTEED SPICY CORN CRUSTED EGGPLANT ON CHEDDAR GRITS
WITH SHIITAKE MUSHROOMS, CRISPY SPINACH, AND ROASTED RED PEPPER CREAM
19.00

CHEF

RICK MANSON

LOS VERDADEROS CHEFS

EDGAR ESPINOZA ISAI HURTADO AYALA GABRIEL DIAZ

*A HEARTFELT THANK YOU TO ALL OF OUR LOYAL CUSTOMERS
FOR THEIR WONDERFUL SUPPORT, KIND REFERRALS,
AND CHALLENGING US TO CONTINUE TO GROW*

SIDES

GOLD COAST FARMS' BROCCOLI SLAW WITH SUNFLOWER SEED VINAIGRETTE

3.95

CHEDDAR GRITS

4.95

SHRIMP "DIRTY" RICE

7.95

SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE

4.95

"SKINNY" ONION CRISPS

5.95

SWEET CORN POLENTA

4.95

SAUTEED BABY SPINACH AND SHIITAKE MUSHROOMS

4.95

GIFT CERTIFICATES

AVAILABLE FOR ANY OCCASION FOR ANY AMOUNT

TAKE CHEF RICK'S HOME FRESH BREADS

JALAPENO CHEESE ROLLS GEORGIA SWEET POTATO MUFFINS

SOUTHERN YEAST ROLLS

8.00 DOZEN

CHEF RICK'S ULTIMATELY FINE DRESSINGS AND SAUCES

SUNFLOWER SEED VINAIGRETTE

RED WINE MUSTARD VINAIGRETTE

CAESAR DRESSING

GREEN ONION DRESSING

GARLIC DRESSING

GINGER SESAME DRESSING

PICKLED JALAPENO TARTAR SAUCE

JALAPENO CILANTRO DIPPING SAUCE

7.95 PINT

HOURS

MONDAY THRU SATURDAY

LUNCH

11:00 AM - 5:00 PM

DINNER

5:00 PM - 9:00 PM

