



WILD GAME MENU

ALLIGATOR BITE APPETIZER 20

Six ounces of alligator sirloin battered and deep fried. Served with cajun remoulade

SLIDER TRIO APPETIZER 16

Bison topped with Swiss and Pickle, wild boar topped with pepperjack and jalapenos and elk topped with cheddar and pickled onion cooked in a cast iron skillet.

*CHAMBORD DUCK BREAST 35

7 oz duck breast topped with wild berry chambord sauce served with starch and vegetables

HUNTER VENISON STEW 30

With carrots, potatoes, pea, celery and onion. Served in a bread bowl



RABBIT Á LA KING OVER BISCUITS 32

In a creamy gravy with carrots, onions, celery, corn, peas and green beans

*ELK FRENCH CHOPS 45

8 oz bone in rack with salt, pepper and rosemary served with starch and vegetables cooked in a cast iron skillet

Will not cook over medium



CATFISH 26

7 oz catfish fillet beer battered and deep fried served with starch, vegetables and cajun remoulade

2 FOR \$40

Available Tuesday 4-7, Wednesday and Thursday 4-8

All entrees are served with choice of soup or salad,
corn and mashed potatoes (no alternatives) and chef's
choice of dessert

OPEN FACED MEATLOAF

OPEN FACED TURKEY

STUFFED CABBAGE ROLLS

BREADED CHICKEN BOWL

GRILLED HAM STEAK

TILAPIA

LIVER

