



STEAKHOUSE

APPETIZERS

Calamari | 13
Flash Fried, Champagne Vinegar Slaw, & Tomato Jam

Gulf Lump Crab Cakes | 12
Pan-Seared, over Salad Days Mixed Greens, & Honey Mustard Aioli

NOLA BBQ Shrimp | 13
Blackened Gulf Shrimp, Nola BBQ Spice Beurre Blanc

Roasted Pepper & Hoop Cheese Dip | 8
Served Hot with French Bread Crostinis & Crispy Pork Skins

Charcuterie Board | 12
With Assorted Cheese, Pickled Vegetables, & Flatbreads

Boudin Balls | 8
Crispy Fried Blend of Cured Pork, Rice, & Spices Served with Bacon Aioli & House Cured Pickled Onions

Crab Claws | 12
Cornmeal Dusted and Flash Fried
Served with Comeback Sauce

*Sesame Blackened Ahi Tuna | 16
Salad Days Greens Mix, Soy/Sesame Vinaigrette, Wasabi/Lime Creme.

Fried Green Tomato & Comeback Crab Salad | 12
Cornmeal-Dusted Green Tomatoes Served with Comeback Crab Salad & Roasted Lemon Thyme Beurre Blanc

SOUPS & FARMERS MARKET SALADS

Gumbo | Cup 5 / Bowl 9
Chicken & Sausage with Rice

The Twisted Wedge | 8
Iceberg with Crumbled Blue Cheese, Smoke House Bacon, Farmers Market Tomatoes, & House-Roasted Garlic Croutons

McClain Salad | 8
Mixed Baby Greens, Farm-Fresh Boiled Egg, Smoke House Bacon, Tomato, Pickled Red Onion, Shredded Hoop Cheese, & House Croutons

Salad Add Ons: Chicken 6 | Bison 8 | Tuna 8

Dressings: House Ranch, Blue Cheese, Comeback, Apple Cider Vinaigrette

ENTREÉS

Entrées Served with Bread & House Salad.
Choice of Dressing: House Ranch, Blue Cheese, Comeback, or Apple Cider Vinaigrette

Gulf Shrimp & Grits | 18
Pan Seared Gulf Shrimp with Smoked Sausage, Creole Trinity, Pecan Bourbon Demi Glace served over Creamy Delta Grind Grits

McClain Farms Beef Bolognese | 17
Pasture Raised Beef, White Wine/ Tomato Sauce, & Paparedelle Pasta

Blackened Redfish with Jumbo Lump Crab | 28
Creole Spice Blackened Redfish Served over Creamed Potatoes, Sautéed Asparagus, & Roasted Lemon-Thyme Beurre Blanc

*Sesame Blackened Ahi Tuna | 28
8oz Sesame Blackened, Sweet Potato Ginger Purée, Cucumber, Avocado, Snap Beans, & Cabbage Slaw with Champagne Citrus Vinaigrette, Warm Soy/ Sesame Vinaigrette

STEAKS

Steaks Served with Bread & House Salad.
Choice of Dressing: House Ranch, Blue Cheese, Comeback, or Apple Cider Vinaigrette

*McClain Steak Special | 32
8oz. Filet Topped with a Pecan Smoked Bourbon Demi-Glacé
Served with Creamed Potatoes & Sautéed Asparagus

*NY Strip 14 oz. | 28

*Ribeye 16 oz. | 34

*Filet 8oz. | 28

*Filet 12oz. | 38

*ELK TENDERLOIN STEAK 6oz. | 32
Served with Sweet Potato Puree Finished with a Demi Glacé

Toppings: Jumbo Lump Crab Meat 9 | Gulf Shrimp 6 | Sautéed Mushrooms & Artichoke 5
Sauces: Blue Cheese Horseradish Cream Sauce 3 | Pecan Smoked Bourbon Demi-Glacé 5 | Creole Hollandaise 3

SIDES

- Steak House Cut Fries 5
- Bacon & Hoop Cheese Mashed Potatoes 6
- Creamy Cheese Grits 5
- Farmer's Market Snap Beans 5
- Smoke House Mac & Cheese 6

- Fried Squash & Green Tomato Fries with Comeback 6
- Sautéed Asparagus with Lemon Thyme Butter 6
- Baked Potato 5
- Baked Sweet Potato 5

BEVERAGES

- | | |
|-----------------|-----------------------|
| Tea 2.5 | Barq's Root Beer 2.5 |
| Unsweet Tea 2.5 | Dr Pepper 2.5 |
| Coke 2.5 | Diet Dr Pepper 2.5 |
| Diet Coke 2.5 | Lemonade 2.5 |
| Coke Zero 2.5 | Coffee, Reg/Decaf 2.5 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Allergy warning: please alert us to any allergies you may have prior to placing your order. Please be advised that all of our foods are prepared in a common kitchen and that we cannot guarantee that cross-contact with other allergens will not occur.

18% gratuity added to parties of 12 or more. There will be a \$6 split plate charge for split entrees.

Food & Beverage Director: Matt Huffman

Executive Chef: Alec Redpath



www.McClain.MS

Food & Beverage Director, Matt Huffman
Front of House Manager, Sloan Fortinberry
Executive Chef, Alec Redpath
Executive Baking & Pastry Chef, Alex Bradley

Main Ingredients Fresh from Here at McClain Farms