



## STEAKHOUSE

### APPETIZERS

#### Calamari | 13

Flash Fried: Served With Champagne Vinaigrette Slaw & Tomato Jam

#### Jumbo Gulf Lump Crab Cakes | 14

Pan-Seared and Served Over Mixed Baby Greens Served With Honey Mustard Aioli

#### NOLA BBQ Shrimp | 13

Blackened Gulf Shrimp With NOLA BBQ Spice Beurre Blanc

#### Roasted Pepper & Hoop Cheese Dip | 8

Served Hot With French Bread Crostinis & Crispy Pork Skins

#### Charcuterie Board | 12

With Cured Meat, Assorted Cheeses, Pickled Vegetables & Flatbreads

#### Boudin Balls | 12

Three Crispy Fried Blend of Cured Pork, Rice, & Spices Served With Bacon Aioli & House Cured Pickled Onions

#### <sup>G</sup>Crab Claws | MKT Price

Flash Fried or Cajun Marinated Served With Comeback Sauce

#### \*Sesame Blackened Ahi Tuna | 16

Served Over Mixed Baby Greens, Soy/Sesame Vinaigrette, Wasabi Lime Creme & Sweet Chili Dipping Sauce

#### Fried Green Tomatoes & Comeback Crab Salad | 12

Cornmeal Dusted Green Tomatoes Served With Comeback Crab Salad & Roasted Lemon Thyme Beurre Blanc

### SOUP & FARMERS MARKET SALADS

#### Gumbo | Cup 5 / Bowl 9

Chicken & Sausage With Rice

#### <sup>G</sup>McClain Salad | 8

Mixed Baby Greens, Farm Fresh Boiled Eggs, Smokehouse Bacon, Farmers Market Tomatoes, Pickled Red Onions, Shredded Hoop Cheese & House Croutons

#### <sup>G</sup>The Twisted Wedge | 8

Iceberg With Crumbled Blue Cheese, Smokehouse Bacon, Farmers Market Tomatoes & House Roasted Garlic Croutons

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

Salad Add-Ons:

Chicken 6 | Bison 8 | Tuna 8  
Steak Tips 6 | Shrimp 8

### ENTRÉES

Served With Bread & House Salad

Choice of Dressing: House Ranch, Comeback, Apple Cider Vinaigrette, or Blue Cheese

#### <sup>G</sup>Gulf Shrimp & Grits | 22

Pan-Seared Gulf Shrimp With Smoked Sausage, Creole Trinity, Pecan Bourbon Demi-Glace. Served Over Creamy Local Ground Grits

#### Gulf Shrimp & Fettuccine Alfredo | 21

Pan-Seared Gulf Shrimp With Roasted Garlic Parmesan Cream Sauce Tossed With Fettuccine Pasta

#### <sup>G</sup>Blackened Redfish With Jumbo Lump Crab | 32

Creole Spiced Blackened Redfish Served Over Creamed Potatoes With Sautéed Asparagus, & Roasted Lemon Thyme Beurre Blanc

#### \*Sesame Blackened Ahi Tuna | 28

8 oz. Sesame Blackened Ahi Tuna Served Over Sautéed Asparagus, Portabella Mushrooms, Cabbage & Carrots With a Sweet Chili Glaze

### STEAKS

Steaks Served With Bread & House Salad

Choice of Dressing: House Ranch, Comeback, Apple Cider Vinaigrette, or Blue Cheese

#### \*McClain Steak Special | 32

8 oz. Filet Topped With a Pecan Smoked Bourbon Demi-Glace. Served with Creamed Potatoes & Sautéed Asparagus

#### <sup>G</sup>\*Steak Tips With Portabella Mushrooms | 23

8 oz. Pan-Seared Tender Steak Tips, Portabella Mushrooms, and Shallots Glazed in McClain Steak Sauce & Herb Butter Served With Creamed Potatoes & Sautéed Asparagus

#### \*Elk Tenderloin Steak | 32

6 oz. Wood Grilled Elk Tenderloin Served With Sweet Potato Puree & Sautéed Snap Beans & Finished With a Demi-Glace

#### <sup>G</sup>\*NY Strip 14 oz. | 28

#### <sup>G</sup>\*Ribeye 16 oz. | 34

#### <sup>G</sup>\*Filet 8 oz. | 28

#### <sup>G</sup>\*Filet 12 oz. | 38

#### STEAK TOPPINGS & SAUCES:

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

\*McClain is not Responsible for Steaks Requested Medium Well or Above. All Well Done Filets Will Be Butterflied Unless Specified to Wait Staff.

### SIDES

- Steak House Cut Fries 5
- Bacon & Hoop Cheese Mashed Potatoes 6
- Creamy Cheese Grits 5
- Farmers Market Snap Beans 5
- Smokehouse 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
- Unsweet Tea 2.5
- Coke 2.5
- Diet Coke 2.5
- Coke Zero 2.5
- Barq's Root Beer 2.5
- Dr Pepper 2.5
- Diet Dr Pepper 2.5
- Lemonade 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.

<sup>G</sup> Denotes gluten free item or can be made gluten free upon request

Executive Chef: Matt Huffman  
www.mcclain.ms



[www.McClain.MS](http://www.McClain.MS)

Food & Beverage Director, Matt Huffman  
Front of House Manager, Angela Measells  
Executive Sous Chef, Chris Patterson  
Executive Baking & Pastry Chef, Joy Butorsky

Main Ingredients Fresh from Here at McClain Farms