



• • • **APPETIZERS** • • •

Creamy Shrimp Scampi Dip 13.95
Creamy parmesan sauce seasoned with garlic, lemon and spices served with House-made crostinis

Hoop Cheese and Bacon Dip 11.95
Hoop cheese, pimento cheese, and bacon served with House-made crostinis and spicy pork rinds

Seared Tuna 13.95
Sushi grade tuna, encrusted with sesame seeds and seared rare with soy-ponzu sauce

McClain Charcuterie Board 16.95
Sausage made fresh from our Butcher, Chef's Choice protein, House-made dips, pickled vegetables, and fresh fruit served with House-made cheese crackers and crostinis

Stuffed Portobello Mushroom 12.95
Baked portobello mushroom cap with House-made crabmeat stuffing, creole spices topped with parmesan crust and served with a lightly dressed arugula salad

Lamb Pops 19.95
Classic lamb pops marinated with rosemary, shallots and garlic, grilled medium-rare served with feta cream sauce

Fried Green Tomatoes 13.95
Encrusted with Ritz crackers, flash-fried, and topped with House-made creole crawfish sauce

Crab Fritters 12.95
Gulf crab, red onion, and basil, tossed in panko and flash-fried with remoulade sauce

Fried Green Beans 11.95
Crispy fried and served with comeback sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

• • • SOUP & SALADS • • •

French Onion Soup 8.95

Caramelized onions, garlic, thyme, and wine, topped with House-made crostini layered with Swiss cheese and quickly broiled until bubbly

Buddy's Garden Salad 8.95

Local spring mix lettuce, tomatoes, cheddar cheese, hard-boiled egg, bacon, and McClain homemade croutons

Wedge Salad 8.95

Iceberg wedge, tomatoes, blue cheese crumbles, red onion, and bacon

Caesar Salad 8.95

Crisp Romaine with creamy Caesar dressing, shaved parmesan, and McClain homemade croutons

Salad add-on:

Grilled shrimp	10.95
Tenderloin tips	11.95
Seared tuna	11.95
Grilled or fried chicken	8.95

• • • SANDWICHES • • •

All sandwiches are served with fries

McClain Burger 15.95

McClain butcher grind with hoop cheese, bacon, pickled red onions, local lettuce, and tomato on a toasted McClain homemade brioche bun with creole aioli

Chicken Club Sandwich 14.95

Fresh fried or grilled chicken breast, hoop cheese, smoked bacon, honey mustard, red onion, local lettuce, and tomato on a toasted House-made brioche bun

Grouben 15.95

Blackened grouper topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread

Shrimp Po'Boy 17.95

Crispy fried Gulf shrimp, with remoulade, lettuce, and tomato on toasted Leidenheimer French bread.

Reuben 12.95

Shaved corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread

*Private rooms available
for buffet or banquets
Call 601-829-1101*

• • • STEAKS & CHOPS • • •

All Entrées Served with a Salad and a Side

- Ribeye****49.95**
14-ounce Butcher cut, aged and grilled over pecan wood
- Filet****43.95**
8-ounce Butcher cut, aged, and grilled over pecan wood
- Sirloin****27.95**
10-ounce Butcher cut, grilled over pecan wood
- Frenched Pork Chop****26.95**
Double bone thick-cut pork chop, seasoned with a blend of spices and McClain coffee, grilled over pecan wood.

Chef's Choice:
Tomahawk Ribeye for Two **Market Price**
32-ounce, McClain butcher cut, aged, and grilled over pecan wood, served with demi-glace-choose four sides

- Toppings for Steaks and Chops**
- Demi glace

1.95
- Crawfish cream sauce

5.95
- Lump crab

6.95
- Garlic cream sauce

4.95
- Blue cheese crust

3.95
- Sautéed mushrooms and onions

3.95

• • • FISH & SEAFOOD • • •

All entrées served with a salad

- Creamy Capellini Pasta****18.95**
Lemon, garlic and parmesan cream sauce tossed with fresh parsley and spices
- With chicken-grilled or fried

22.95
- With shrimp and lump crab

26.95
- Redfish****29.95**
Creole spiced, pan-seared, and topped with jumbo lump crab and hollandaise sauce - served with asparagus and hollandaise sauce
- Grouper****25.95**
Your choice of blackened or sauteed, topped with a garlic parmesan cream sauce - served with choice of one side
- Fried Shrimp****22.95**
Six crispy fried Gulf shrimp, served with hushpuppies, steak fries, cocktail sauce, and lemon

• • • SIDES • • •

- Sides 4.95 each*
Vegetable plate - Choose three sides 12.95
- Baked sweet potato - butter, cinnamon, and sugar
- Sautéed vegetable medley
- Wood-grilled mushrooms
- Garlic-buttered Brussel sprouts
- Asparagus with hollandaise
- Creamed spinach
- Hoop mac-n-cheese
- Mashed potatoes
- Steak fries
- Baked potato - loaded
- Choice of small side salad

• • • **C O C K T A I L S** • • •

Etta James
Cathead honeysuckle vodka | fresh strawberries
simple syrup | lemon | McClain honey 12

Honey Bubbles
Cathead Honeysuckle Vodka | Sparkling Wine
Lemon Twist 12

Sparkling Pear
Pear and cinnamon-infused vodka
Pear Liqueur Sparkling Wine | Dash of Nutmeg 12

McClain Margarita
Espolon Blanco tequila | Triple Sec
Fresh Squeezed Lime and OJ | Pomegranate 12

Classic Martini Choice of Vodka or Gin
Flavors | Cosmo | Lemon | Sour Apple
Pomegranate | Espresso
Price Varies per Selection

Old Fashion Choice of Whiskey
Damarena Sugar | Orange Bitters |
Angostura Bitters | Luxardo Cherry |
Orange Peel | Price Varies Per Selection

Red Sangria
House Recipe | Raspberry Puree | Bold Red Wine 12

Toasted Almond
Vanilla Vodka | Ameretto | Coffee Liqueur | Cream 10

• • • **F R O Z E N** • • •

WATUSI
vodka | rum | gin | triple sec | tequila | Everclear
strawberry | coconut 10

Seasonal Selection 10
Ask Your Server

Ask About Specialty Cocktails

Sip Local!
McClain is proud to Partner
with Cathead Distillery in Jackson MS

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WINE BY
THE GLASS

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Sparkling

Wycliff | Brut | California| 8
La Marca | Italy | 10

Riesling

Kate Arnold | Washington | 10

Pinot Gris

J Vineyards | California | 12

Chardonnay

Clos Du Bois | California | 10
Kendall Jackson | California |12

Pinot Noir

J Vineyards | California | 14

Merlot

Frei Brothers | California | 14

Cabernet

Josh | California | 14

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BEER - DRAFT

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American Light | Southern Prohibition | Hattiesburg, MS | 5
Blue Moon | Blue Moon Brewery | Denver, CO | 6
Colsons Original | Fertile Ground Beer Co. | Flowood MS | 5
Crowd Control | Southern Prohibition | Hattiesburg, MS | 5
Mr. Sippi | Lazy Magnolia | Kiln, MS | 5
Suzy B | Southern Prohibition | Hattiesburg, MS |5
Ultra | Anheuser Bush | St. Louis MO | 5
Yuengling Flight | Yuengling Company | Pottsville, PA | 5

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BEER - BOTTLED

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Abita Amber Ale | 5
Abita Purple Haze | Fruit | 5
Bud Light | 4
Budweiser | 4
Canebrake | 5
Coors Light | 4
Corona | 5
Fat Tire | 5
Heineken | 5
Lagunitas IPA | 5
Lazy Magnolia Southern Pecan | 5
Michelob Ultra | 4
Miller Lite | 4
Sam Adams Lager | 5
Sierra Nevada | 5
Stella Artois | 5
Yuengling | 5

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FLIGHTS

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BOURBON & WHISKEY

Shoobie 15

Crown Royal

Canadian Club

Forty Creek

Globe-Trotter 20

Woodford Reserve Bourbon Whiskey (USA)

Bushmills Irish Whiskey (Ireland)

Glenmorangie 10yr Scotch Whisky (Scotland)

Monongahela 17

Rittenhouse Rye

Knob Creek Rye

Basil Hayden Rye

Wickersham Commission 28

Clyde May Straight Bourbon (Alabama)

Eagle Rare (Kentucky)

Gentleman Jack (Tennessee)

SCOTCH

Uisce Beatha 27

Balvenie 12yr Double Wood (Speyside)

Glenmorangie 10yr (Highlands)

Laphroaig 10yr (Islay)

The Walker Triplets 40

Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Blue

IRISH WHISKEY

Storeen 25

Power's John's Lane 12yr

Redbreast 12yr

Tullamore Dew 12yr

RUM

Bearded Trees 21

Barbancourt 8yr (Haiti)

Plantation 8yr (Panama)

Foursquare 8yr (Barbados)

TEQUILA

Chaparrita 14

El Mayor Blanco

Cazadores Anejo

Espolon Reposado