

CHEF ERNIE'S EGLIN GOLF COURSE WEEKEND DINNER MENU

STARTERS

CORN NUGGETS - 10 fried nuggets with creole pepper sauce for dipping	\$5.99
CATFISH STRIPS - 5 fried strips with remoulade sauce for dipping	\$7.99
HURRICANE SHRIMP - 10 crispy fried shrimp tossed in hurricane sauce	\$8.99
SMOKED FISH DIP - smoked in house served with carrots, celery & crackers	\$9.99
CHICKEN WINGS - 10 fried with celery, carrots & choice of sauces	\$9.99
BOUDIN BALLS - six cajun fried balls with remoulade sauce for dipping	\$10.99

SOUP & SALAD

HOUSE SALAD - romaine, spring mix, red onion, cucumber, carrots & dressing	\$4.00
CAESAR SALAD - romaine, bacon, parmesan, croutons & dressing	\$4.50
SEAFOOD GUMBO - shrimp okra & andouille sausage with rice & bread	\$6.00

MAIN COURSE CHOICES

OVEN ROASTED CHICKEN

quarter chicken on the bone white or dark meat with sautéed veggies & garlic diced potatoes
\$14.99

BLACKENED CRAWFISH PASTA

cajun crawfish tails sautéed in a blacken cream sauce over penne pasta with garlic french bread
\$15.99

FRIED SEAFOOD PLATTER

fried shrimp, catfish & crawfish or any combination of the three with 2 corn nuggets & fries or sweet potato fries
\$16.99

CHEF'S CREATION

a special dish composed of fresh seasonal proteins & produce, ask your server and prepare to be blown away baby!
\$17.99

MAHI MAHI

grilled or blackened with a lemon caper beurre blanc sauce, garlic diced potatoes & sauted vegetables
\$18.99

TOP SIRLOIN

10 oz chargrilled Buckhead beef steak with sautéed vegetables & garlic diced potatoes
\$19.99

THE PERFECT FINISH

ICE CREAM SUNDAE - vanilla ice cream with chocolate sauce, whipped cream & a cherry on top	\$4.00
KEY LIME PIE - fresh made with whipped cream & lime garnish	\$5.00
BROWNIE A LA MODE - hot out the oven with chocolate vanilla & whipped cream	\$6.00
ERNIE'S BREAD PUDDING - deep fried with cream caramel sauce & whipped cream add \$1 for a la mode	\$6.50

KIDS MENU AVAILABLE