



SPORTSMAN'S GRILLE

APPETIZERS

BUFFALO CHICKEN WINGS 14.95

Fried chicken wings tossed in hot sauce (mild, medium, or hot), served with blue cheese or ranch

CATFISH BITES 14.95

Lightly breaded and fried, served with homemade tartar sauce

WARM BAVARIAN PRETZEL 11.95

Giant salted soft pretzel, served with Gerst beer mustard

POTATO SKINS 12.95

Choice of chili, cheese, and jalapeño OR bacon and cheese

BACON CHEESE FRIES 12.95

Large order of fresh cut fries with cheddar-jack cheese, Applewood smoked bacon and jalapeños, served with ranch

SPICY BEEF CON QUESO 12.95

Southwestern cheese dip with ground beef, tomatoes, and spices, served with fresh tortilla chips

FRIED MOZZARELLA STICKS 12.95

With our house made marinara

NACHOS SUPREME 15.95

Tortilla chips fried in-house, topped with homemade chili, cheese, pico de gallo, guacamole, sour cream, and jalapeños

FRIED MUSHROOMS 10.95

Battered and deep fried with horseradish sauce

FRIED OKRA 10.95

Fried okra in a cornmeal breading, served with ranch

BAM BAM SHRIMP 15.95

Crispy fried shrimp on a sweet chile sauce on shredded lettuce, topped with green onions

MEXICAN SHRIMP COCKTAIL 16.95

Fresh shrimp, homemade Clamato juice, pico de gallo, avocado, cilantro, and lime

FRIED PICKLE BASKET 10.95

Spicy pickles, hand breaded and fried, served with ranch

ONION RINGS BASKET 10.95

Thick cut, hand breaded fried onions

SPORTSMAN'S SAMPLER 18.95

Chicken Tenders, Potato Skins, Fried Mozzarella Sticks, Onion Rings

FAJITA QUESADILLA 14.95

Monterey Jack cheese, peppers, onions, and tomatoes, served with pico de gallo, guacamole, and sour cream

CHICKEN 16.95

SHRIMP 18.95

STEAK 19.95

SALSA AND CHIPS 7.95

Bowl of our fresh house made salsa with fried in house tortilla chips

SOUTHWESTERN EGG ROLLS 13.95

With sweet chile sauce

SALADS AND SOUPS

ORIGINAL SPORTSMAN'S DRESSINGS PREPARED IN HOUSE DAILY:

Blue Cheese, Ranch, French, Red & Blue, Italian, Thousand Island, Honey Mustard, Hickory Honey, Balsamic Vinaigrette

EXTRA DRESSING .75 (Blue Cheese 1) TO-GO 1/2 PINT 5 PINT 10

HOUSE SALAD 7.95

HOUSE CAESAR SALAD 7.95

LODGE SALAD 12.95

Chopped mixed greens, shredded cheddar-jack cheese, chopped bacon, sliced boiled egg, tomato, red onion, chickpeas, homemade croutons, and choice of dressing

FRIED, GRILLED OR BLACKENED CHICKEN SALAD* 18.95

Fresh greens topped with chicken tenders (fried, grilled or blackened), shredded cheddar-jack cheese, and walnuts, served with choice of dressing

SANTA FE CHICKEN SALAD* 18.95

Fresh greens tossed with ranch dressing, topped with grilled chicken, shredded cheddar-jack cheese, tomatoes, tortilla strips, pico de gallo, guacamole, and sour cream

CAESAR SALAD* 12.95

Romaine tossed with homemade croutons and our Caesar dressing, with fresh grated parmesan cheese and anchovies

WITH GRILLED OR FRIED CHICKEN* 18.95

WITH GRILLED OR FRIED WHITEFISH* 18.95

WITH GRILLED SALMON* 20.95

SALMON SALAD* 20.95

Fresh grilled salmon on top of fresh greens with capers, red onions, black olives, and sliced boiled egg with Balsamic Vinaigrette

COBB SALAD* 19.95

Fresh greens with grilled chicken, Applewood smoked bacon, tomatoes, egg, blue cheese crumbles, and choice of dressing

CLUB SALAD* 19.95

Chopped mixed greens topped with honey ham, roasted turkey, Applewood smoked bacon, Swiss and American cheeses, tomato, sliced boiled egg, and choice of dressing

RED BEANS AND RICE CUP 5.95 BOWL 7.95

Slow-cooked fresh red beans and smoked sausage over rice, with Cajun cornbread

HOMEMADE SOUPS CUP 5.95 BOWL 7.95

CHILI AND CORNBREAD CUP 5.95 BOWL 7.95

COMBINATION (CHOICE OF TWO) 15.95

HOUSE OR CAESAR SALAD

BOWL OF SOUP

BOWL OF RED BEANS AND RICE

BOWL OF CHILI

GRILLED CHEESE

HOMEMADE FRIES — FRESH CUT DAILY FROM IDAHO POTATOES WITH SKINS ON

OUR FAMOUS BURGERS

OUR FRESH GROUND, HAND-PACKED HAMBURGERS

We use only the finest Western Prime Steer - 8 oz. U.S.D.A. Choice 100% Ground Chuck

INCLUDES FRESH CUT FRIES **ADD ONION RING SIDE** 7.95 (sub 3) **ADD HOUSE SALAD** 7.95 (sub 3)

HAMBURGER* 14.95

With grilled onions, lettuce, pickle, and mayo

CHEESEBURGER* 15.95

With double cheese, grilled onions, lettuce, pickle, and mayo

BACON CHEESEBURGER* 17.95

With Applewood smoked bacon, double cheese, grilled onions, lettuce, pickle, and mayo

PATTY MELT* 15.95

With double cheese and sautéed onions on grilled sourdough

BOURBON BACON BURGER* 17.95

With Applewood smoked bacon, double cheese, and a brown sugar/bourbon sauce

SLIDERS* 16.95

3 mini burgers with double cheese and grilled onions

SANDWICHES

INCLUDES FRESH CUT FRIES **ADD ONION RING SIDE** 7.95 (sub 3) **ADD HOUSE SALAD** 7.95 (sub 3)

BARBECUE ON CORNBREAD OR BUN 13.95

Fresh pulled pork shoulder on grilled bun with BBQ sauce

PACIFIC WHITEFISH SANDWICH* 14.95

FRIED GRILLED OR BLACKENED

With lettuce, onion, pickle, and tartar sauce

MAHI MAHI SANDWICH* 19.95

GRILLED OR BLACKENED

With lettuce, onion, pickle, and tartar sauce

CHICKEN SANDWICH 15.95

FRIED OR GRILLED (MAKE IT NASHVILLE HOT CHICKEN)

With cheddar-jack cheese, lettuce, and pickles **ADD BACON 3**

'BLACK JACK' CHICKEN SANDWICH 15.95

Blackened chicken breast, Monterey Jack, and spicy mustard

PHILLY CHEESE STEAK 18.95

Sliced steak, sautéed onions and peppers, topped with American cheese sauce

FRENCH DIP 18.95

Hand-sliced, slow-roasted top round with Swiss and au jus

MEATLOAF MELT 15.95

Slow baked homemade meatloaf with sautéed onions, and double cheese on grilled sourdough

REUBEN 16.95

ORIGINAL CORNED BEEF OR TURKEY

Hand-sliced corned beef OR turkey, Swiss, sauerkraut, and Thousand Island dressing on grilled rye

CLUB SANDWICH 17.95

Oven roasted turkey, honey ham, Applewood smoked bacon, Swiss and American, lettuce, tomato, and mayo on wheat

CATFISH PO BOY 15.95

FRIED GRILLED OR BLACKENED

Grilled hoagie with lettuce, tomato, and tartar sauce

TUNA MELT 14.95

House-made tuna salad with double cheese on grilled sourdough

CHICKEN SALAD MELT 14.95

Roasted chicken salad with double cheese on grilled sourdough

STEAK AND BISCUITS* 22.95

Three filet medallions on buttermilk biscuits

CHICKEN AND BISCUITS 18.95

Three fried chicken tenders with Pepperjack cheese on buttermilk biscuits (MAKE IT NASHVILLE HOT CHICKEN)

BLACK BEAN BURGER 13.95

With lettuce, pickle, and mayo

SIDE ORDERS

SIDES 4.95

FRESH CUT FRIES

BAKED POTATO

MASHED POTATOES (WITH GRAVY)

TATER TOTS

POTATO SALAD (SOUTHERN-STYLE)

TURNIP GREENS

GREEN PEAS

BBQ BAKED BEANS

CREAMY COLE SLAW

PREMIUM SIDES

HOUSE OR CAESAR SALAD 7.95 (sub add 3)

LOADED BAKED POTATO 5.95 (sub add 1)
with butter, sour cream, cheese, and bacon

ONION RINGS DINNER PORTION 7.95 (sub add 3)

MAC & CHEESE 6.95 (sub add 2)

STEAMED BROCCOLI 6.95 (sub add 2)

FRIED OKRA 5.95 (sub add 1)

SWEET POTATO FRIES 6.95 (sub add 1)

CHILDREN'S MENU (10 & UNDER)

SERVED WITH FRIES OR TATER TOTS AND A DRINK 11.95

CHEESEBURGER SLIDERS* - HAMBURGER SLIDERS* - FRESH CHICKEN NUGGETS

MAC & CHEESE - FRIED CATFISH - SPAGHETTI - GRILLED CHEESE - HOT DOG

OUR HAMBURGERS ARE LOOSELY GROUND AND GRILLED TO ORDER - "THE BEST"

STEAKS AND CHOPS

*Our steaks are U.S.D.A. Choice, from heavy western steers, aged, cut and trimmed in-house.
Grilled to order and topped with our seasoned butter sauce.*

STEAKS AND CHOPS INCLUDE HOUSE SALAD and CHOICE OF SIDE

Add Sautéed Onions and Mushrooms 4.95

RIBEYE STEAK* 10 oz. 38.95 14 oz. 45.95

GRILLED OR BLACKENED

Well-marbled, juicy and tender, with house seasoned butter

TEXAS TAILS* 38.95

BLUE CHEESE MUSHROOM SAUCE

Twin Filet Tails with our house seasoned butter

BOURBON GLAZED PORK CHOPS* 25.95

Two prime 8oz. center-cut pork chops

1/2 ORDER (ONE CHOP) 19.95

GROUND STEAK* 26.95

16 oz. U.S.D.A. choice ground chuck, grilled and topped with sautéed onions, mushrooms, and cheese with house seasoned butter

***** ADD 3 FRIED JUMBO SHRIMP (to any of the above) FOR ONLY \$ 6 *****

OUR FAMOUS FRESH FRIED CATFISH

American Farm-Raised Catfish

FRESH CATFISH DINNER 24.95

Hand-cut, lightly breaded and fried, served with fries, slaw, Cajun cornbread, and our homemade tartar sauce

CATFISH BASKET 19.95

Smaller portion — with fries, slaw, Cajun cornbread, and our homemade tartar sauce

DINNER SPECIALS

ADD HOUSE SALAD 7.95 *(sub for side add 3)*

ADD ONION RING SIDE 7.95 *(sub for side add 3)*

WALLEYE 32.95

PAN-FRIED, GRILLED, OR DEEP FRIED

A Wisconsin and Great Lakes favorite! Served with tartar sauce, lemon, and choice of two sides

ALMONDINE (with toasted almonds and butter) 36.95

BOURBON GLAZED SALMON* 26.95

GRILLED OR BLACKENED

Cut daily, fresh Atlantic farm raised salmon, grilled with a brown sugar/bourbon glaze, served with choice of two sides

MAHI MAHI* 26.95

GRILLED OR BLACKENED

Mild, sweet mahi mahi, served with tartar sauce and two sides

PACIFIC WHITEFISH 24.95

PAN-FRIED, GRILLED, BLACKENED, OR DEEP FRIED

Whitefish filet with a lemon-caper beurre blanc sauce, served with choice of two sides

ALMONDINE (with toasted almonds and butter) 28.95

WHITEFISH/SHRIMP COMBINATION 27.95

Pacific Whitefish (pan-fried, grilled, blackened or deep fried) and Fried Jumbo Shrimp, served with choice of two sides

FRIED JUMBO SHRIMP 26.95

Hand breaded and deep fried, served with cocktail sauce, lemon, and choice of two sides

BASKET 21.95

FISH TACOS 16.95

FRIED, GRILLED, OR BLACKENED

Three fresh whitefish tacos with cabbage, pico de gallo, and Sriracha aioli

BARBECUE ON CORNBREAD PLATTER 18.95

Fresh pulled pork shoulder on Cajun cornbread topped with slaw and our own BBQ sauce, served with choice of two sides

CHICKEN TENDERS PLATTER 21.95

Hand-breaded and fried, served with honey mustard, fries, slaw, and Cajun cornbread (MAKE IT NASHVILLE HOT CHICKEN)

BASKET (with fries and Cajun cornbread) 18.95

CHICKEN PARMESAN 24.95

Lightly breaded and sautéed chicken breast on marinara, topped with cheese and baked, served with a side of spaghetti marinara and toasted garlic bread

BAKED SPAGHETTI PARMESAN 18.95

Homemade Bolognese sauce (or marinara) tossed with spaghetti, topped with a blend of cheeses, and baked, served with parmesan and toasted garlic bread

SPAGHETTI PLATTER 16.95

Homemade Bolognese sauce (or marinara) tossed with spaghetti, served with parmesan and toasted garlic bread

SPORTSMAN'S MEATLOAF 18.95

A thick slice of home-style meatloaf made with fresh ground chuck, pork, onions, and peppers, covered in a sweet tomato sauce and baked, served with mashed potatoes with gravy and a choice of side

ST. LOUIS STYLE RIBS

Dry-rubbed, slow-roasted, served with slaw, BBQ sauce, and fries

BASKET 23.95 **DINNER** 29.95

DESSERTS

COCONUT CAKE 9.95

Made in-house

HOT FUDGE SUNDAE 9.95

"Fishbowl" mug of ice cream with hot fudge, whipped cream, and a cherry on top

HOT FUDGE BROWNIE SUNDAE 10.95

Fresh baked brownie in a "fishbowl" mug with ice cream hot fudge, whipped cream, and a cherry on top

CHEESECAKE 9.95

Variety of toppings

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

SG 5/25

OUR STEAKS ARE U.S.D.A. GRADED, HAND-CUT FROM HEAVY WESTERN BEEF

SPORTSMAN'S GRILLE

BELLE MEADE

HAPPY HOUR

2 to 6 DAILY

\$1.00 off Pints

1/2 off Well Liquor

1/2 off House Wines—Cabernet, Pinot Grigio, Merlot, Chardonnay

DRAUGHTS

Yazoo Gerst

Bud Light

Miller Lite

Jackalope Brown Ale

Narragansett

Ask your server about our 3 rotating draughts

BOTTLES

LAGER

Corona
Corona Light
Dos Equis Lager
Hap & Harry's
Modelo Especial
Pacifico
Red Stripe
Rolling Rock
Sam Adams
Stella Artois
Yuengling

PALE ALE / IPA

Bells Two Hearted Ale
Founders IPA
Hap&Harry's Nash IPA
Hap&Harry's TN Whiskey
Barrel Ale
Kentucky Bourbon Barrel
Oskar Blues Dale's Pale Ale
Oskar Blues Pinner IPA
Sierra Nevada Pale Ale
Stone Pale Ale
Stone IPA
Terrapin Hopsecutioner IPA

CIDERS

Angry Orchard
Woodchuck Amber
Woodchuck Granny Smith
Woodchuck Pearsecco

PILSNER

Heineken
Pilsner Urquell
St. Pauli Girl

DOMESTICS

Bud Light
Budweiser
Coors Light
Coors Golden Banquet
Michelob Ultra
Miller High Life
Miller Lite
Shiner

WHEAT / WHIT

Blue Moon
Paulaner Hefewiezen

NON ALCOHOLIC

O'Doul's
St. Paul

WINE LIST

RED

Gouguenheim Malbec — Mendoza, Argentina
Cellar 8 Pinot Noir — Central Coast, CA
Hahn Estate Cabernet Sauvignon—Monterey, CA
1.000 Stories Zinfandel — Mendocino County, CA
La Crema Pinot Noir —Monterey County, CA

WHITE

Chateau Ste. Michelle Riesling — Columbia Valley, WA
Le Jade Sauvignon Blanc — Languedoc, France
Gilia Pinot Grigio—Veneto, IT
Sonoma-Cutrer Chardonnay — Russian River, CA
Meiomi Rose — Central Coast, CA

COCKTAILS

CUPCAKE PROSECCO MIMOSA

Choose your juice—Orange, Cranberry Grapefruit

THE DIRTY BIRD

Tito's / Olive Juice / Two Olives

THE COLD COMFORT

Jack Daniel's Honey / Smirnoff Citrus / Lemon Twist

SPORTSMAN'S SANGRIA

Red Wine/Korbel Brandy/Triple Sec/Orange Juice/Cinnamon

THE FRENCH TWIST

Smirnoff Orange / Chambord / Splash of Lime

THE FRUIT SMACKER

Smirnoff Orange / Pineapple Juice / Splash of Cranberry

EAGLE RARE OLD FASHIONED

Made with Eagle Rare Straight Bourbon

SOUTHERN PEACH

Southern Comfort / Peach Schnapps / Ginger Ale

BOURBON LIST

Please ask your server what is in stock today — our inventory is subject to availability

Angel's Envy
Basil Hyden
Baker's

Booker's
Belle Meade Bourbon
Blanton's

Bowman Brothers Port Finish
Buffalo Trace
Bulleit

Eagle Rare
Knob Creek
Weller