

# Great Outdoors Dinner Menu

## Take Out Menu

### Great Beginnings

#### Boston Clam Chowder

My award- winning recipe brought to you here via New England! Rich, creamy and loaded with sweet Maine clams.

**Cup - 4 Bowl - 6**

#### Onion Soup Gratinee

Using only sweet Vidalia onions with focaccia croutons, bubbling mozzarella and swiss.

**Crock - 5**

#### Moulé, Moulé, Moulé!

A full pound of Prince Edward Island mussels. Choose your favorite style. **10**

**Arrabiattá** - Spiced chilis, garlic, pomodoro.

**Formage** - Crispy bacon, bleu cheese, shallots, white wine.

**G.O. Style** - Dijon mustard, wilted leeks and cream.

#### Fire Cracker Wings

Spicy hot with bleu cheese dressing to cool you down! **7.5**

#### Black and Tan Rings

"Stout right delicious" beer-battered onion rings, smoky barbeque dipping sauce. **6**

#### Bag "O" Fritters

Conch fritters "Hot in a Bag," Cajun aioli. **7**

#### Grilled Pizza

Chef's creative inspiration of the day! **10**

#### Soup Du Jour

Seasonal ingredients and a pinch of fun!

**Cup - 3 Bowl - 4.5**

#### Bubba Gump Buffalo Shrimp

Battered, fried in our secret hot sauce, bleu cheese for dipping. **8.5**

#### Calamari

Calamari, dusted in Parmesan, fried crispy, zesty tomato sauce. **8.5**

#### Tail-Gator Bites

Filet of gator tail, fried tender and cajún crispy honey mustard dipping sauce. Bite 'em back!. **8**

#### Volcano Spring Rolls

Sushi tuna, Asian vegetables deep fried crispy, sesame ginger sauce. **8.5**

#### Sugar Cane Steak Sticks

Skewers of petite tender marinated in cuban lime mojo with chimichurri salsa. **9.5**

#### Great Outdoors Nachos

Organic corn chips, slow-roasted pulled pork, grilled corn, melted jack and cheddar, guacamole, sour cream, honey barbeque sauce. **9**

### Entree Salads

#### The Caesar

Crisp romaine, foccacia croutons, shaved imported parmesan, house made caesar dressing, and anchovy if you would like! **8.5**

*Grilled or blackened chicken add 3*

#### The Chop Chop

A chopped salad of greens, tomato, grilled corn, red and green onion, cucumber, celery, crispy wontons, seared ahi tuna, sesame ginger vinaigrette, drizzled with a wasabi cream. **13.5**

#### Black & Blue

Crisp romaine and iceberg, roasted red peppers, tomato, celery, red onion, pan blackened tenderloin of beef, bleu cheese dressing. **14**

#### The Spinach

Baby spinach, sweetened apples, dried cherries, spiced walnuts, red onion, gorgonzola, Applewood smoked bacon crumbles, spanish sherry vinaigrette. **9**

*Add grilled chicken if you like! 3*

#### The Duck Salad

Organic field greens, a julienne of seared duck breast, dried cherries, crumbled gorgonzola, pumpkin seeds, drizzled with a zinfandel dressing. **14**

## Burgers

Our HARRIS RANCH beef burgers are ALWAYS char-grilled and ALWAYS a ½ POUND. Served with fries and a BIG sour pickle.

*HARRIS RANCH produces the highest quality beef in the world! Their corn-fed beef is the most wholesome, tender and juiciest beef available. Pure and great tasting just as nature intended. Enjoy!*

### Bison Burger

Char-grilled with a garden on top and horseradish mayonnaise. **10**

### The Suwannee

Cheese me please! Choice of American, jack, Swiss or aged cheddar. **8.5**

### The Ginnie

My favorite! Applewood bacon, aged cheddar, smoky barbeque and a couple "O" rings. **9.5**

### The Big Blue

Our big burger loaded with bleu cheese and griddled red onion. **9**

### Jimmy's Jerk Burger

House ground pork, smoky bacon, Vermont cheddar, apple slaw, served with sweet potato fries. **9.5**

### Veggie Burger

Pan griddled garden burger, roasted red pepper aioli, chopped scallion. **8**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. For more information regarding potential health concerns, please ask your server or manager.

## Chef's Signature Entrees

*All of our steaks and specialty entrées are hand cut on premises and begin with your choice of our signature salad, caesar salad, or a cup of chef's homemade soup.*

### Double Cut Pork Chop

Char-grilled, sautéed marsala apples, Delmonico potatoes. **22**

### New Zealand Filet of Elk

Char-grilled, chef's hunter sauce. **28**

### Salmon Cassolet

Our north Atlantic Salmon, pan roasted, served over a ragout of spinach and white beans. **24**

### Natural Bison Rib Eye

Grilled to perfection, bordeaux demi glace, Delmonico potatoes. **26**

### Petite Filet Mignon, 8 oz.

Prime tenderloin, reduction of cremini and shiitake mushrooms. **26**

### Aged Hand-Cut New York Strip, 12 oz.

Char-grilled, Gorgonzola cream and fries. **24**

### Harris Ranch \*Cowboy Steak, 16 oz.

Roasted garlic butter, pan-fried potatoes and onions, cobbed corn. **28**

### Long Island Duck Breast

Pan-seared, julliened, dried cherry zinfandel sauce. **24**

*\*HARRIS RANCH produces the highest quality beef in the world! Their corn-fed beef is the most wholesome, tender and juiciest beef available. Pure and great tasting just as nature intended. Enjoy!*

## From the Pan

### Lobster Agnolotti

Lobster filled ravioli, sautéed in a lobster cream with fresh basil. **18**

### Thai Noodle Bowl

Coconut crusted tofu, Asian noodles, shiitake mushrooms, wok-seared vegetables, baby bok choy and snow peas in a miso broth sweet soy sauce. **13**

### Rigatoni Salsiccia

*Chef's specialty!* Sweet fennel sausage, caramelized onion, mushrooms, pomodoro, touch of cream, with rigatoni. **14**

### Pasta Seafood

Shrimp, scallops and mussels in a white wine butter sauce with roma tomatoes, fresh basil, touch of garlic, tossed with linguini. **18**

### Chicken Asparagus

Medallions of free-range chicken, roma tomatoes, asparagus tips, white wine butter sauce, penné pasta. **16**

### Pistacio Penné

Pistacio pesto, touch of cream, penné pasta, herb gremolata. **13**

## **Great Outdoor's Favorites**

### **Naked Ed's Low Country Boil**

Gulf shrimp, snow crab legs, smoky Georgia sausage, mussels, cobbed corn, red skins and of course Naked Ed's Pale Ale with special spice. Comes with grilled country bread for dipping. Forget your manners and use your fingers for this one! **19**

### **Chicken Oskar**

Medallions of natural chicken, pan sautéed Francese style, finished with jumbo lump crab meat and baby asparagus in a lemon cream sauce. **17**

### **Campfire Ribs**

St. Louis style ribs, smoky barbeque sauce, French fries, maple baked beans, coleslaw.  
**Half Rack 13 Full Rack 18**

### **Filet of Sirloin**

8 ounce hand-cut sirloin, topped with our deep fried onion strings and smoky barbeque sauce, served with fries. **16**

### **Hook, Line & Sinker**

Fresh local catfish, buttermilk crumbed and deep-fried, white cheddar cheese grits, maple baked beans and homemade coleslaw. **14**

### **Fresh Idaho Brook Trout**

Char-grilled, roma tomato, capers, kalamata olives, lemon butter and potato hash. **18**

### **Maple Plank Salmon**

Our north Atlantic Salmon roasted on top a sugar maple plank, spicy apple slaw and sweet potato fries. **22**