

## APPETIZERS

<i>1800° New Orleans Stuffed Mushrooms</i>	\$8
<i>1800° Louisiana Style Fried Green Tomatoes</i>	\$9
<i>1800° Freshly Cut, Hand Breaded Mozzarella with Marinara</i>	\$9
<i>1800° Louisiana Crab Cakes</i>	\$10
<i>Marinated or Fried Crab Claws</i>	\$10
<i>1800° Applewood Wrapped BBQ Shrimp</i>	\$12
<i>Lobster Medallions</i>	\$12
<i>Shrimp Cocktail</i>	\$12

## SALADS

<i>House</i>	\$4
<i>Caesar</i>	\$5
<i>Maytag Bib</i>	\$5

## SOUPS

<i>Lobster Bisque</i>	\$5
<i>Soup De Jour</i>	\$5

## Specialties

<i>Blackened Cajun Pasta</i>	\$18
<i>Seafood Scampi</i>	\$20
<i>1800° Red Rice Salmon</i>	\$22
<i>1800° Scallops a la Española</i>	\$22
<i>Red Stripe Battered Coconut Shrimp</i>	\$24

\* Ask about our weekly *1800°* Chef's Specials

## ENTRÉES

*\*All grilled items served with baked potato, chef's vegetable selection*

<i>Center Cut Teriyaki Pork Chop</i>	<i>\$18</i>
<i>Mediterranean Airline Chicken</i>	<i>\$18</i>
<i>1800° Baby Back Ribs (Half Rack)</i>	<i>\$16</i>
<i>1800° Baby Back Ribs (Full Rack)</i>	<i>\$22</i>
<i>7 oz Center Cut Filet</i>	<i>\$26</i>
<i>11oz Center Cut Filet</i>	<i>\$36</i>
<i>20 oz T-Bone</i>	<i>\$35</i>

### Prime Cuts

<i>12 oz Prime Ribeye</i>	<i>\$24</i>
<i>12oz Prime New York Strip</i>	<i>\$26</i>
<i>1800° Prime Tomahawk</i>	<i>\$44</i>
<i>Surf and Turf</i>	<i>Market</i>
<i>Lobster Tail (Single or Twin)</i>	<i>Market</i>
<i>Alaskan King Crab Legs</i>	<i>Market</i>

### SIDES

<i>Asparagus with Hollandaise</i>	<i>\$3</i>
<i>1800° Au Gratin Potatoes</i>	<i>\$3</i>
<i>Baked Potato</i>	<i>\$3</i>
<i>1800° Corn Casserole</i>	<i>\$3</i>
<i>Mashed Potatoes</i>	<i>\$3</i>
<i>Parmesan Potato Steak Fries</i>	<i>\$3</i>
<i>Sautéed Mushrooms Medley</i>	<i>\$3</i>
<i>Sautéed Spinach</i>	<i>\$3</i>
<i>Sweet Baked Potato with Cinnamon Maple Butter</i>	<i>\$3</i>

*1800° denotes signature items*