



706-850-7999

<http://www.orderbulldawgfood.com>

Porterhouse Grill

Lunch Starters & Salads

Available from 11:00am - 2:00pm

- Fried Green Tomatoes \$14.40
House made Onion Remoulade.
- Fried Oysters \$24.00
Made from scratch buffalo butter.
- Jumbo Lump Crab Cake \$20.40
Single cake topped with scallion aioli & fried capers.
- Seasoned Filet Meatballs \$21.60
House ground 100% filet meatballs atop house marinara.
- Philly Cheese Egg Roll \$21.60
3 house rolled prime rib egg rolls, red chili aioli.
- Filet & Wedge Salad \$36.00
5oz filet, iceberg, blue cheese dressing, blue cheese crumble, bacon lardons, tomato & onion straws.
- Black & Blue Salad \$36.00
Blackened, Sliced Tenderloin with Field Greens, Red Onions, Bleu Cheese Crumbles, Tomatoes, Chopped Bacon & Choice of Balsamic Vinaigrette or Bleu Cheese Dressing
- Caesar Salad \$13.20
Romaine, croutons, parmesan, Caesar dressing.

Lunch Specials

Available 11:00 am - 2 pm Monday through Friday. Sandwiches served with House Cut Fries or a Side House Salad.

- Classic BLT \$14.40
Bacon, Bibb lettuce, tomato, herb mayo on Sourdough.
- Turkey Club \$18.00
Bibb lettuce, tomato, bacon, guacamole, herb mayo on Sourdough.
- Filet Meatball Sub \$16.80
House cut, ground & rolled filet meatballs, parmesan, house made marinara, topped with house cheese sauce.
- Prime Rib Philly \$21.60
Slow Roasted Prime Rib, Peppers, Onions, and Fontina Cheese. Add Mushrooms \$1.20.
- French Dip \$24.00
Slow roasted prime rib, caramelized onion, provolone, arugula, house made au jus.
- Buffalo Chicken Wrap \$19.20
Romaine lettuce, tomato, fried chicken tossed in house made buffalo chipotle aioli.
- Chicken Tortellini \$24.00
Tri-colored Tortellini pasta, grilled chicken, blackened seasoning, house made parmesan cream sauce.

Dinner Salads

Available from 5pm-Close.

- Black & Bleu Salad* \$36.00
Blackened, Sliced Tenderloin with Field Greens, Red Onions, Bleu Cheese Crumbles, Tomatoes, Chopped Bacon & Choice of Balsamic Vinaigrette or Bleu Cheese Dressing
- Chicken Caesar Salad* \$24.00
Grilled Chicken, romaine, asiago cheese, house Caesar dressing, croutons.
- Filet & Wedge Salad* \$60.00
8oz filet with a iceberg, tomatoes, bacon lardons, blue cheese dressing and croutons.

Starters

Available from 5pm-Close

- She Crab Soup \$18.00
Our Signature soup with a touch of sherry.
- Caesar Salad \$14.40
Romaine and House Caesar dressing with garlic croutons.
- Garden Salad \$14.40
Mixed field greens with cherry tomato, red onion, cucumber, served with your choice of dressing.
- Wedge Salad \$16.80
Iceberg lettuce with tomatoes, croutons, and buttermilk bleu cheese dressing.
- Jumbo Lump Crab Cake \$20.40
Blue Claw Crab cake with Roasted Scallion Aioli and Fried Capers.
- Fried Oyster Appetizer \$24.00
Fried Gulf Oysters with Tabasco Butter Sauce.
- Fried Calamari \$24.00
Chipotle aioli.
- Fried Green Tomato Appetizer \$14.40
Fried Golden Brown with Vidalia Onion Remoulade.
- Shrimp Cocktail \$18.00
The traditional.
- Filet Meatballs Appetizer \$21.60
Three seasoned filet meatballs, house marinara, parmesan.
- Philly Cheese Egg Rolls \$21.60
Three prime rib, roasted red peppers, caramelized onions, cheese sauce with red chili aioli.

Steaks

Available from 5pm-Close. Steak entrees, excluding Steak Frites, will be served with red-skinned mashed potatoes and fresh vegetables.

- *Filet Mignon 8 oz. \$66.00
Hand-Cut Filet Served with Cracked Black Pepper and Cognac Demi Glaze.
- *New York Strip Steak \$57.60

Sides

Available from 5pm-Close.

- Sauteed Onions \$3.60
- Sauteed Mushrooms \$8.40
- Bleu Cheese Butter \$4.80
- Shallot Goat Cheese Butter \$4.80
- Side of Grilled Shrimp \$8.40
- Side of Garlic Butter Shrimp \$9.60
- Side of Jumbo Lump Crab Cakes \$20.40
- Crumbled Bacon \$3.60
- Porterhouse Fries \$9.60
- Asparagus \$6.00
- Brussel Sprouts \$6.00
- Mashed Potatoes \$6.00

Side Sauces

- Side of Mayo \$0.65
- Side of Dijon Mustard \$0.65
- Side of Ketchup \$0.65
- Side of Scallion Aioli \$0.65
- Side of Vidalia Onion Remoulade \$0.65
- Side of Honey Sriracha Aioli \$0.65
- Side of Horseradish Sour Cream \$0.65
- Side of Raw Horseradish \$0.65

Desserts

- Molten Lava Chocolate Fudge Cake \$10.80
- Key Lime Pie \$7.20
- New York Style Cheesecake \$8.40

Lunch Burgers & Steaks

All Burgers & Steaks are served with

House Cut Fries or a Side House Salad.

The Classic	\$12.00
<i>1/2 House Ground 100% Filet Burger, Bibb Lettuce, Tomato, Red Onion, American Cheese</i>	
Mushroom Swiss Burger	\$15.60
<i>House Made Boursin, Freshly Cut Mushrooms</i>	
Bacon Cheddar Burger	\$15.60
<i>Bibb Lettuce, Tomato, Bacon, Cheddar Cheese, Red Chili Aioli, House Made Coca Cola BBQ Sauce</i>	
Black & Bleu Burger	\$14.40
<i>1/2lb Blackened House Ground Filet Mignon with Herb Mayo and Bleu Cheese Butter Topping</i>	
Filet Mignon 8 oz.	\$60.00
14oz Ribeye	\$48.00
20 oz. Ribeye	\$66.00
NY Strip 12 oz.	\$54.00
Porterhouse 22 oz.	\$108.00

Lunch Sides

Available from 11:00am - 2:00pm.

Garden Salad	\$14.40
Caesar Salad	\$13.20
Wedge Salad	\$13.20
House Cut Fries	\$9.60
She Crab Soup	\$18.00

<i>12 oz. Cut, Grilled to perfection topped with caramelized shallot goat cheese butter..</i>	
*Bleu Filet	\$67.20
<i>8 oz Filet Mignon, finished with melted Bleu Cheese and Herb Butter.</i>	
*Surf and Turf	\$72.00
<i>8 oz. Grilled Filet Mignon paired with garlic butter shrimp.</i>	
*Steak Frites	\$52.80
<i>14 oz. ribeye, with Porterhouse Fries.</i>	
Ribeye Steak	\$74.40
<i>20 oz. ribeye steak cut specifically for the Porterhouse Grill.</i>	
*Porterhouse Steak	\$120.00
<i>Our 22 oz. namesake cut, served with wild mushroom ragout.</i>	
Tomahawk Ribeye	\$114.00
<i>34oz Cut with Cowboy Butter</i>	

Specialties

Available from 5pm-Close. Entrees will be served with red-skinned mashed potatoes and fresh vegetables, excluding shrimp scampi and tortellini.

Chicken Saltimbocca	\$36.00
<i>Layered with fontina cheese and Prosciutto Di Parma sauteed with a chardonnay pan sauce.</i>	
Jumbo Lump Crab Cakes	\$44.40
<i>Blue Claw Crab Cakes with roasted scallion aioli and fried capers.</i>	
Shrimp Scampi	\$40.80
<i>Shrimp, tomatoes & baby spinach in our signature garlic butter sauce over angel hair pasta.</i>	
Teriyaki Barbequed Salmon	\$42.00
<i>Grilled with a teriyaki barbeque sauce topped with pineapple salsa</i>	
Spaghetti & Filet Mignon	\$26.40
Meatballs	
<i>House-Ground Filet Meatballs, Marinara, Spaghetti, Angel Hair Pasta</i>	
Garlic Herb Marinated Pork Chop	\$45.60
<i>12 oz center cut bone-in chop, roasted parmesan brussels, fingerling potatoes.</i>	
Grouper Piccata	\$48.00
<i>Lemon caper white wine sauce</i>	
Shrimp Tortellini	\$36.00
<i>Three cheese filled pasta with shrimp in parmesan and herb sauce.</i>	