

Soups & Salads

Chef Salad

Spring greens, boiled eggs, country ham, roasted turkey, tomatoes, cucumbers, and cheddar cheese. 10

Blackened Salmon Citrus Salad

Spring greens dressed in a lemon vinaigrette with tomatoes, cucumbers, tangerines, and parmesan cheese. 11

Grilled Shrimp or Chicken Pasta Salad

Your choice served over a large portion of our pasta salad. 9

Caesar Salad

Romaine lettuce tossed in our creamy Caesar dressing and topped with croutons and parmesan cheese. 7

Add Chicken To Any Salad \$3

Add Shrimp to Any Salad \$5

Add Steak to Any Salad \$5

Add Homemade dressings .25

Homemade dressings: Apple Cider Bacon Vinaigrette, Ranch, Cajun Ranch, Honey Mustard, Italian, Thousand Island, Blue Cheese, Caesar, and Lemon Vinaigrette.

House Salad

Fresh Spring greens, bacon, red onions, tomatoes, cheddar, croutons, and bacon cider vinaigrette. 6

Soup & Salad

A bowl of our soup du jour & a house salad with your choice of house made dressings. 8

Fried Chicken Salad

Buttermilk marinated fried chicken tenderloin chopped over crispy romaine lettuce with bacon, bleu cheese, tomatoes and cucumbers served with creole honey mustard dressing. 9

Seafood Gumbo Bowl 6 – Cup 4

Soup Du Jour Bowl 5 – Cup 3

Side Salad

Fresh Spring greens, bacon, red onions, tomatoes, cheddar, croutons, and bacon cider vinaigrette. 3

Grilled Chicken Spinach Salad

A seasoned grilled chicken breast chopped up over fresh spinach tossed in our apple cider bacon vinaigrette dressing with parmesan cheese, black eyed peas, toasted almonds, & caramelized onions. 9

Starters

Cheesy Fries

Our seasoned French fries topped with rotel queso, bacon, and cheddar cheese. 5

Fried Pickles

Crispy fried dill chips served with our homemade ranch dressing. 5

Fried Green Tomatoes

Southern Fried Green Tomatoes served with our white remoulade sauce. 6

Chips and Rotel

A bowl of rotel dip served with tortilla chips and a side of jalapeño peppers. 6

Spinach & Artichoke Dip

A bowl of our homemade spinach & artichoke dip served with homemade tortilla chips. 7

Baked Potato Hushpuppies

Cheddar, bacon, chives, sour cream, and baked potatoes crusted in panko breadcrumbs, and served with our sweet pepper jelly. 8.50

BBQ Nachos

Pulled Pork in our BBQ sauce over our house made tortilla chips with guardiniera, rotel queso, cheddar, BBQ Rub and, jalapeños. 9.50

Buttermilk Chicken Fry

Three jumbo fresh chicken breast tenderloins marinated in seasoned buttermilk and dusted in our seasoned flour. Served with a side of Creole honey mustard, and seasoned French fries. 8

Eggplant Napoleon

Sautéed shrimp, smoked pork Tasso, and roasted red bell peppers all stacked on pan fried eggplant in a spicy Cajun cream sauce. 10

Catfish Nachos

Blackened Catfish chopped up over our house made tortilla chips, with guardiniera, rotel queso, cheddar, cajun ranch, and jalapeños. 10



Takeout Menu

662-200-2060

107 N. Main Street

Pontotoc MS. 38863

Hours

Tues.. thru Fri 11-1

Thurs. Fri & Sat. 5-8

Sandwiches & Such

The Country Club

Turkey, ham, swiss and American cheese, smoked bacon, mayo, lettuce and tomato on wheatberry bread. 9

Fried Green BLT Melt

Fried green tomatoes, bacon, cheddar, and swiss cheese melted with spicy ranch and romaine lettuce on toasted wheatberry bread. 9

BlackJack Sandwich

A blackened chicken breast topped with pepperjack cheese on a toasted Kaiser roll dressed with white remoulade, lettuce and tomato. 9

Ribeye Sammy

Thinly sliced seared ribeye served dressed on Gambino french bread with horseradish sauce. 12

French Dip

Thinly sliced, slow roasted beef on French bread served with au jus and horseradish sauce. 11

Pulled Pork Sandwich

Hot pulled pork with our homemade BBQ sauce and creamy coleslaw served on toasted Kaiser bun. 10

Shrimp, Oyster or Catfish Poboy

Your choice crispy fried and dressed with our white remoulade, lettuce, and tomato on Gambino French bread. 10

Ham & Havarti

Grilled smoked ham, havarti cheese, mayo, lettuce, and tomato on grilled wheatberry bread. 9

Kickin Chicken

Deep fried marinated chicken topped with cheddar cheese and cajun ranch served dressed on toasted Kaiser bun. 9

T.C.B. Melt

Our house roasted Cajun injected turkey melted together with cheddar, smoked bacon, white remoulade, tomatoes, and romaine lettuce on toasted wheatberry bread. 9

Cajun Ranch Wrap

2 tenders, bacon, cheddar, lettuce & tomato with cajun ranch. 9

O.B.H. Melt

Louisiana fried Oyster melted together with Bacon and Havarti cheese on wheatberry dressed with remoulade, spring mix, and tomato 12

Plain Jane

Made in house Angus burger with crisp lettuce, tomato, onion, & pickle. 8

Bayou Burger

Smokin' hot blackened half pound burger with zesty Creole aioli, pepper jack cheese, crisp lettuce, tomato, onion, & pickle. 9

The Heart Stopper

Applewood smoked bacon and our chargrilled Half Pounder stabbed with a steak knife, with Cheddar cheese, fresh toppings and all the classic burger condiments. 10

Boondocks Burger

Our half Pounder topped with homemade bbq sauce and melted cheddar cheese dressed with all the trimmings. 9

Jr. Boondocks Burger

A quarter pounder topped with homemade bbq sauce and melted cheddar cheese dressed with all the trimmings. 7

Rotel Bacon Burger

Our half pound burger topped with bacon and rotel queso served dressed on a Kaiser bun. 8

Mushroom Swiss

Creamy Swiss cheese melted over sautéed mushrooms atop our chargrilled half pound burger dressed with all the trimmings. 10

Steakhouse Burger

Creamy Swiss and American cheese melted over our chargrilled half pound burger dressed with A1, onion straws, and all the trimmings. 10

Havarti Burger

Our half pound burger topped with caramelized onions and Havarti cheese served dressed on a Kaiser bun. 9

Black N Bleu Burger

Smokin' hot blackened half pound burger with zesty bleu cheese dressing crisp lettuce, tomato, onion, & pickle. 9

Sunnyside Burger

Our half pound burger topped with a runny sunnyside egg & parmesan cheese served dressed on a Kaiser bun. 11

Entrees

Grilled Chicken Spinach & Artichoke

Seasoned grilled chicken breast atop angel hair pasta tossed in a creamy fresh spinach and artichoke sauce.

Lunch 10.50 Dinner 15.50

Shrimp and Crawfish Alfredo

Spicy shrimp and Louisiana crawfish sautéed and set atop angel hair pasta alfredo topped with shredded parmesan cheese and served with grilled French bread

Lunch 10.50 Dinner 15.50

Chicken Parmesan

Crispy fried chicken set atop penne pasta tossed in our homemade marinara melted together with mozzarella and parmesan cheese and served with grilled French bread. Lunch 10.50 Dinner 15

Blackened Chicken Alfredo

Blackened chicken set atop penne pasta alfredo and served with grilled French bread.

Lunch 10.50 Dinner 15

Shrimp & Eggplant Cappellini

Our signature eggplant napoleon dish over angel hair pasta with buttered French bread.

Lunch 10.50 Dinner 16

Shrimp Platter

Panko breaded shrimp served with cocktail sauce, baked potato hushpuppies and seasoned fries. 15.50

Oyster Platter

Crispy fried Louisiana oysters served with cocktail sauce, baked potato hushpuppies and seasoned fries. 15.50

Catfish Platter

Golden fried Mississippi farm raised catfish served with white remoulade sauce, baked potato hushpuppies and seasoned fries. 14.50

Hamburger Steak

A half pound chopped steak topped with gravy and served with black eyed peas and fried okra. 11

Seared Tilapia

Pan seared and served with cheese grits, sautéed asparagus, and lemon-dill butter sauce. 11

Shrimp and Grits

Spicy shrimp sautéed with tasso, andouille, caramelized onions, and roasted red bell peppers atop cheese grits and served with grilled French bread. Lunch 10 Dinner 14

Black n Bleu Ribeye

A 10 ounce hand cut ribeye blackened and topped with sweet potato hay garnish and a bleu cheese butter, served with hoppin' john, and fried okra. 18

Broiled Salmon

North Atlantic Salmon stuffed with fresh local asparagus and topped with a white wine butter sauce, served with our pasta salad. 14

Redfish Acadian

Blackened Redfish with a tasso & red pepper cream sauce over chicken & andouille jambalaya with green beans.

Lunch 10 Dinner 14

Chicken Tender Platter

Five golden fried jumbo chicken tenders served with honey mustard, baked potato hushpuppies and seasoned fries. 15

Mustard Crusted Crawfish Platter

Louisiana crawfish fried in our seasoned mustard batter served with baked potato hushpuppies, cocktail, remoulade, and seasoned fries 16

Seafood Platter

Golden fried catfish, crawfish, oysters, shrimp, baked potato hushpuppies, cocktail, remoulade, and seasoned fries. 17

Ask about our desserts!