

Whiskey Bravo's Dinner Menu

Butchers Block

Filet & Lobster 45.65
6oz beef filet served with potatoes,
vegetable of the day, finished with a
fried lobster tail and bordelaise sauce

New York Strip 40.25
Seasoned, fire grilled New York
strip steak, mushroom beef jus
potatoes & vegetable of the day

Ribeye Au Poivre 43.55

Melange peppercorn crusted ribeye, pan roasted
served with potatoes, vegetable of the day and finished with
cognac cream sauce

Ribeye Burger 20.15
Seasoned Marbled ribeye grilled served
on a potato roll with lettuce, tomato,
tobasco onions and cheese

Lamb & Scallops 33.65
3 fire grilled lamb lollipops and
3 pan roasted scallops served
with risotto and curry sauce.

Guinea Hen 28.35
½ oven roasted guinea hen served over
rice with vegetable of the day, finished
poultry veloute sauce

Pork Porterhouse 30.55
Seasoned fire grilled porterhouse
over potatoes, veg of the day
and a mushroom demi glaze

Pasta

Greek Pasta 16.25
Grilled chicken, Kalamata olives, onions
feta cheese, tomatoes, spinach compagnele
pasta finished with feta mornay sauce

Seafood Mac & Cheese 28.65
Bacon, onions, tomatoes, shrimp,
lobster, pasta tossed with a
cheddar mornay sauce

Seafood

Fried Seafood Platter 28.50
Lightly fried flounder, sea scallops
shrimp served with fries and slaw

Catch (Market price)
Local line caught fish prepared
chef's choice

Shrimp & Grits 21.85

Plump tender shrimp, spinach, tomatoes, onions & andouille sausage
finished with a creole cream sauce served over bacon infused grit cake