

## APPETIZERS

### Sesame Chicken \$13

All natural chicken bites breaded, fried and tossed in a sweet and spicy sauce

### Jumbo Shrimp \$27 (10) \$15 (5)

Wild caught, jumbo Gulf shrimp served either chilled, grilled or fried

### Bang Bang Shrimp \$17

Jumbo Gulf shrimp breaded and tossed in chili sriracha sauce

### Charleston Crab Cakes \$19

Crab cakes topped with corn relish and roasted red pepper cream sauce

### Steak Quesadilla \$17

Grilled steak, caramelized onions, mushrooms and house blend cheese. Served with salsa and sour cream

### Onion Rings \$13

Fresh cut, house made rings served with FG dipping sauce

### Peppadew Hot Cheese Dip \$14

House made peppamento cheese, baked and served with toasted bread points

## SPECIALTY SALADS

Add chicken (\$10) Salmon (\$15) Shrimp (\$15) Steak (\$16) to any salad

### Sicilian Caprese \$15

Sliced roma tomatoes, Buffalo mozzarella, fresh basil, pesto, extra virgin olive oil with fresh greens, roasted artichokes and peppers

### Bleu Cheese Wedge \$12

Iceberg wedge, Maytag bleu cheese crumbles, chopped tomatoes, applewood smoked bacon, topped with bleu cheese dressing

### Grilled Caesar \$14

Grilled romaine hearts, shaved Parmesan cheese and house made croutons

### Southern Salad \$14

Bed of fresh greens, applewood smoked bacon, mixed cheese, egg and onion frizzles

### Spring Salad \$14

Baby spinach, mixed greens, fresh fruit, craisins, pecans and feta cheese

### Caesar Salad \$9

Chopped romaine hearts, shaved Parmesan cheese, house made croutons and Caesar dressing

### House Salad \$9

Fresh mixed greens, tomatoes, applewood smoked bacon, cucumbers and chopped egg

### Bow Tie Caesar Salad \$16

Grilled, all natural chicken, bowtie pasta, Parmesan cheese, pesto and balsamic vinaigrette over a Caesar salad

## FROM THE GRILLE

All items served with fries and a pickle spear

### Monterey Burger \$18

Half pound burger topped with baby Swiss cheese, sautéed mushrooms and beef demi-glaze on artisan bread

### FG Burger \$16

Half pound burger topped with applewood smoked bacon, Wisconsin cheddar cheese, lettuce, tomato and onion on a brioche bun

### Bleu Cheeseburger \$17

Half pound burger with Maytag bleu cheese crumbles and fried onions on a brioche bun

### Crab Cake BLT \$22

House made crab cake, applewood smoked bacon, herb aioli, field greens and sliced tomato on artisan bread

### Grouper Sandwich \$24

Fried, grilled or blackened grouper, lettuce and tomato on brioche bun

### Madison Park Chicken \$16

All natural, grilled chicken breast, Canadian bacon, Swiss cheese, lettuce, tomato and aioli on a brioche bun

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

## STEAKS & CHOPS

# FG

Served with one side and either a house or Caesar salad. Add \$6 for Seafood Mac & Cheese.

### Center Cut Filet Mignon

6 oz	\$59
10 oz	\$69

### Tomahawk Pork Chop

16 oz	\$44
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### Steak Additions

Maytag Bleu Cheese Crumbles	\$6
Umbria (Creamed Spinach)	\$7
Sautéed Mushrooms	\$6

### Hand Cut Prime Bone-In Ribeye

18 oz	\$66
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### New Zealand Lamb Chops

Four double bone chops	\$55
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Grilled Shrimp (5)	\$15
Panko Fried Lobster Tail*	\$16

\*Available only as an addition to a steak or chop entrée. Limited availability.

We do not recommend and will respectfully not guarantee any meat ordered medium well or above.

## ENTREES

Served with a house or Caesar salad.

### Santos Chicken \$31

Sautéed chicken breast covered with tomato, basil and prosciutto cream sauce, served over Parmesan risotto and with chef's vegetables

### Wild Mushroom Risotto \$28

Fresh spinach, tomatoes, forest blend mushrooms and Romano cheese.

### Napa Chicken \$30

Sautéed chicken breast, roasted artichokes, wild mushrooms, sun dried tomatoes, baby spinach, fresh herbs and extra virgin olive oil

### Atlantic Salmon \$34

Grilled and topped with tiger glaze and served with Parmesan risotto and chef's vegetables

### Sal's Pasta \$28

Tossed with fresh spinach, garlic, prosciutto, tomatoes and shallots with olive oil

### Royal Street Grouper \$44

Blackened grouper topped with mango relish and served over Parmesan risotto with chef's vegetables

### Blackened Chicken Alfredo \$30

Blackened chicken breasts on top of fettuccine tossed in a Parmesan cream sauce and finished with fresh shaved Parmesan cheese

### Chicken Marsala \$30

Sautéed chicken topped with a marsala wine sauce and mushrooms and served over pasta

### Chilean Sea Bass \$53

Sautéed in white wine and butter and served with tomato basil risotto and chef's vegetables

## PLATTERS

Served with french fries and chopped salad

### Southern Tenders \$16

House battered all natural tenders

### Mahi Mahi Fingers \$26

House battered mahi mahi fingers

### Bayou Shrimp \$28

Jumbo Gulf shrimp prepared either grilled or fried

## SIDES

**Creamed Spinach** \$10

**Seafood Mac & Cheese** \$16

**Baked Potato** \$8

**French Fries** \$7

**FG Mac & Cheese** \$9

**Parmesan Risotto** \$8

**Chef's Vegetables** \$7