

APPETIZERS

Roasted Texas Quail – Stuffed with Homemade Beef Chorizo.

Grey Moss Oysters – Buttermilk Breaded With Herbs And Fried.

Escargot Belgique – A Belgian Delicacy of Snails Cooked in Pure Butter and Seasoned with Fresh Herbs, Spices and Cheeses.

Wild Game Sausage – Succulent Selections of the “Best Sausages Available” with Fresh Berry Sauce.

Mushrooms – Fresh Mushrooms Sautéed in Garlic, Herbs and Cabernet Sauvignon.

SALADS

3 Lettuce Salad with Homemade Dressings – Blue Cheese, Lemon Herb, Vinaigrette, or White French.

Tomatoes Marie – Fresh Sliced Tomatoes with our Lemon Herb Dressing or Vinaigrette.

STEAK, CHICKEN & LAMB

Grilled Over Mesquite. Basted in our “Witch’s Brew” Includes our Olive Twists, Traditional Grey Moss Inn Squash Au Gratin and Sour Cream Potato on the Half Shell.

Filet Of “Choice” Beef

Ribeye “Choice” – Our Premier Steak.

The Pepper Steak – Our Ribeye Pressed with Cracked Peppercorns.

K.C. Sirloin Strip

T-Bone 16 oz.

Sirloin For Two – A Thick Cut of Heavy-Aged Top Sirloin. Dinner for Two.

Smoked Prime Rib – 12 + Oz. Lightly Grilled Sauce Au Jus or Fresh Horseradish Sauce.

Free Range Half-Chicken – Smoked then Grilled with our “Witches Brew” and Herbs. No Hormones or Preservatives. Served with a Honey Chipotle Sauce.

Healthy “Heart” Special Skinless, Free Range Half-Chicken – Marinated in Olive Oil, Garlic, and Fresh Rosemary. Served with Non-Fat Yogurt Potato.

Lamb Chops With Fresh Rosemary Cabernet Sauce – 3-Thick “T-Bone” Cut “American” Lamb Chops.

Lamb Chops With 8 Oz. Lobster Tail – 2-Grilled Lamb Chops with Lobster Tail (Warm Water).

Large Gulf Shrimp – (Add to your Entrée) Three Gulf Shrimp Marinated in Buttermilk, Breaded and Fried.

SEAFOOD

Includes our Olive Twists, Grey Moss Inn Squash Au Gratin, and our Sour Cream Potato on the Half Shell.

Lobster Tail – 8 Oz. Tail With 6 oz. Filet.

Grey Moss Oysters – Buttermilk Breaded with Herbs and Fried.

Grilled Pacific Salmon – Mesquite Grilled to Perfection.

The Waiter’s Special – Mesquite Grilled Ribeye with 8 Oz. Lobster Tail.

SPECIALS

Chef’s Entrée Of The Evening – Your Waitperson will Supply Tantalizing Details.

Vegetarian Special – Seasonal Fresh Steamed Vegetables, Broiled Tomato with Cheese, Grey Moss Inn Squash Au Gratin, Sour Cream Potato on the Half Shell.