



## APPETIZERS

### GTB CRAB CAKES | MARKET PRICE

Two of our house made crab cakes served on a bed of spring mix with our signature remoulade sauce.

### FRIED COCONUT SHRIMP | \$15

Fried coconut shrimp served with our Thai sweet chili sauce.

### CHICKEN WINGS | \$12

8 House seasoned wings served with your choice of: Buffalo, Bourbon BBQ, Garlic Parmesan, or our house dry rub. Served with a side of Blue Cheese or Ranch.

### CAJUN PORK RINDS | \$5 | + \$4 to add beer cheese

Cajun pork rinds served with our house made garlic aioli.

### CHICKEN SLIDERS | \$12

Hand breaded chicken cutlets with pickle, lettuce, tomato, and honey mustard.

### PRETZEL BITES WITH BEER CHEESE | \$11

Pretzel Bites topped with kosher salt and served with house made beer cheese.

## SALADS

### GRILLED CAESAR SALAD | \$8 for Half | \$15 for Full

Whole grilled romaine heart topped with Caesar dressing, pickled red onions, candied bacon, shaved Parmesan, croutons, and garnished with grilled lemon slices.

### "WEDGE" SALAD | \$15

Romaine wedge, Blue Cheese dressing & crumbles, tomatoes, cucumbers, candied bacon, and red onions.

### SUMMER BERRY SALAD | \$15

Spinach and spring mix topped with strawberries, blueberries, cranberries, candied walnuts, shredded parmesan cheese and served with Balsamic dressing.

### SIDE HOUSE SALAD | \$7 for Side | \$13 for Full | + \$3 Substitute an entrée side with a side salad

House mix salad, cucumbers, tomatoes, red onions, shredded cheese, croutons, and choice of dressing.

**ADD PROTEIN TO YOUR SALAD:** Grilled Chicken \$9 | Salmon \$8 | Shrimp \$9

## ENTRÉES

All entrée sides may be substituted, some may require an additional up charge.

### THE GTB FILET | MARKET PRICE

Hand cut 8oz filet marinated in a garlic and herb oil and topped with our house chimichurri compound butter. Served with mashed potato, asparagus, and finished with a thyme infused balsamic glaze.

### HAND CUT RIBEYE | 12 oz MARKET PRICE | 16 oz MARKET PRICE

Grilled ribeye, house compound butter, loaded red skin garlic mashed potatoes, and grilled asparagus.

### GREMOLATA CRUSTED SALMON | \$29

Pan seared salmon topped with a Lemon and herb gremolata. Served with a Dijon mashed potato and parmesan crusted broccolini.

### CHICKEN CARBONARA | \$21

Grilled chicken, bacon, linguine tossed in house made carbonara sauce, green onions, and shaved parmesan.

### THE ADMIRAL GARY BURGER | \$15 - Ask about our weekly burger special!

House blend 8oz burger made from a mixture of short rib, brisket, and chuck atop a toasted brioche bun with lettuce, tomato, onion, pickle, and our house garlic aioli. Served with fries.

### CARIBBEAN JERK CHICKEN | \$19

Jerk marinated chicken topped with grilled pineapple salsa, served with herbed lemon rice and choice of side.

### BEER BATTERED FISH & CHIPS | \$22

2 Hand dipped cod planks served with fries and your choice of house made tarter sauce or remoulade.

### GRILLED CAPRESE PORK CHOP | \$21

Balsamic marinated pork chop topped with mozzarella, tomato, fresh basil, and a drizzle of balsamic glaze paired with choice of two sides.

### PAN SEARED GROUPEL | \$26

Pan seared grouper topped with lemon, butter and capers served over herbed & lemon rice and choice of side.

## SIDES

Country Green Beans | \$4

Grilled Asparagus | \$5

Candied Brussel Sprouts | \$5

Parmesan Crusted Broccolini | \$5

Side House Salad | \$7

Roasted Garlic Mashed Potatoes | \$4

Herbed and Lemon White Rice | \$4

Fries | \$4

Baked Potato | \$4 | Loaded add \$1.50 (Served on Friday & Saturday)

White Cheddar Mac n Cheese | \$5

## DESSERTS

**ESPRESSO CRÈME BURLEE | \$9**

Served with whipped cream, shaved dark chocolate, and fresh berries.

**SEA SALT AND CARAMEL CHEESE CAKE | \$9**

As good as it sounds! Served with whipped cream and fresh berries.

**CHOCOLATE LAVA CAKE | \$12**

Warm chocolate cake layer cradling a reservoir of molten chocolate topped with ice cream and fudge sauce.

**TRADITIONAL "ISLAND" KEY LIME PIE | \$7**

Served with whipped cream and berries.

**VANILLA ICE CREAM SUNDAE | \$5**

Vanilla ice cream topped with chocolate sauce and chopped nuts.

## BEVERAGES

Coke, Diet Coke, Mr Pibb, Mello Yello, Lemonade, Sweet Tea, Unsweetened Tea, or Coffee | **\$2.95 each**

## WINE

### WHITE WINE

FREAKSHOW CHARDONNAY .....	\$9/\$27
JOSH CHARDONNAY .....	\$9/\$27
CHATEAU ST. MICHELLE CHARDONNAY.....	\$8/\$25
SEA SUN CHARDONNAY.....	\$11/\$34
SEEKER RIESLING .....	\$9/\$32
CHATEAU ST. MICHELLE RIESLING .....	\$9/27
NORTH BY NORTHWEST RIESLING .....	\$9/\$27
MIA DOLCEA MOSCATO .....	\$10/\$34
RUFFINO PINOT GRIGIO.....	\$8/\$25
TERLATO PINOT GRIGIO.....	\$11/\$35
STONELEIGH SAUVIGNON BLANC .....	\$10/\$34
SEA PEARL SAUVIGNON BLANC.....	\$9/\$27

### RED WINE

SALDO RED BLEND .....	\$11/\$35
FOLEY JOHNSON CABERNET .....	\$13/\$48
JOSH CABERNET SAUV .....	\$10/\$34
CLOS DU BOIS MERLOT .....	\$10/\$34
COPPOLA MERLOT .....	\$9/\$27
MEIOMI PINOT NOIR .....	\$10/\$34
JOSH PINOT NOIR .....	\$10/\$34
YELLOW TAIL SHIRAZ .....	\$8/\$25
CHOCOLATE SHOP.....	\$7/\$17

## BOURBON/WHISKEY

BULLIET	ELIJAH CRAIG	WILD TURKEY 101	ANGELS ENVY
BULLIET RYE	FOUR ROSES SINGLE BARREL	DEWARS WHITE LABEL	WOODFORD
KNOB CREEK	BARDSTOWN DISCOVERY SERIES	GLENFIDDICH SINGLE MALT	CROWN ROYAL
KNOB CREEK RYE	HORSE SOLDIER PREMIUM	GLENLIVET 12 YR	CROWN PEACH
MAKERS	SEXTON SINGLE MALT	JOHNNIE WALKER RED LABEL	CROWN APPLE
MAKERS 46	BASIL HAYDEN CASK	SEAGRAMS 7	WELLER 12 YR
JIM BEAM	BASIL HAYDEN	TULLAMORE D.E.W.	SUNTORI WHISKEY
JIM BEAM HONEY	JAMESON	SKREWBALL	

Groups of 6 or more will be charged 20% gratuity. Credit card payments subject to a 2.63% service charge.

Non-signed house account tickets will be charged 20% gratuity.

## BEER

BUD LIGHT.....	\$4.00
MILLER LIGHT.....	\$4.00
MILLER GENUINE DRAFT.....	\$5.00
MICHELOB ULTRA .....	\$4.00
COORS LIGHT.....	\$4.00
BUSCH LIGHT.....	\$4.00
BUDWEISER .....	\$4.00
BLUE MOON.....	\$5.00
CORONA EXTRA .....	\$5.00
MODELO .....	\$5.00
YUENGLING.....	\$5.50
TROPIC FLARE IPA.....	\$6.00

Ask us what we have on draft!