



## Congratulations, MSU Graduates!



Dec 7, Thurs Dinner Hours: 5pm~10pm

Dec 8<sup>th</sup> Fri, All day: 11:30am~10pm

Accepting Reservations, call 662 323 5005

### Starters

CRABMEAT QUESADILLA *Lump crabmeat, cilantro pesto.....12*

CRISPY CALAMARI *Dusted with seasoned flour, sweet chili sauce...10*

FRIED GREEN TOMATOES *Buttermilk, tomato jam, ranch...8*

CRAWFISH EGG ROLLS *Cream cheese mixture, sweet chili sauce...9*

### Salads and Soup

#### GRILLED ROMAINE SALAD

*Black bean, diced tomatoes and avocado with avocado ranch dressing ...7*

#### WINTER GREEN SALAD

*Arugula, endive, radicchio, strawberries, gorgonzola, pine nuts tossed in balsamic vinaigrette...7*

#### ROASTED BUTTERNUT SQUASH SOUP ...6

### Entrees

#### SLOW ROASTED PRIME RIB

*Painted Hill Prime 12oz., grilled asparagus, whipped potato, natural au jus, and horseradish...36*

#### GRILLED STEELHEAD SALMON

*Fresh from Washington State, grilled asparagus, steamed rice...25*

#### CHICKEN MARSALA & PAPARDELLE PASTA

*Arkansas organic & free range chicken, sautéed mushrooms...21*

#### GORDON BURGER

*8oz Wagyu beef handpattied, Gordon Sauce, caramelized onion, cheddar, gruyere, lettuce, tomato...15*

#### FISH & CHIPS

*Wild fresh giant cod, malt vinegar, tartar sauce, fries or spicy waffles fries...15*

### Desserts

#### NEW YORK CHEESE CAKE

#### GERMAN CHOCOLATE CAKE

#### STICKY TOFFEE WITH HÄAGEN-DAZS VANILLA

#### STRAWBERRY RHUBARB PIE

Parties of 6 or more a 20% gratuity will be added. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions