

# Chef's Menu A

\$30 per person

## Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

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## Entrées

Grits à Ya Ya

Spiced Gulf jumbo shrimp top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits

Salmon Casino

Atlantic salmon topped with lump crab casino over house mashers and garlic-marinated grilled asparagus. Finished with a Meyer lemon butter sauce.

Iberville

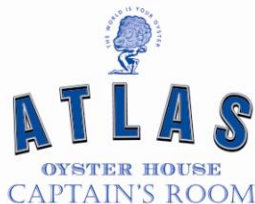
Grilled filet mignon and crab cake over house mashers with sautéed spinach, caramelized onions, and bacon. Finished with crawfish jus lié.

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## Dessert

Trina's specialty house-made desserts

Beverages sold separately. Tax and Gratuity not included.



To schedule your next event, call Shelley Yates directly at (850) 748-9001.  
If you have a question about food or service for your party, call Melissa at (850) 982-5769.  
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