

Just For Starters

Fried Cheese Sticks
 Stuffed Jalepeno Peppers
 Fried Dill Pickles
 Catfish Strips
 Fried Crawfish Tails
 Fried Crab Claws
 Golden Onion Rings
 Trio of Hot Tamales
 with Chili

Fried Mushrooms
 Stuffed Mushrooms
 Seafood Gumbo Cup / Bowl
 Shrimp Bisque Cup / Bowl
 Vegetable Soup Cup / Bowl
 Pollo Salad or Caesar Salad
 with Chicken with Shrimp
 Grilled Chicken Salad
 Hot Crawfish Salad

Beef Entrees
Filet, Ribeye and New York Strip may also be blackened.

FILET MIGNON - 8 Oz.
 12 Oz.

"The Best Sherman's has to offer!"

RIBEYE - Small 14 - 16 Oz
 Large 20 Oz

*This cut of beef has the largest marbling
 which gives it all its flavor.*

NEW YORK STRIP - 18 Oz.

*Cut from the short loin which gives it a
 beefy flavor but also a firmer texture*

T-BONE STEAK - Small 22 Oz.
 Large 28 Oz.

A combination of a filet and strip. Surely a steak lover's delight.

TENDERLOIN of BEEF - 6 Oz.

*Topped with fresh jumbo lump crabmeat or craw fish tails
 in a light cream sauce. A "Sherman's Favorite"!*

STEAK and SHRIMP - 14 Oz. RIBEYE

*Charbroiled to perfection along side
 four jumbo gulf fried shrimp*

COWBOY RIBEYE - 28 Oz.

*Bone in ribeye, oven roasted and charbroiled to perfection,
 topped with its own au jus. Served with a homemade
 horseradish sauce*

**Top any steak entree with fresh jumbo lump
 crabmeat or crawfish tails in a cream sauce,
 a Sherman's favorite**

Children's Menu Available
 (12 and under only)

*May We Suggest a Glass of Wine or Your Favorite Cocktail.
 All Parties of 6 or More, an 18% Gratuity Will Be Included.
 We Will Be Happy to Assist You With Private Functions.
 Call For Reservations - 332-6924*

Hickory Smoked Barbeque

BABY BACK RIBS
 Whole Rack
 Half Rack

ONE HALF CHICKEN

*Above items served with baked beans, potato salad,
 cole slaw, freedom fries (choice of two).
 These Items Can Also Be Catered.*

**Beef, Pork,
 Chicken and Veal**

SHISH-KA-BOB

*Tenderloin cuts of beef charbroiled on a skewer with
 Fresh peppers, onions, mushrooms and tomatoes.
 May we suggest over a bed of brown rice*

CHICKEN-KA-BOB

*Tender cuts of chicken on a skewer of fresh
 peppers, onions, mushrooms and tomatoes.
 May we suggest over a bed of brown rice*

GRILLED BREAST OF CHICKEN

*Boneless butterfly breast of chicken, seasoned and grilled
 to perfection. Served with a honey mustard sauce*

SOUTH MAIN CHICKEN GRILL

*Whole boneless chicken breast grilled and topped
 with pepper jack cheese, grilled onions, mushrooms
 and green peppers*

THE CLASSIC CHOP

*Smoked pork loin chop, charbroiled to perfection
 and topped with our homemade glaze*

CHOPPED SIRLOIN

*10 oz. chopped sirloin cooked on our grill and
 smothered with onions and gravy*

VEAL CUTLET

*Fresh milk-fed veal, golden fried, topped with a
 rich brown gravy.*

★ SPECIAL NOTE FOR SUGAR BUSTERS ★
Sauteed Vegetables or Sweet Potato May Be Substituted.

Fried Seafood

FRIED SHRIMP

Jumbo Gulf Coast shrimp fried to a golden brown in our special batter

FRIED OYSTERS

An oyster lover's delight! Fried the old Southern way

FRIED CATFISH FILLET

Pond raised Mississippi catfish, fried to a golden brown

FRIED CRAWFISH PLATTER

Fresh Louisiana crawfish fried to a golden brown in our special batter

FRIED STUFFED SHRIMP

Jumbo Gulf Coast shrimp stuffed with crabmeat and shrimp dressing and fried to a golden brown

SEAFOOD SAMPLER

What a treat! A generous serving of shrimp, oysters, fish, stuffed crab, scallops and bushpuppies

SHRIMP AND OYSTER COMBO

Jumbo Gulf Coast shrimp and oysters, fried golden brown in our special batter

Broiled Seafood

Redfish, Grouper & Catfish may also be blackened.

BROILED SHRIMP

*Jumbo Gulf Coast shrimp broiled in a butter and garlic sauce
Stuffed with Sherman's crabmeat & shrimp dressing*

BROILED CATFISH FILLET

*Mississippi pond raised catfish that is naturally low in fat. An excellent choice for a lighter meal
Stuffed with Sherman's crabmeat & shrimp dressing*

BROILED or GRILLED GROUPEL

A fresh salt-water fish, naturally low in fat, from the Gulf of Mexico. This fish is very lean and flaky which makes it an excellent choice for a lighter meal

BROILED FLOUNDER

*A whole Gulf Coast flounder, broiled in our butter sauce. (In season)
Stuffed with Sherman's crabmeat & shrimp dressing*

REDFISH "CAROLE"

Broiled to perfection and topped with our delicious lump crabmeat and shrimp wine sauce

ROASTED SALMON

Served with grilled shrimp and topped with a wonderful dill beurre blanc sauce

All entrees are served with salad, and your choice of pasta, baked potato, consomme rice or homemade fries, and hot rolls.

Pasta Combination

BAKED LASAGNA

Sheet style noodles layered with our own special red meat sauce

CAPELLINI

A very thin noodle, smaller than spaghetti, topped with our homemade sauce and served with our own meatballs or Italian sausage

CHICKEN FETUCCINE

Tender strips of chicken breast grilled and lightly tossed with a delicious cream sauce over a bed of Fettuccine Alfredo

SHRIMP FETUCCINE

Sauteed in butter, garlic and mushrooms, topped over a bed of delicious Fettuccine Alfredo

VEAL PARMESAN

Pure milk-fed tender veal smothered with mozzarella cheese and baked with our own sauce. Served with Capellini or Fettuccine Alfredo

VEAL PICCATA

Pure milk-fed veal sauteed in olive oil and butter with lemon and garlic. Served with Fettuccine Alfredo or Capellini

CHICKEN PARMESAN

Chicken breast smothered with mozzarella cheese and baked with our own sauce. Served with Capellini or Fettuccine Alfredo

CHICKEN PICCATA

Chicken breast sauteed in olive oil and butter with lemon and garlic. Served with Fettuccine Alfredo or Capellini

EGGPLANT PARMESAN

Fresh eggplant battered with seasoned bread crumbs topped with homemade sauce and mozzarella cheese and served with angel hair pasta

EGGPLANT BAYOU TECHE

An eggplant piroque lightly battered and fried, filled with grilled jumbo shrimp, sauteed lump crabmeat and scallions and topped with a white wine sauce

All Pasta entrees served with house salad and fresh dinner rolls

Homemade Desserts

Lemon Ice Box Pie

Chocolate Cream Pie

Coconut Cream Pie

Southern Pecan Pie

New Orleans Style Bread Pudding

Beth's Homemade Cheesecake

with Blueberry or Strawberry topping