

SILVER STAR GRILLE

Dinner Menu

Appetizers

WARM MOZZARELLA 19.

Creamy mozzarella cheese baked and topped with balsamic reduction, roasted tomatoes, fresh basil and toasted breadsticks.

WITH BEEF TENDERLOIN 29.

SPINACH AND ARTICHOKE DIP 17.

Creamy mixture of cheeses, spinach and artichoke hearts served with tortillas chips.

WITH LUMP CRAB MEAT OR MAINE LOBSTER 29.

DIABLO SHRIMP 18.

Lightly fried shrimp tossed in our spicy, tangy house made diablo sauce.

SILVER STAR QUESO 13.

Famous au gratin cheese with a mexican twist. Served with tortilla chips.

ADD BRISKET OR PULLED PORK +7.

ADD CRAB MEAT OR MAINE LOBSTER +14.

SEARED AHI TUNA 25.

Fresh Yellowfin Tuna seasoned and lightly seared, served with soy/wasabi sauce & a sweet and spicy chili sauce.

SILVER STAR NACHOS 19.

Choice of chopped brisket or pulled pork over tortilla chips, freshly grated cheese, BBQ sauce and pickled jalapeños.

JUMBO CRAB CLAWS 27.

Marinated or deep fried claws on top of a bed of our signature Silver Star olive mix served with remoulade and cocktail sauce.

PORK SHANKS 19.

Tossed in spicy glaze served with ranch.

CHEESE BOARD 34.

Selection of available cheeses, smoked sausage, smoked almonds, candied bacon, crustinis and pepper jelly.

GUMBO Cup - 9.

Authentic dark roux chicken & sausage gumbo. Bowl - 14.

Salads

SILVER STAR COBB SALAD 16.

Avocado, crisp bacon, bleu cheese crumbles, sliced hard-boiled eggs and tomatoes with fresh mixed greens. Served with ranch or bleu cheese dressing.

STRAWBERRY PECAN SALAD 16.

Spring mix greens, freshly sliced strawberries, candied pecans, bleu cheese crumbles with raspberry walnut vinaigrette.

CLASSIC GARDEN SALAD 16.

Spring mix greens, sliced cherry tomatoes, diced eggs, cucumber, mixed cheeses, and croutons.

CAESAR SALAD 15.

Fresh cut romain, tossed in caesar dressing, topped with shredded parmesan.

CHOOSE ONE PROTEIN: (SECOND PROTEIN AT FULL PRICE.)

Grilled Chicken or Smoked Turkey +7. | Steak Bites +9.

Three Jumbo Grilled Shrimp +10. | Lump Crab Meat +13.

Grilled Salmon or Seared Ahi Tuna +12.

Dressings

Housemade Ranch, Honey Mustard, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Italian, Raspberry Walnut Vinaigrette, Caesar

Burgers

Served with your choice of french fries or house-made chips. Onion rings +1.50.

CHEESEBURGER 19.

Certified Angus Beef topped with American Cheese, romaine, tomato, red onion, mayo, mustard & pickles on a toasted sweet bun.

SMOKEHOUSE BURGER 22.

Certified Angus Beef patty topped with American Cheese, chopped brisket, savory BBQ sauce and bacon strips, romaine, tomato, red onion, mayo, mustard & pickles on a toasted sweet bun.

18% GRATUITY WILL BE ADDED TO ALL CHECKS.

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Seafood, Chicken & Pasta

Served with your choice of two sides.

ALASKAN HALIBUT 43.

6 oz. pan seared and served on a bed of crab meat risotto with garlic parmesan bread. Served with side salad only.

SHRIMP & GRITS 29.

Shrimp sauteed with andouille sausage, herbs and spices served over creamy cheese grits. Served with side salad only.

THE GUITREAU 30.

Pan seared catch of the day topped with sautéed crawfish, shrimp, and mushrooms in white wine and spices.

SUBSTITUTE SALMON +5.

CATCH OF THE DAY 28.

Pan seared Red Snapper or Red Fish and served on a bed of seasonal veggies.

CREOLE MAHI MAHI 32.

Pan seared Mahi Mahi covered with a crawfish and shrimp etouffee sauce.

GRILLED SALMON 29.

Wild-Caught Atlantic Salmon. Served on a bed of seasoned veggies.

FRIED OR GRILLED SHRIMP 29.

Five jumbo gulf shrimp.

TIGER CHICKEN 25.

10 oz. grilled chicken breast with a spicy glaze.

LOBSTER MAC & CHEESE 29.

Penne pasta tossed in spicy cheese sauce topped fresh Maine lobster and fresh parmesan. Served with side salad only.

PRIMO PENNE PASTA 19.

Penne pasta tossed in a light homemade butter sauce with sautéed mushrooms, spinach, and red peppers, topped with parmesan. Served with side salad only.

CHOOSE ONE PROTEIN: (SECOND PROTEIN AT FULL PRICE.)

Grilled Chicken or Smoked Turkey +7. | Steak Bites +9.
Three Jumbo Grilled Shrimp +10. | Lump Crab Meat +13.
Grilled Salmon or Seared Ahi Tuna +12.

Barbeque Platters

Served with two side items, bread and sauce

RIB PLATTER 23. / 26. / 29.

Small, Regular, Large

COMBO PLATTER Two meats 23.

Choice of 2 or 3 meats:
Ribs, Brisket, Turkey, Pulled Pork, Sausage (Brisket + \$2) Three meats 26.

Loaded Au gratins

Served with a side salad.

BRISKET OR PULLED PORK 19.

STEAK BITES 24.

LUMP CRAB MEAT 26.

MAINE LOBSTER 26.

Steaks

We proudly serve USDA choice Certified ANGUS Beef® steaks. Hand cut from perfectly aged beef, seasoned and grilled to your satisfaction. Served with your choice of two sides.

RIB EYE STEAK

14 oz. 52. | 20 oz. 59.

FILET MIGNON

6 oz. 44. | 8 oz. 52. | 10 oz. 59.

NEW YORK STRIP

16 oz. 49.

COWBOY RIBEYE

Bone-In 22 oz. 69.

TOMAHAWK RIB EYE STEAK

36 oz. 125.

BONE IN PORK CHOP

16 oz. 34.

ADD two ribs +8.

ADD sautéed onions or mushrooms +4.

ADD three grilled or fried shrimp +10.

ADD sautéed lump crab meat +13.

ADD Oscar Style* +15.

*Augratin Cheese & Sauteed Jumbo Lump Crab

Sides

Dinner Salad

Cesar Salad

Au Gratin Potatoes

Baked Potato

Homestyle Fries

House Made Chips

Creamy Cole Slaw

Double Augratins +\$2.

Mustard Potato Salad

Garlic Roasted Asparagus

Steamed Broccoli

Squash Medley

BBQ Beans

Onion Rings

Mac & Cheese +\$4

Kid's Menu

For children 12 and under.

Each comes with choice of one side, tea or soft drink.

KIDS CHEESEBURGER 14.

BARBEQUE PLATE (Choice of 1 meat) 14.

CHICKEN TENDERS 13.

BUTTER PASTA 12.

GRILLED CHEESE 1 1.

SIDE CHOICES

Homestyle Fries

Creamy Cole Slaw

Mustard Potato Salad

Steamed Broccoli

BBQ Beans

Onion Rings

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