

Dinner at Filet

House Specialties

Blackened Grouper Filet Cajun seafood cream sauce, shrimp, scallops & crawfish, charred broccolini 30

Rack of Lamb fig, mint & black olive tapenade, rosemary-brie mashed potatoes 40

Seared Rainbow Trout roasted fingerling potatoes, romesco, fried spinach 24

Pork Tenderloin sweet potato hash, sausage-sage cream sauce 24

Starters

***Ahi Tuna Appetizer** seared rare, wild greens, roasted red peppers 17

House-Made Onion Rings Filet special dipping sauce 10

Fried Cheese chipotle ranch, apricot almond honey 14

Crab Cakes jumbo lump crab, almonds, roasted corn and black bean salsa, topped with chipotle aioli 22

Artichoke Hearts fried, garlic bread crumbs, horseradish sour cream 11

Crispy Calamari marinara, sweet Thai sauce 16

Irish Pub Nachos short rib, house-made potato chips, white cheddar, Guinness, grilled onions 17

Bacon Seafood Dip spinach, artichoke, onion, jalapeño, tomato, mushroom, served with tortilla chips 16

Seafood Bisque cream, lobster stock, sherry 7.5/12

Soup du Jour prepared daily 6/10

Casual Bites

Served with one regular side item. Additional side items 4.5/6

***Angus Steak Burger** grilled to order, lettuce, tomato, onion, pickle 13

Add bacon, cheese, mushrooms or grilled onions, or bleu cheese 1 each

Cajun Seafood Tater baked potato, Cajun seafood cream sauce, shrimp, crawfish & scallops, cheddar cheese, chives 17

Short Rib Sandwich Boursin mayo, sautéed mushrooms, onions, jalapenos, pepper jack 16

Salads

+ Add chicken, shrimp 10

+ Add filet, salmon 12

A slight upcharge will incur when adding a second protein.

***Filet Salad** hand cut beef tenderloin, wild greens, romaine, Granny Smith apples, dried apple slices, walnuts, honey goat cheese, apple balsamic vinaigrette 21

***Ahi Tuna Salad** seared rare, wild greens, romaine, roasted red peppers, sliced almonds, edamame, fried noodles, honey lime vinaigrette 21

Pecan Chicken romaine, raisins, peaches, candied pecans, celery, bleu cheese 20

Signature Caesar romaine, parmesan 10

House Wedge iceberg, tomatoes, bleu cheese, bacon, cucumbers, onions 13

Spinach Salad strawberries, red onion, granola, golden raisins, warm bacon vinaigrette 14

Entrées

All entrées served with one regular side item. Additional side items 4.5/6

Panko Chicken marinara, gnocchi, spinach, alfredo, mozzarella, parmesan 25

***Filet Tips** hand cut tenderloin, sautéed mushrooms, red wine reduction, served over rosemary brie mashed potatoes or Captain Jack style with fresh vegetables 26

Bruschetta Chicken zucchini noodles, roma tomato, basil, parmesan, olive oil 19

***Grilled Sea Scallops** white wine, garlic, spinach, balsamic reduction 30

Rack of Ribs "House Specialty" citrus merlot glaze or sweet BBQ half 22/full 32

***Grilled Salmon** lemon horseradish crust, white bean, onion, artichoke 29

***Seafood Crepes** shrimp, scallops, blue crab, Mornay sauce, gruyere cheese 25

***Spicy Cajun Jambalaya** shrimp, scallops, chicken, andouille sausage, Cajun rice, parmesan 27

***Spicy Cajun Seafood Pasta** crawfish, shrimp, scallops, andouille sausage, linguini, parmesan, mushrooms [marinara or alfredo] 27

***Seafood Platter** shrimp, scallops, flounder [fried, grilled or blackened] 24 *Seafood Platter may be ordered as shrimp only, fish only, or shrimp and fish but all items must be prepared/cooked the same way.*

Steaks

All steaks served with two regular side items. Additional side items 4.5/6

+ Add 5 shrimp to any entrée 10 + Add 5 scallops to any entrée 20

***Filet** hand-cut Black Angus beef tenderloin filet mignon 6oz mp/8oz mp

***Stuffed Filet** Boursin cheese, artichoke, red & yellow peppers, balsamic reduction 6oz mp/8oz mp

***New York Strip** 13oz hand-cut Black Angus striploin steak, maison butter mp

***Rib Eye** 14oz hand cut, Black Angus, boneless, maison butter mp

***Porterhouse** 22oz premium Black Angus, maison butter mp

We cannot guarantee the flavor or tenderness of a steak cooked past Medium Well.

[Pittsburgh or Cajun blackening available]

Sides

Regular Side Items 4.5

Baked Sweet Potato

Loaded Baked Potato

Wild Mushroom Risotto

French Fries

Side House Salad

Side Caesar Salad

Cajun Rice

Vegetable Du Jour

Rosemary Brie Mashed Potatoes

Premium Side Items 6

Asparagus

Side Wedge Salad

Side Spinach Salad

Desserts

Crème Brulee French custard, bruleed sugar 7

Chocolate "OH" warm chocolate cobbler, vanilla ice cream 7

Key Lime Pie authentic key lime, gingersnap & black pepper crust 7

NY Style Cheesecake ask your server for the flavor of the week 7

Slice of Premium Cake ask your server for the flavor of the week 7

Chocolate Bourbon Deconstructed Pecan Pie served with vanilla ice cream 7

Gelato or Ice Cream ask your server for the flavor of the week 6

Two baskets of complimentary bread and sundried tomato tapenade per table.

*WARNING: CONSUMPTION OF RAW OR UNDERCOOKED FOODS COOKED TO ORDER, SUCH AS MEAT, POULTRY, FISH, SHELLFISH OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS.

filet
STEAK & SEAFOOD

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