

Lunch at Filet

House Specialties

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

Fish or Shrimp Tacos [fried, grilled or blackened] corn & black bean salsa, cilantro, avocado crema 16

Vegetarian Gyro portabella mushrooms, vegetables, Tzatziki sauce 15

Naan Tacos naan bread, ahi tuna, sriracha wasabi mayo, seaweed salad, wonton crisp 18

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, 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, grilled onions 17

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

Soups: Seafood Bisque cream, lobster stock, sherry 7.5/12 **Soup du Jour** prepared daily 6/10

Salads

+ Add chicken, shrimp 10 + Add filet, salmon 12

A slight upcharge will incur when adding a second protein.

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

Pecan Chicken romaine, craisins, 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

Soup & Salad house or Caesar & cup of bisque 13/cup of soup du jour 11 *[Cannot add protein to Soup & Salad]*

Sandwiches

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

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

Pesto Chicken fresh pesto, roma tomatoes, mozzarella 15

Reuben corn beef, kraut, thousand island, Swiss cheese, rye 15

Crab Cake jumbo lump crab, almonds, chipotle aioli, lettuce, tomato, onion 19

Monte Cristo black forest ham, Swiss cheese, cinnamon French toast, spicy mustard, powdered sugar, raspberry glaze 15

***Rib Eye Steak** Boursin mayo, pepper jack, mushrooms, sautéed onions 16

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

Half Sandwich with Soup or Salad BLT, grilled ham & cheese or Reuben

Half Sand. w/ House or Caesar Salad 13

Half Sand. w/ Soup 14

Half Sand. w/ Bisque 15

Entrées

All entrées served with one regular side item [Excluding Jambalaya & Seafood Pasta]. **Additional side items 4.5/6**

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

Portabella Chicken marinated grilled portabella mushrooms, caramelized onions, mozzarella 20

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

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

***Spicy Cajun Jambalaya** shrimp, scallops, chicken, andouille sausage, Cajun rice, parmesan 21

***Spicy Cajun Seafood Pasta** crawfish, shrimp, scallops, andouille sausage, linguini, parmesan, mushrooms [marinara or alfredo] 21

***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.*

On the Skinny Side

Served with chef's choice of vegetable.

Grilled Chicken 14

Grilled Salmon 20

Grilled Flounder 15

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

French Fries

Sweet Potato Chips

Vegetable Du Jour

Cajun Rice

Side House Salad

Side Caesar Salad

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

*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.

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STEAK & SEAFOOD

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