

Lunch Menu

Starters

BULLFISH ONION RINGS

Our signature onion rings, thick-cut, battered and fried golden, served with jalapeño ranch dressing. 5.99

SPINACH ARTICHOKE DIP

Fresh spinach and creamy artichoke dip topped with sour cream, served with homemade corn tortilla chips. 5.99

AHI TUNA WONTON STACK

Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin, stacked high on crispy wontons with cucumbers, soy ginger glaze, wasabi and pickled ginger. 8.99

FRIED GREEN TOMATOES

Green tomato slices breaded and fried. Layered with goat cheese, mixed greens and aged balsamic reduction. 5.99

BULLFISH SPICY SHRIMP

Fresh Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce and served with crispy wontons. 8.99

CAJUN EGG ROLLS

Three crispy egg rolls with Cajun chicken, black beans, corn, onions, peppers and cheddar cheese, with avocado ranch dipping sauce. 6.99

Lunch Favorites

SALAD AND SOUP

A bowl of one of our Signature soups paired with a House or Caesar Salad. 5.99

SALAD AND BAKED POTATO

A piping hot, Idaho baked potato with your choice of House or Caesar salad. 5.99

1/2 COLOSSAL CLUB COMBO

One half of our Colossal Club Sandwich paired with your choice soup, House or Caesar salad. 7.99

FRESH-BAKED QUICHE

An individual serving of our homemade quiche baked daily. Served with a selection of fresh seasonal fruits. 7.99

CHICKEN SALAD PLATE

Tender, diced chicken breast tossed with juicy red grapes, pecan halves, fragrant herbs and mayonnaise. Served with artisan crackers and fresh seasonal fruit. 7.99

BULLFISH CHICKEN PASTA COMBO

Marinated grilled chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce, paired with your choice of House or Caesar salad. 8.99

Salads

Our Signature Salad dressings: Honey Vinaigrette, Country French, Sweet Honey Mustard, Avocado Ranch, Balsamic Vinaigrette, Ranch, Bleu Cheese, Thousand Island and Fat Free Raspberry Vinaigrette.

BULLFISH STRAWBERRY SALAD

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with honey vinaigrette. 8.99

CRISPY CHICKEN SALAD

Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions and applewood smoked bacon. Served with honey mustard dressing. 8.99

AHI TUNA SALAD

Sashimi-grade Ahi tuna, encrusted with fresh black pepper, lightly seared and sliced thin, served over mixed field greens tossed with cilantro-ginger vinaigrette, red onions, Mandarin oranges and crunchy Asian noodles. 9.49

BLACKENED SALMON CAESAR SALAD

Fresh Atlantic salmon fillet, pan seared with Cajun spices and served over crisp romaine hearts tossed in our own Caesar dressing with imported parmesan cheese and homemade croutons. 9.49

CALIFORNIA COBB SALAD

Oven roasted chicken breast, applewood smoked bacon, blue cheese crumbles, chopped eggs, diced tomatoes, cheddar cheese and sliced black olives over fresh field greens. Served with avocado ranch dressing. 8.99

BLACK AND BLEU SALAD

Blackened sirloin steak cooked to your liking, served over fresh mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles & Cajun fried onions. Served with our homemade bleu cheese dressing. 9.99

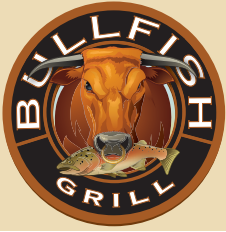
STEAKHOUSE WEDGE

A crisp wedge of Iceberg lettuce topped with homemade blue cheese dressing, fresh Roma tomatoes, chopped applewood bacon, caramelized pecan halves and blue cheese crumbles. Drizzled with aged balsamic reduction. 5.29

HOUSE SALAD

Fresh mixed greens with tomatoes, chopped eggs, cucumbers, applewood smoked bacon, cheddar cheese and croutons. 4.79

TRADITIONAL CAESAR SALAD 4.79



Lunch Menu

Sandwiches

All sandwiches are served with hot French fries.

BLACK ANGUS CHEESEBURGER

Grand Champion Angus burger, hickory grilled and stacked high with leaf lettuce, tomato, pickles and Cajun fried onion rings, with your choice of cheddar, provolone, pepperjack, American or Swiss cheese. 8.49
Add applewood smoked bacon .50

TURKEY AND SWISS CROISSANT

Roasted turkey breast, Swiss cheese, crisp leaf lettuce, roasted garlic and sundried tomato mayo on a bakery fresh croissant. 7.49

TENNESSEE JACK GRILL

Grilled marinated chicken breast basted with our barbeque sauce then crowned with melted pepperjack cheese, applewood smoked bacon, lettuce and tomato. 8.99

GRILLED SALMON BLT

6oz grilled Atlantic salmon, applewood smoked bacon, leaf lettuce, vine-ripe tomatoes, and remoulade on toasted wheatberry bread. 9.49

GROUPER PO' BOY

Golden-fried fresh grouper on a toasted hoagie roll with homemade remoulade sauce, leaf lettuce and sliced tomatoes. 9.99

CHICKEN SALAD CROISSANT

Tender diced chicken breast tossed with juicy red grapes, pecan halves, fragrant herbs and mayonnaise, on a bakery fresh croissant with lettuce and tomato. 7.49

FRIED GREEN TOMATO BLT

Locally-grown green tomato slices, cornmeal battered and fried golden, topped with crisp applewood smoked bacon and fresh field greens. Served with roasted garlic and sundried tomato mayo on a toasted hoagie roll. 6.99

PRIME RIB SANDWICH

Slow roasted prime rib topped with a hearty mushroom gravy. Served open-faced on a toasted hoagie roll with a side of creamy horseradish sauce. Limited availability. 9.99

BULLFISH CRAB CAKE SANDWICH

A large housemade lump Blue Crab cake, served on our fresh-baked toasted bun with lettuce, tomato and homemade remoulade sauce. 9.99

AHI TUNA WRAP

Pepper-encrusted Sashimi grade Ahi tuna, lightly seared and sliced thin, wrapped in a garlic-herb tortilla with wasabi mayo, diced red onions, tomatoes, red pepper strips, sliced celery and crisp romaine lettuce. 7.99

BULLFISH STEAK SANDWICH

Grilled sirloin steak topped with caramelized onions and melted Swiss cheese. Served on a toasted hoagie roll with lettuce and tomato. 9.99

COLOSSAL CLUB SANDWICH

Roasted turkey breast, baked ham, applewood smoked bacon, Swiss and cheddar cheeses, leaf lettuce, tomato and chipotle mayonnaise on toasted wheatberry bread. 7.99

Signatures

Add a House or Caesar salad to any Signature or Sandwich for only 2.99

SOUTHERN STYLE CHICKEN TENDERS

Fresh hand-breaded chicken tenders fried crisp and golden. Served with fries and cole slaw, accompanied by tangy barbeque and honey mustard dipping sauces. 8.99

LUNCH CHOP

A juicy 6oz center-cut pork chop, grilled to perfection and topped with caramelized sweet and sour onions. Served with pecan brittle sweet potatoes. 7.99

BULLFISH FISH AND CHIPS

Fresh catch, lightly breaded and fried golden brown. Served with fries, cole slaw and remoulade sauce. 8.99

TROUT ALMONDINE

Fresh rainbow trout, lightly breaded then pan seared and topped with toasted almonds and lemon butter sauce. Served with fresh seasonal vegetables. 8.99

HERB-ROASTED CHICKEN

One half herb-roasted rotisserie chicken served with fresh seasonal vegetables and a side of our tangy barbecue sauce. 8.49

GRILLED ATLANTIC SALMON

6oz grilled Atlantic Salmon fillet delicately seasoned and crowned with our special mustard dill sauce. Served with fresh steamed broccoli and white cheddar mashed potatoes. 9.99

FLAME GRILLED SIRLOIN

6oz premium Grand Champion Angus sirloin, aged to perfection and grilled to your liking. Served with fresh steamed broccoli and white cheddar mashed potatoes. 9.99

MEATLOAF STACK

A hearty portion of our homestyle meatloaf stacked aside white cheddar mashed potatoes, smothered in wild mushroom gravy and topped with tobacco onions. 7.99