

Appetizers

- Soup du Jour** \$3.50
An enticingly delicious soup made fresh daily by the chef.
- Grouper Fingers** \$8.95
Lightly breaded grouper fingers fried to a golden brown and served with a house made mustard sauce.
- Fried Green Tomatoes** \$8.25
Cornmeal dusted green tomatoes with a country ham and cream cheese mousse, topped with scallions and sweet tomato chutney.
- Kentucky Beer Cheese** \$6.95
House made beer cheese, served with warm pretzel bread.
- Crab Cakes** \$9.25
Two sautéed crab cakes served on a bed of fresh spinach with a sweet corn remoulade.
- Cajun Style BBQ Shrimp** \$8.50
Six large Gulf Coast shrimp sautéed in a mild cajun style bbq sauce and served over toasted rye points.
- Chicken Livers** \$7.95
With a pepper cream pan gravy and onion marmalade.

Salads

- Classic Caesar Salad** \$10.25
Fresh romaine tossed with our Caesar dressing and served with garlic croutons, tomatoes, shredded Parmesan cheese, and your choice of grilled or blackened chicken.
- Hot Slaw** \$3.95
Thinly sliced fresh cabbage, with our own sweet and sour dressing and topped with applewood cured bacon.
- Shrimp Salad** \$9.95
Kentucky Ale beer battered shrimp with honey mustard bourbon dressing tossed with chopped lettuce, tomatoes, egg, and shredded cheese blend.
- Southern Spinach Salad** \$8.95
Tender spinach leaves topped with fresh strawberries, blueberries, Feta cheese, spiced toasted pecans, and served with a sweet vinegar and olive oil dressing.
Add grilled chicken \$10.95
- Salmon Salad** \$10.95
Applewood bacon wrapped salmon atop crisp romaine lettuce with Maytag Bleu Cheese, toasted almonds, Granny Smith apples and dried cranberries, tossed in a country apple cider vinaigrette.
- Chicken Salad** \$8.95
All white meat chicken salad surrounded with fresh fruit and a warm muffin.
- House Salad** \$3.95
Tossed Romaine, Iceberg, and Leaf lettuce served with your choice of dressing.

Sandwiches

All sandwiches are accompanied by garden garnishes and served with Tater Babies and cabbage slaw.

- *The Tousey Burger** \$7.95
A char-grilled burger grilled with your choice of cheese, served on a toasted bun.
- Chicken Cordon Bleu Sandwich** \$8.95
Lightly seasoned and fried breast of chicken topped sizzling ham and Swiss cheese.
- *Ribeye Steak Sandwich** \$10.75
This hand cut steak is as tender as a mother's love. Seasoned, grilled, and topped with onion straws drizzled with béarnaise sauce...served on rye bread.
- Chicken Salad Sandwich** \$7.95
All white meat chicken salad served on your choice of bread and topped with lettuce and tomatoes.
- *Mini Burger Shots** \$8.25
Three burgers on soft honey buns and served with American cheese and crispy onion straws.
- The Club Classic** \$7.95
A classic double-decker loaded with sliced turkey breast, bacon, lettuce, tomato and mayonnaise.
- Cod Sandwich** \$9.95
Hand cut and gently rolled in our seasoned flour and fried to a golden brown. Served on rye with our secret tartar sauce.
- Crab Cake Sandwich** \$10.50
Served on a bun with a spicy remoulade dressing and garnished with one of our famous fried green tomatoes.

Entrées

All entrées include two side items and warm supper bread.

- *Filet Mignon** \$25.95
Choice center-cut tenderloin of beef, pan seared and served with crispy onion straws.
- *New York Strip Steak** \$24.95
This mouth watering cut of beef is fully trimmed and served with crispy onion straws.
- *Ribeye Steak** \$23.95
A very flavorful steak! Hand cut, lightly seasoned and grilled to your taste, served with crispy onion straws.

All steaks can be served with the following sauces for an additional \$1.50:
Béarnaise, Brandy Bordelaise, Maker's Mark butter or Black and Bleu (Blackened steak topped with Maytag bleu cheese).

- Alaskan Halibut** \$27.50
Our halibut is served gratinee style. That is, topped with crab meat, artichoke hearts, parmesan cheese, then baked to a golden brown.
- Atlantic Salmon** \$19.25
There are so many ways to prepare salmon that we have chosen to prepare ours differently each month. Your server will give you details.
- Walleye Pike** \$19.95
Dusted with seasoned flour and fried to a crisp golden brown.
- Glazed Pork Chop** \$17.50
A large bone-in, French cut chop; grilled and basted with a raspberry-ancho chili glaze, and topped with crispy onion straws.
- Fried Chicken** \$16.25
The real thing...yes sir! Four pieces of fresh chicken gently rolled in our secret herbed flour then fried just right. May take some time...but it's worth the wait!
- Pan Roasted Breast of Chicken** \$16.95
A plump breast of chicken with wing filled with Boursin cheese and finished in a roasted garlic pan jus.

Specialties

All specialties include a house salad with your choice of dressing.

- Tousey Hot Brown** \$11.95
A Kentucky favorite our way...Oven roasted turkey, with melted cheese and house made light mornay sauce over toasted points. Topped with applewood cured bacon and tomato...a real winner.
- Tousey's Pasta** \$13.50
Linguini tossed with garlic, tomatoes, parmesan cheese and grilled asparagus with your choice of grilled chicken or sautéed shrimp. This light fare is a delicious dish!
- Grilled Citrus Chicken** \$10.25
A marinated breast of chicken with a zesty citrus-tomato salsa nestled on a bed of linguini pasta.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.