

STEAKS AND POULTRY SPECIALTIES

ALL STEAK, POULTRY AND SEAFOOD SPECIALTIES COME WITH CHOICE OF SOUP OR SALAD, HOUSE CARROTS, MANDERFIELDS FRESH BREAD AND CHOICE OF POTATO (UNLESS NOTED) - SPATS FRIES, BAKED POTATO, STEAMED BROCCOLI, 6 GRAIN HOUSE BLEND OR POTATO SALAD

TENDERLOIN* – 17.99

7 OZ DRY-AGED AND BARREL CUT TOPPED WITH A THICK CUT ONION RING

SOUTHWEST CHICKEN – 16.99

BLACK BEAN CORN SALSA SERVED OVER OUR 6 GRAIN HOUSE BLEND TOPPED WITH A CILANTRO LIME CREME

CRAB STUFFED TENDERLOIN* – 21.99

REAL CRAB AND LIGHT GARLIC STUFFED INSIDE A 7 OZ TENDERLOIN AND TOPPED WITH A ROASTED RED PEPPER SAUCE

COMBOS – 6.99-9.99

COMBO YOUR STEAK WITH ANY SEAFOOD-EXEPT BOURBON ST. SHRIMP

CHICKEN POMODORO – 16.99

FRESH TOMATO, GARLIC, BASIL, FRESH MOZZARELLA, PARMESAN CHEESE TOPPED WITH A BALSAMIC GLAZE SERVED OVER OUR 6 GRAIN HOUSE BLEND

RIBEYE* – 28.99

16 OZ CHOICE MARBLED AND TENDER RIBEYE TOPPED WITH DEMI GLAZE AND A THICK CUT ONION RING

SPATS SEAFOOD SPECIALTIES

BLACKENED SALMON* – 18.99

TOPPED WITH FRESH TOMATO, GARLIC, BASIL AND BALSAMIC GLAZE OVER OUR 6 GRAIN HOUSE BLEND

COCONUT SHRIMP – 16.99

COCONUT BREADED WITH SWEET CHILI SAUCE

PERCH – 17.99

DELICIOUS LIGHTLY BREADED, GREAT LAKES PERCH SERVED WITH TARTER SAUCE
~ DOUBLE ORDER \$26.99 ~

CRAB CAKE DINNER – 16.99

SPATS HOMEMADE MINI FRIED CRAB CAKES WITH CUCUMBER GARLIC AIOLI

BROILED HADDOCK – 16.99

LIGHTLY SEASONED WITH DRAWN BUTTER AND LEMON

BOURBON ST. SHRIMP – 19.99

SHRIMP SAUTÉED WITH GARLIC, ONION AND FRESH MUSHROOMS IN A CAJUN CREAM SAUCE SERVED OVER OUR 6 GRAIN HOUSE BLEND

ROSEMARY SALMON* – 17.99

BROILED WITH ROSEMARY GARLIC SEASONING AND A SIDE OF CUCUMBER GARLIC AIOLI

SPATS DINNER SALADS

SALMON SALAD* – 14.99

SALMON FILLET WITH ROSEMARY GARLIC SEASONING, FRESH VEGGIES ON A BED OF MIXED GREENS AND TOPPED WITH CREAMY CUCUMBER GARLIC AIOLI

TENDERLOIN SALAD* – 16.99

SLICED TENDERLOIN, CRUMBLLED BLEU CHEESE, SAUTÉED MUSHROOMS AND FRESH VEGGIES SERVED OVER MIXED GREENS

COCONUT SHRIMP SALAD – 14.99

COCONUT SHRIMP, CANDIED WALNUTS, BLEU CHEESE AND FRESH VEGGIES SERVED OVER MIXED GREENS