

Dinner Entrees

Shrimp Creole **\$20.50**

Jumbo Shrimp lightly seasoned with our Café Creole & Herb Rub pan seared and served on a bed of Anchuca Cheese Grits topped with our Café Creole Sauce (a delicious blend of Mississippi & Louisiana flavors with Andouille Sausage, Okra and Tomatoes in a Tomato Roux) served with Anchuca Cheese Grits, Cornbread, and our House Salad.

Pan Seared Catfish & Shrimp Florentine **\$25.50**

An 8 ounce fillet of Mississippi farm raised Catfish lightly seasoned with our Café Creole Herb Rub lightly blackened then topped with a Florentine Sauce featuring Spinach, Artichokes, and Roasted Peppers and pan seared Shrimp Scampi served with Anchuca Cheese Grits, Steamed Veggies, Cornbread, and our House Salad.

Cafe Dinner Special

Each week our Chef features a different delicious Dinner Special served with our House Salad and side dishes to compliment each dish. Please ask your server about this week's selection.

Surf & Turf **\$31.50**

A delicious combination of two of our favorite dishes, tender & juicy medallions of Café Filet Mignon topped with Honey Ginger glazed caramelized sweet Onions and sautéed Baby Bella Mushrooms and pan seared Shrimp Scampi served with Anchuca Cheese Grits, steamed Baby Green Beans, fresh baked Biscuit, and our House Salad.

Café Mixed Grille **\$31.50**

A delicious Sampler of three of our House Specialties featuring our tender & juicy Café Filet Mignon topped with Honey Ginger glazed caramelized sweet Onions & Baby Bella Mushrooms, Catfish Florentine, and Pan Seared Shrimp served with Anchuca Cheese Grits, steamed Veggies, fresh baked Biscuit, and our House Salad.

The Café Filet **\$35.50**

A House Specialty, a delicious tender & juicy grilled 8 oz. Certified Angus Beef Filet Mignon topped with Honey Ginger glazed caramelized sweet Onions & Baby Bella Mushrooms served with Anchuca Cheese Grits, steamed Veggies, fresh baked Biscuit, and our House Salad. **Add Pan Seared Shrimp for \$6.00.**

And Last, but not Least...

Desserts

Anchuca Bongo Cake **\$5.50**

A House Specialty, this delicious layered Dessert with a flourless Chocolate Cake, Dark Chocolate Mocha Ganache, Amaretto Mascarpone & Cream Cheese Crostatta, and rich Chocolate Mousse topped with Amaretto Whipped Cream, Caramel, and Chocolate.

Black Russian Cake **\$5.50**

This moist & delicious Dark Chocolate Fudge Cake features a hint of Raspberry Vodka & Kahlua and our Dark Chocolate Raspberry Ganache served with Amaretto Whipped Cream, Honey Spiced Walnuts, and Chocolate Sauce.

Chocolate Covered Bourbon Pecan Pie **\$5.50**

Enjoy a slice of our delicious Bourbon Pecan Pie with a Dark Chocolate Ganache, served warm with Amaretto Whipped Cream & Caramel. Add a scoop of Blue Bell Homemade Vanilla Ice Cream for \$1.00.

Café Cheesecake **\$6.50**

Our Classic Cheesecake, rich yet light with a hint of Amaretto on a White Chocolate Chip & Macadamia Nut Cookie Crust topped with our seedless Black Raspberry Sauce and Amaretto Whipped Cream.

Café Dessert Specials

Each week our Chef features some delicious homemade Dessert Specials. Please ask your server about this week's selections and our Dessert Sampler Platters.

Beverages

Iced Tea, Coffee, & Soft Drinks **\$2.00**

Anchuca offers Iced Tea sweetened with Splenda as well as unsweetened Iced Tea. Our fresh brewed Plantation Blend Coffee is available in regular and decaffeinated versions and may be purchased for home use in our gift shop. Coke, Diet Coke, and Sprite are also available.

Wine

Anchuca offers a nice assortment of Wines to compliment your meal. Our House Wines are available by the glass or bottle, and we also have a collection of Reserve Wines.

Please ask your server for details or to see our Wine List.

Cocktails & Beer **Standard Cocktails & Domestic Beer: \$5.00**

Anchuca offers a nice assortment of Cocktails & Beer to compliment your meal. Please ask your server for details regarding Call Brands, Martinis, & Specialty Drinks available.

Please Note

Split Plate Charge **\$5.00**

We are happy to split an entrée for you at Lunch or Dinner, but please note a split plate charge will apply.

Automatic Gratuity for Groups

Please note that a 20% Gratuity will be added to the bill for Parties of Eight (8) or more.