

Dinner Entrees

Chris' Dinner Salad Special

Each week our Chef features a delicious Salad Entrée just for Dinner. Ask your server about this week's special.

Add a cup of Asparagus Bisque to start for just \$3.00.

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, a Honey Glazed Cornbread Muffin, and our House Salad.

Plantation Chicken

\$22.50

A House Specialty, this tender & juicy half of Roast Chicken features our delicious Lemon Herb & Chardonnay Marinade served with steamed Baby Green Beans, our warm Wild Rice & Pasta Medley (a delicious blend of Long Grain & Wild Rice with Orzo Pasta in a Passion Fruit & Basil Dressing with sweet Peppers & Onions, Celery, Pineapple Chunks, Golden Raisins, dried Cranberries, Almonds, & Cashews), a Butter Croissant, 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 Baby Green Beans, a Honey Glazed Cornbread Muffin, and our House Salad.

Cafe Dinner Special

Each week our Chef features a different delicious Dinner Special served 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, Butter Croissant, and our House Salad.

The Café Filet

\$35.50

A House Specialty, a delicious tender & juicy grilled 8 oz. Filet Mignon topped with Honey Ginger glazed caramelized sweet Onions and sautéed Baby Bella Mushrooms served with Anchuca Cheese Grits, steamed Baby Green Beans, Butter Croissant, and our House Salad.

Add a Taste of our Pan Seared Café Shrimp for just \$6.00.

And Last, but not Least...

Desserts

Anchuca Bonzo Cake **\$5.50**

A House Specialty, this delicious layered Dessert with a flourless Chocolate Cake, Dark Chocolate Mocha Ganache, Amaretto Mascarpone & Cream Cheese, 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.

Maple Bourbon Pecan Pie **\$5.50**

Enjoy a slice of our delicious Maple Bourbon Pecan Pie topped with Amaretto Whipped Cream, Chocolate, & 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.