

Spouse/Guest Activities for SGSF Annual Meeting

DAY 1

- 10:30 Shrimp Boat Tour
- 11:45 Lunch at The Rackhouse
- 1:00 Tour of Mississippi Aquarium
- 4:30 Return to hotel

DAY 2

- 9:00-11:00 Walter Anderson museum tour and paint activity
- 11:30 Lunch at Maison De Lu
- After lunch: Shopping in
- Downtown Ocean Springs
- 4:30 Return to Hotel



Day 1 Price: \$30*

Shrimp Tour and Aquarium

*Lunch on your own - menu attached

Day 2 Price: \$20*

**Walter Anderson Museum Tour
and watercolor paint activity**

*Lunch on your own - menu attached

THE Rack House

Steaks & Spirits

Served with choice of salad or side.

** Sub Bleu Cheese Wedge for \$1 extra

Tuna Stack Tacos* 15

Three flour tortillas filled with our famous Yellowfin sashimi with an Asian flair and harvest lettuce. Garnished with fresh avocado, Sriracha Lime Mayonnaise, sushi sauce and toasted sesame seeds.

Steak Tacos* 16

Three flour tortillas filled with steak tips, harvest lettuce and a blend of five cheeses. Garnished with Chimichurri sauce and pickled onions. Served with a side of sour cream.

Bacon Gouda Cheeseburger* 16

A blend of fresh ground chuck, brisket, and short rib, grilled and served on a buttery bun, topped with crispy bacon, sautéed Vidalia onions and Smoked Gouda.

Prime Rib French Dip 17

One quarter pound of smoked prime rib marinated in our Cabernet Stock Au Jus, served on a sliced baguette with melted Gruyere, sautéed Vidalia onions and Horseradish Sour Cream. Served with our Cabernet Stock Au Jus.

Chicken Club Croissant 15

Blackened chicken breast topped with prosciutto ham, crispy bacon and melted Gruyere. Served on a sliced croissant garnished with Dijon mustard.

☞ Herb Marinated Chicken 16

Fresh chicken breast marinated with herbs and olive oil.

Royal Red Alfredo 15

Royal Red shrimp served over angel hair pasta tossed in our house-made Alfredo.

Blackened Chicken Alfredo 15

Fresh blackened chicken served over angel hair pasta tossed in our house-made Alfredo.

Steak & Mushroom Pasta* 17

Tender steak tips sliced and served over angel hair pasta tossed with sliced mushrooms and our house-made Alfredo. Garnished with a balsamic glaze.

Lunch Menu

Lunch specials served Monday through Friday from 11 to 3

3% Discount when you pay with cash!

Specialties

Add a side salad or cup of soup for \$3.50 extra

** Sub Bleu Cheese Wedge for \$1 extra

** Sub French Onion Soup for \$2 extra

Lemon Parmesan Chicken 16.5

Chicken breast broiled then panéed with a lemon Parmesan crust, served over Parmesan risotto and garnished with a lemon oregano cream sauce.

Broiled Filet Tips* 17

Marinated in our blend of Himalayan pink sea salt and coarse ground black pepper. Served sliced over roasted garlic mashed potatoes, garnished with roasted rainbow carrots and topped with sautéed Vidalia onions and house-made Bordelaise sauce.

Soup and Salad

French Onion Soup 9.5

House-made with caramelized Vidalia onions in an apple cider and Cabernet beef stock. Topped with French baguette croutons and Gruyere cheese. Or paired with choice of side salad. 13.5**

Soup of the Day 6.5/11.5

Available in a cup or a bowl. Ask your server for today's selection. Or paired with choice of side salad. 12.5/16**

**Sub Bleu Cheese Wedge for \$1 extra

☞ Salmon Caesar Salad 29

☞ Steak Tip Garden Salad 22

☞ Blue Cheese Wedge Salad 13.5

☞ Salad Toppers

Yellowfin Tuna Poke 10.5

North Atlantic Scallops 12.5

Grilled Royal Reds 10

Faroe Island Salmon 17.5

Steak Tips 10.5

Blackened Chicken 8.5

Sides

Asparagus, Bacon Mac & Cheese, Brussel Sprouts, Parmesan Risotto \$1 extra w/entree.
Sautéed Mushrooms and Creamed Spinach \$2 extra with entree.

☞ Steamed Asparagus

☞ Brussel Sprouts

Parmesan and Rosemary Fries

Creamed Spinach

☞ Sautéed Mushrooms

Bacon Mac and Cheese

☞ Sweet Potato Creme Brulee

☞ Roasted Garlic Mashed Potatoes

☞ **Products can be ordered to be Gluten Free. Please let your server know of any allergy restrictions.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.

© The Rack House Steaks & Spirits - February 2024

Lunch Menu 11-2

Appetizers

Goat Cheese Torte "Award Winning"	12.95
<i>Goat Cheese layered with sundried tomatoes and pesto served with warm pita chips</i>	
Crab Cakes	15.95
<i>Housemade and pan seared served with remoulade</i>	
Crispy Cajun Shrimp	13.95
<i>Fried shrimp in a spicy Cajun aioli</i>	
Fried Green Tomatoes	11.95
<i>Served with remoulade</i>	
Smoked Salmon	13.95
<i>Served with creme fraiche, capers, and onions with pita</i>	

Sandwiches

Includes chips and pickle. Gluten free Bread \$1.00

French Panini	12.95
<i>Black forest ham, bile, and red pepper jelly on ciabatta</i>	
Havana Press	12.95
<i>Black forest ham, housemade slaw, pickles, and swiss cheese on ciabatta</i>	
Chicken BLT	12.95
<i>Chicken breast, bacon, lettuce, tomato, and pesto mayo on ciabatta</i>	
Veggie Panini	12.95
<i>Fried eggplant, roasted red pepper, goat cheese, and pesto mayo on ciabatta</i>	
Turkey Swiss with Cranberry Mayo	12.95
<i>Fresh sliced turkey, swiss cheese, and housemade cranberry mayo on wheat</i>	
Green Tomato BLT	12.95
<i>Fried green tomatoes, crisp bacon, lettuce, and mayo on wheat</i>	

Sides

French Fries	3.00
Sweet Potato Fries	4.00
Cole Slaw	1.95

"House specialty drinks"

Blackberry or Mango Margarita	9.00
Bloody Mary "Best in state"	10.00

Ask your server for a full wine/cocktail list!

Salads and Soups

<i>Lemon Basil Vinaigrette, White Balsamic, Ranch, Blue Cheese, Honey Mustard</i>	
Frenchtown Inn Salad	12.95
<i>Spring mix with goat cheese, bacon, cucumber, tomato, and apple beignets</i>	
Salmon Salad	16.95
<i>Atlantic salmon over spinach with artichoke hearts, cucumber, and tomato with housemade lemon basil vinaigrette</i>	
Fried Shrimp Salad	15.95
<i>Golden fried shrimp over romaine with blue cheese crumble, tomato, and onion with remoulade</i>	
House Salad	7.95
<i>Spring mix with cucumber, tomato, and carrot</i>	
Caesar Salad	7.95
<i>Romaine lettuce, asiago cheese, and croutons tossed with housemade caesar dressing</i>	
Add Shrimp or Chicken	7.95
Add Salmon	11.95
Soup du jour	5.95 7.95
<i>Cup or Bowl</i>	

PoBoys and Baskets

<i>Fried, grilled, or blackened</i>	
Shrimp or Grouper Basket	14.95
<i>Served with french fries and cole slaw</i>	
Shrimp or Grouper PoBoy	12.95
<i>Mayo, lettuce, and tomato on pressed french bread served with chips and pickle</i>	

Kids Menu

Served with french fries Add \$2.00 for dinner service 5-9pm

Chicken Tenders	8.95
Shrimp Basket	8.95
Fish Basket	8.95
Grilled Cheese	8.95

Housemade Desserts

Chocolate Mocha pot de creme	8.95
Lemon Icebox Pie	8.95
White Chocolate Bread Pudding	8.95
Coconut Caramel Pecan Tart	8.95

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

Optional Activity:

If you prefer a day at the beach over either of the other activities, you can use the link attached to book a ferry to Ship Island for a day. We will provide transportation to and from the ferry. All items are Ala carte on the website to customize your day to your preferences.

<https://msshipisland.com/cruises/round-trip-ferry/>

