

THE GEORGIA CLUB CREOLE MENU



APPETIZERS

GUMBO YA-YA

*Chicken, crawfish, trinity,
rich dark roux and rice.
Cup \$8.00, Bowl \$10.00*

CREOLE LOADED TOTS

*Crispy andouille, tomatoes,
Pepperjack cheese, scallions and
sauce piquante.
\$10.00*

MINI CRAB CAKES

*Little crab balls, blackening
season & remoulade.
\$13.00*

SWEET POTATO LATTICE

*Served with blue
cheese fondue.
\$6.00*

FRIED PICKLES

*Served with secret TGC sauce.
\$9.00*

POPCORN SHRIMP

*Served with Creole
seasoning & remoulade.
\$11.00*

PIMENTO DEVILED EGGS

*Roasted red pepper remoulade,
bacon bits, scallions, and
chedder cheese.
\$8.00*

SALADS

STRAWBERRY FIELDS SALAD

*Spinach, strawberries, candied
pecans and feta cheese.
\$12.00*

GREENS SALAD

*Baby lettuce, grape tomatoes,
sweet onions, shaved carrots and
a choice of dressing.
\$8.00*

SOUTHERN CAESAR

*Crisp romaine, smoked ham,
croutons and blackstrap drizzle.
\$12.00*

MAINS

CHICKEN & SHRIMP JAMBALAYA

*Smoked chicken, shrimp, tasso,
onions, peppers, celery, and rice
in a rich tomato broth.
\$23.00*

RED BEANS & RICE

*All day slow cooked red beans.
white rice, grilled andouille
sausage and a side of collards.
\$18.00*

CHICKEN FRIED CHICKEN

*Caramelized onion and bacon
gravy, mashed potatoes and
collard greens.
\$17.00*

SHRIMP CREOLE

*Served in sauce piquant with
tomatoes, peppers and spices
over rice.
\$22.00*

CHEESEBURGER & FRY PO BOY

*Pressed patty, French bread,
shredded lettuce, pickle, tomato,
creole sauce and fries.
\$14.00*

BLACKENED RED FISH

*Served with creole lemon butter,
collard greens and mashed
potatoes.
\$22.00*

STEAMED JUMBO SNOW CRAB LEGS

*Served with butter and cocktail
sauce.
\$40.00/pound*

BLACKENED MAHI PO BOY

*Served with French bread,
shredded lettuce, pickle, tomato
and remoulade.
\$15.00*

BOURBON STREET FETTUCCHINE

*Smoked chicken, andouille, holy
trinity in a creole cream sauce.
\$19.00*

DESSERTS

BANANAS FOSTER

*Rich and sugary bananas cooked with rum
and butter. Served on vanilla ice cream.
\$7.50*

APPLE WALNUT BREAD PUDDING

*Served with caramel sauce.
\$7.50*