



APPETIZERS

“Gulf Coast” Fried Green Tomatoes

Panko Crusted Green Tomatoes topped with Jumbo Lump Crab, Texas Goat Cheese, Lemon Garlic Butter and a Red Pepper Purée

Tuna Tartare

Sashimi Grade Ahi, Spicy Sesame Flatbread, Wasabi Aioli and Asian Slaw

Jumbo Lump Crab Cakes

Whole Grain Mustard Sauce and Balsamic Glaze

House Made Grilled Flatbreads

Grilled Chicken

Grilled Chicken, Four Cheeses, Slow Roasted Tomatoes, Toasted Pine Nuts, Arugula

Grilled Andouille

Andouille Sausage, Roasted Tri-Color Peppers, Fresh Imported Mozzarella, Tomato Garlic Pesto

Shrimp & Grits

Jumbo Gulf Shrimp, Sauvignon Blanc and Grilled Andouille Grits

Truffled House Cut Fries

White Truffle Oil Mist and Parmesan Dust served with Cilantro Aioli. Available with Sweet Potato or Regular Fries

Texas “Tornadoes”

Beef Tenderloin Bites topped with Roasted Jalapeno Goat Cheese and Jumbo Lump Crab with Lemon Garlic Butter Sauce. Served with Smoked Tomato Relish and Micro Argula

Bailey’s Seafood Tower

Two-level tower layered with King Crab Legs, Colossal Shrimp, Oysters on the Half Shell, Traditional Ceviche and Seafood Remoulade

SOUPS & SALADS

Filé Gumbo

Shrimp, Crab, Andouille Sausage, Dark Roux with White Rice

Chef’s Featured Soup

Dinner Salad

House or Caesar

Citrus Sesame Chicken Salad

Seared Chicken Breast, Mixed Greens and Napa Cabbage, Mandarin Oranges, Crispy Wonton Strips and Sesame Lime Peanut Dressing

House Smoked Salmon Salad

Chilled “Hot Smoked” Salmon on Mixed Greens with Red Onion, Tomatoes, Capers, Grilled Flatbread and Dill Cream Dressing

Warm Steak and Pasta Salad

Sliced Flat Iron Steak and Casserici Pasta tossed with Mixed Greens, Artichoke Hearts, Red Onion, Tomatoes, Parmesan, Roasted Garlic Dressing and topped with Bacon and Blue Cheese Crumbles

SIDES

Slow Cooked Southern Greens
Creamed Spinach
Sautéed Spinach
Grilled Asparagus
Seasonal Vegetables
Spaghetti Squash

Bacon Parsnip Mash
Yukon Gold Gratin
House Cut Fries
Sweet Potato Fries
Mac and 4 Cheeses
Grilled Andouille Grits

ENTRÉES

SEAFOOD

Mesquite Grilled Salmon

Salmon served with Lemon and Fresh Herb Butter and Grilled Asparagus

Sesame Seared Ahi

Sashimi Grade Ahi, Sweet Soy, Sriracha and Wasabi Mash

Market Fresh Fish

Inspired by the Chef and the Season’s Freshest Fish

Fresh Linguini with Shellfish

Fresh Garlic and Parsley Linguini tossed with Shrimp, Spinach, Oyster Mushrooms, Slow Roasted Tomatoes and Creamy Parmesan Pecorino Sauce, topped with Jumbo Lump Crab

Macadamia Crusted Jumbo Shrimp

Roasted Jalapeno and Blood Orange Sauce, Sweet Potato Fries and Fuji Apple Slaw

Australian Coldwater Lobster Tail

10-12oz Split Tail with Drawn Butter, Seasonal Vegetables and Garlic and Herb Linguini

CHICKEN

Stuffed Chicken Breast

10oz Skin-On Breast stuffed with Ricotta, Mushrooms and Herbs, over Basil Wine Sauce and served with Smoked Tomato Relish and Honey Chipotle Spaghetti Squash and Spinach

Chicken Pinot Grigio

Grilled Chicken Breast, Heirloom Tomatoes, Shallots, Fresh Basil, Capers in a Pinot Grigio Butter Sauce with Grilled Asparagus

STEAKS AND CHOPS

Glazed Double Cut Pork Chop

16oz Chop with Mustard Molasses Glaze, Smokey Ketchup, and Honey Chipotle Spaghetti Squash and Spinach

Pan Roasted Rack of Lamb

Half Rack Crusted with Pecans, Walnuts and Almonds, served with Truffled White Demi, Bacon Parsnip Mash and Sautéed Spinach

Aged Bone-In Ribeye

20oz Bone-In Ribeye Steak served with Three Pepper Lime Butter and Yukon Gold Gratin

Aged Filet Mignon

8oz Beef Tenderloin with Wild Mushrooms and Salsify and Bacon Parsnip Mash

Shiner Bock Beef Short Rib

16oz Braised Single Bone Rib with Shiner Demi-Reduction, Bacon Parsnip Mash and Sautéed Spinach

House Smoked Prime Rib of Beef

Horseradish-Garlic Crusted Prime Rib served with a Carmelized Onion Jus and Yukon Gold Gratin

For parties of six or more, 18% gratuity will be added.

Bailey’s Family Restaurants
Managing Partners: Brad and Julie Bailey
Executive Chef: Beau Leacroy

baileysamericangrille.com

STEAK. SEAFOOD. CHICKEN. SPIRITS.