

# THE WATERFALL GRILLE AT CATEECHEE

Members of Cateechee receive a 15% discount.

## APPETIZERS & SMALL PLATES

**GF** BACON & BLEU SWEET POTATO WEDGES 13

Hot honey drizzle.

**CRAB CAKES 16**

Rémoulade.

**FRIED BUTTON MUSHROOMS 13**

Horseradish ranch.

**GF** CHILLED SHRIMP COCKTAIL 20

Cocktail and fresh horseradish.

**DAILY SOUP 6**

**CATEECHEE SAMPLER 22**

Andouille sausage, fried green tomatoes,  
Creole deviled eggs.

**FRIED GREEN TOMATOES 16**

Crumbled goat cheese and  
pepper jelly.

**GF** GRILLED ANDOUILLE SAUSAGE 17

Creole mustard.

**WEEKEND APPETIZER FEATURE MP**

Friday and Saturday Only.

## SALADS

Add to Any Salad

Grilled Chicken 7 • Shrimp 8 • Salmon 10

**GF** AUDUBON SALAD 16

Chopped local greens, crumbled goat cheese, strawberries, blueberries,  
mandarin oranges, cranberries, toasted almonds,  
lemon poppyseed dressing.

**GF** MEDITERRANEAN CHOPPED PENNE SALAD 20

Chopped local greens, penne pasta, tomatoes, cucumbers, feta,  
toasted sunflower seeds, Greek vinaigrette.

**GF** STEAKHOUSE COBB 25

Chopped greens, grilled beef tenderloin, charred red pepper, cucumber,  
tomato, gorgonzola, shaved egg, bacon vinaigrette.

**CAESAR SALAD 7/14**

Romaine, Parmesan, multi-grain crouton.

**GF** HOUSE SALAD 7/14

Mixed greens, cucumber, tomato, white cheddar, house pecans.

**GF** BLT WEDGE 7/14

Roma discs, applewood bacon, Gorgonzola crumbles,  
tomatoes, fresh basil vinaigrette.

**SOUP & SALAD COMBO 13**

Small house or Caesar salad.

**GF** GLUTEN-FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.  
Most dishes may be modified to accommodate a gluten-free diet however,  
our kitchen is not a gluten-free facility.

# ENTRÉES

Add a House or Caesar Salad 7

## Ⓞ BEEF TENDERLOIN 48

10 oz. Angus beef with flash fried fingerling potato and candied brussels sprouts.  
Finished with caramelized shallot-horseradish compound butter.

## Ⓞ RIBEYE 45

16 oz. Angus beef, twice baked potato and house sautéed vegetables.  
Finished with red wine compound butter.

## LEMON BASIL PORK 28

Over fresh herb orzo and blistered green beans and red peppers.

## CHICKEN SALTIMBOCCA 32

Over burrata ravioli, charred broccolini.  
Finished with lemon- white wine pan sauce.

## STEAK TOPPERS & ADD-ONS

GRILLED or FRIED SHRIMP 8 • CRAB CAKE 8 • SAUTÉED MUSHROOMS 3  
SAUTÉED ONIONS 3 • BLEU CHEESE CRUMBLES 2

## FRIED SEAFOOD COMBO 28

Buttermilk fried flounder and shrimp, served with fries and kale slaw.

## Ⓞ SHRIMP & GRITS 30

Andouille sausage, sundried tomato-sherry cream sauce  
over stone-ground white cheddar grits.

## SALMON CAPRESE 36

Tossed with mozzarella, tomatoes and spinach spaghetti.  
Finished with balsamic drizzle and fresh basil.

## SIGNATURE SIDES

7

Ⓞ White Cheddar Grits with Roasted Tomato

Ⓞ House Sautéed Vegetables

Ⓞ Kale Slaw

Ⓞ Twice Baked Potato

Ⓞ Blistered Green Beans and Red Peppers

Ⓞ Roasted Fingerling Potatoes

Ⓞ Candied Brussel Sprouts

Fresh Herb Orzo

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