

Sweet Sensations

Key Lime Pie
4.00

 Peaches & Cream Cheesecake
5.00

 Coconut Crème Brûlée
5.00

Brownie Sundae
5.00

 Mixed Berry Trifle
4.00



18% Gratuity may be added
to parties of 8 or more

Advisory:

The Consumption of raw or undercooked foods such as Meat, Fish and Eggs which may contain harmful bacteria, may cause serious illness or death.

Catechee Soups

Low-Country She Crab Soup
Dry sherry drizzle Cup 4.75 Bowl 5.75

Baked Potato Soup
Bacon, cheddar and scallions Cup 4.50 Bowl 5.50

Soup of the Day
Chef's daily changing creations Cup 4.50 Bowl 5.50

Cup of Soup & Sandwich or House Salad Combo
Select a soup & house salad; or a soup & pimento cheese, chicken salad, tuna salad or BLT sandwich
8.95

Starters

 **Buffalo Shrimp**
Hand battered and tossed in your choice of hot or mild sauce. Served with Bleu Cheese dressing
7.95

Crisp Fried Crawfish Tails
Tossed with spicy banana peppers and a side of Cajun ranch for dipping
8.95

Loaded Potato Skins
Topped with Applewood bacon, cheddar, & scallions. Served with sour cream
6.95

Fried Calamari
Basket fried, and served with our Asian dipping sauce
8.95

Warm Lobster & Crab Gratinée
Topped with parmesan cheese and popped in the broiler until golden brown. Served with house-fried tortilla chips
9.95

Fried Green Tomato Napoleon
Layered with pimento cheese and roasted red pepper aioli
6.95

Wing Platter
Tossed in your choice of hot, mild, or teriyaki. Served with celery, carrots & bleu cheese dressing
8.95

 **Mozzarella Cheese Sticks**
Served with marinara sauce for dipping
6.95

 **Cajun Nachos**
House-fried tortilla chips, crisp crawfish tails, andouille sausage, roasted corn, shredded cheddar cheese, and remoulade sauce garnished with green onion and served with salsa.
9.95

Catechee Appetizer Sampler
Build your own sampler platter from any 3 of the following appetizers:
Wings, Potato Skins, Calamari, Buffalo Shrimp, Crawfish, or Cheese Sticks. Served with appropriate sauces and garnish
14.95

Fresh Salads

Catechee House Salad 3.95

Mixed lettuce, tomato, cucumber, carrots, spicy pecans, croutons, and shredded White Cheddar

Spinach Salad 5.95

Baby spinach, fresh peaches, blueberries, Feta cheese, spicy pecans, and Poppy Seed Dressing

Iceberg Wedge small 3.95 large 6.95

Crisp bacon, crumbled Bleu cheese, diced tomatoes, spicy pecans, red onions, and Bleu Cheese Dressing

Traditional Caesar Salad 4.95

Crisp Romaine, croutons, shaved Parmesan and Creamy Caesar Dressing

Entrée Salads

Catechee Sampler Salad 10.95

House made chicken salad, tuna salad, and pimento cheese served over mixed greens with fresh fruit and assorted crackers

Cobb Salad 10.95

Mixed greens, White Cheddar, hard-boiled eggs, crisp bacon, and tomatoes, with your choice of grilled or fried chicken

Blackened Salmon Caesar 10.95

Blackened salmon served over our traditional Caesar salad garnished with croutons and shredded Parmesan

Antipasto 9.95

Fresh Mozzarella, tomato, genoa salami, and roasted red pepper served over mixed greens and Sun-dried Tomato Vinaigrette

Salad Dressings:

Bleu Cheese • Creamy Caesar • French • Herb Balsamic Vinaigrette • Honey Mustard • Light Poppy Seed
Parmesan Peppercorn • Ranch • Raspberry Vinaigrette • Thousand Island

Sandwiches

Blackened Chicken 7.95

Toasted multi-grain bun with lettuce, tomato, & remoulade sauce

Chicken Salad Croissant 8.95

House made chicken salad served on a fresh croissant

The Catechee Club 9.25

Shaved ham, turkey, crisp bacon, Provolone, sliced tomato & lettuce on toasted wheat

Turkey Melt 8.95

Grilled Sourdough loaded with shaved roasted turkey, melted Swiss, roasted red peppers & a fresh basil pesto

Fried Green Tomato BLT 7.95

Fried green tomatoes, crisp bacon, lettuce, tomato, and remoulade on sourdough bread

Grilled Grouper 10.95

Served on a hoagie roll with lettuce, tomato, and remoulade sauce

Catechee Burgers

Waterfall Grille Burger 7.95

Char-grilled Angus beef served on a multi-grain bun with lettuce and tomato
Add Cheese 1.00

Southwest Bacon BBQ Burger 9.95

Angus beef topped with spicy bourbon BBQ sauce, crisp bacon, Pepper Jack cheese, lettuce, and tomato

Catechee Grilled Wraps

Buffalo Chicken Wrap 8.95

Fried or grilled with shredded lettuce, tomatoes, and Pepper Jack cheese with Ranch dressing

Muffaletta Wrap 8.95

Shaved ham, Genoa salami, Provolone cheese, and house made olive salad

Prime Rib Wrap 9.95

Shaved prime rib, sautéed bell peppers, onions, and Provolone cheese with horseradish sauce

All Sandwiches, Wraps & Burgers served with Catechee House made Chips or French Fries



New Items from the kitchen of Chef Denny Martin

Pastas & More

 **Shrimp Linguini Pomodoro** Half 9.95 Full 15.95
Sautéed jumbo shrimp tossed in a Pomodoro sauce, served over Linguini


New Orleans Penne Pasta Half 10.95 Full 18.95
Shrimp, crawfish, Andouille sausage and roasted corn, tossed with Penne pasta in a light Cajun cream sauce

Grilled Chicken Carbonara Half 10.95 Full 16.95
Grilled chicken, ham, and bacon in a rich Parmesan cream sauce served over a bed of piping hot Linguini

Charleston Shrimp and Grits 13.95
Sautéed gulf shrimp, smoked sausage, and sun-dried tomatoes served over a bed of Smoked Gouda cheese grits and topped with a light sherry cream sauce

 **Blackened Sirloin Pasta** 14.95
Blackened sirloin tips sautéed with fresh spinach tossed with Penne pasta and a rich Bleu Cheese alfredo


Original Specialties

 **Jerk Grilled Chicken Breast** Half 9.95 Full 15.95
Marinated overnight and served with mango-pineapple salsa

Applewood Smoked Grilled Pork Chop Half 9.95 Full 15.95
Served with Muscadine sauce

Asian Glazed Salmon Half 11.95 Full 17.95
Pan seared and finished in the broiler with our Asian glaze

Hand-Breaded Crispy Jumbo Gulf Shrimp Half 10.95 Full 17.95
Served with Cocktail sauce

 **Key Lime Mahi Mahi** Half 11.95 Full 18.95
Topped with Key Lime Butter

Pan Sautéed Low-Country Crab Cakes Half 10.95 Full 17.95
Served with Lemon Dill Tartar sauce

Parmesan Encrusted fresh Tilapia Half 10.95 Full 16.95
Served with Lemon Dill Tartar sauce

Fresh Chicken Tenders 9.95
Served with Honey Mustard Sauce or Spicy BBQ Sauce

Steaks

Steak & Shrimp Combo...add 6 fried or grilled shrimp to any steak 5.25
Chopped Steak 9.95

8 oz. ground angus grilled to your liking
Smother with peppers and onions add 1.50

Bourbon Bar-BQ Sirloin Half 10.95 Full 16.95
Basted with our spicy bourbon BBQ sauce and topped with sautéed onion

The Rib Eye 22.95
16oz, very well marbled, dry aged choice beef

The New York Strip 20.95
12 oz, close trimmed choice beef


The Filet Mignon 24.95
8 oz, high choice Black Angus beef

All Steaks & Original Specialties are served with your choice of two side items

Side Items

Baked Potato • Sweet Potato • Sweet Potato Fries • Rice Pilaf • French Fries
Vegetable of the day • Steamed Broccoli • Glazed Baby Carrots

Additional Side Items 2.00 each Sub Cup of Soup for Side Item 2.75 each
Substitute House Salad or Fruit Cup for Side Item 1.95

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