



Appetizers

Oysters Neely

Artichoke bottoms filled with creamed spinach with golden fried Atlantic oysters topped with hollandaise sauce. \$14

Tuna Tataki

A Waverly favorite, seared black peppered Saku tuna with mesclun greens and vegetable chow chow with a sesame Tataki sauce. \$14

Filet Mignon Tips

Bite size filet mignon, tempura battered and fried, with a Cajun horseradish sauce. \$12

Crabmeat Remoulade

Jumbo lump crabmeat served with crawfish deviled eggs topped with a remoulade sauce. \$15

Soups & Salads

Seafood Gumbo

Chef's homemade seafood gumbo of scallops, shrimp, crawfish, and fresh gulf fish cooked in a seafood broth with Andouille sausage, okra, and rice. \$7

Waverly Mixed Greens

Combination of lettuces garnished with fresh tomatoes, sliced carrots, red onions, cucumbers, mushrooms, boiled eggs, and cheddar cheese with your choice of dressing. \$6

Classic Caesar

Romaine lettuce tossed with Romano cheese, croutons, and a classic Caesar dressing. \$6

Salad "Normandy"

A wedge of bibb with an apple and jicama slaw with a side of duck liver pate and foie gras. \$10

Salad Entrées

Champagne Seafood Salad

Grilled Mississippi catfish and boiled shrimp with fresh peaches, spiced pecans and spinach tossed in a champagne vinaigrette. \$14

Grilled Salmon Salad

Grilled salmon served on a bed of spring mix lettuce topped with dilled tomatoes and cucumber relish. \$16

Entrées

All entrees served with Chef's vegetable du jour and your choice of starch

Baked Potato Bourbon Sweet Mashed Potatoes Rice Pilaf Cauliflower Casserole

Steak toppings

*Grilled or Fried Shrimp \$8 Oscar \$6 Gorgonzola Cheese Sauce \$5
Mushroom Mélange \$5*

W Braveheart Filet

Hand selected 100% Black Angus beef, grain fed for 140 days with a minimum of 21 days of aging for tenderness.

6 oz. \$26 10 oz. \$32

Grilled Ribeye

A juicy 16 oz. hickory scented Ribeye. \$25

Honey Pork Chop

A Premium porterhouse cut pork chop grilled and glazed with Creole mustard and honey. \$22

White Fish Almandine

Lightly breaded and fried white fish laced with almonds. \$18

W Waverly Stuffed Catfish

Mississippi farm raised catfish fillets stuffed with shrimp and grits with creamed spinach and lemon butter. \$22

Artichoke & Tomato Chicken

Parmesan breaded chicken breast topped with a tomato concasse sauce with artichoke hearts and fresh basil. \$18

W Waverly's Menu

Old Waverly proudly serves

*Mississippi Farm Raised Catfish from Superior Farms in Macon, Mississippi
Seafood is delivered fresh and filleted in house.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*