

Appetizers

Catfish Menieure

Mississippi farm raised Catfish strips lightly sautéed and topped with crabmeat and bourbon pecan brown butter. \$12

Tuna Tataki*

Seared black peppered Saku tuna with a sesame and peanut oil sauce. \$14

Cajun Fried Shrimp

Cajun fried shrimp with a 5 pepper jelly on rice pilaf topped with a spicy lemon butter sauce. \$12

Fried Oyster Sardou*

Artichoke bottoms filled with creamed spinach and topped with Cajun fried oysters and hollandaise sauce. \$10

Strudel

Warm wild mushroom and goat cheese strudel. \$12

Marinated Duck

Grilled marinated duck breast served on a bed of arugula and Mesculin greens with Raspberry walnut vinaigrette. \$12

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

Tomato Bisque

A traditional bisque with tomato artichokes and Boursin cheese. \$6

Waverly Mixed Greens

Combination of lettuces garnished with fresh tomatoes, julienne carrots, red onions, cucumbers and mushrooms. \$5

Roasted Beet Salad

Roasted beet salad on a bed of arugula with horseradish vinaigrette topped with shaved Romano cheese. \$6

Asparagus Salad

Warm grilled asparagus with spring mix lettuce, pickled red onions and a caper aioli. \$7

Classic Caesar

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

Entrées

Braveheart Filet*

Hand selected 100% Black Angus beef, grain fed for 90 days with a minimum of 21 days of aging for tenderness. Served with rosti potatoes and asparagus.

6 oz. \$23 10 oz. \$35

Filet toppings

Oscar \$6

Sautéed Mushrooms \$4

Bleu Cheese \$4

Apple Orchard Waverly Pork Chop*

This thick, juicy bone-in pork chop topped with a dry apple brandy glaze, a roasted apple ring, and pecans. This is served with rosti potatoes and traditional sauerkraut. \$22

Grilled Ribeye*

A juicy 16 oz. grilled Ribeye served with a chive potato cake and haricot vert. \$24

Rack of Lamb*

Australian roasted rack of lamb served with a ragout of cranberry beans with sautéed spinach topped with a sweet garlic horseradish sauce. \$26

Waverly Stuffed Catfish

Catfish fillets stuffed with shrimp and grits on a bed of Southern braised spinach topped with lemon butter. Served with jasmine rice and mixed julienne vegetables. \$20

Chilean Seabass

Pan Seared marinated seabass served over Asian vegetables with ginger garlic Vinaigrette and served with jasmine rice. \$26

Supreme of Chicken

Pan seared chicken breast served on a chive potato cake with mixed julienne vegetables topped with a Tasso sauce. \$19

Waverly Signatures

Each month Chef David Schnell and his talented staff will be creating a new and exciting Bistro menu in addition to the Waverly Signature items.

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.*