



Small Plates

FRIED GREEN TOMATOES

Grainger County green tomato slices breaded in cornmeal and fried golden brown. Topped with feta cheese, and pico de gallo on a bed of mixed greens with aged balsamic reduction. 8.99

SPINACH ARTICHOKE DIP

Fresh spinach and creamy artichoke dip topped with sour cream. Served with homemade corn tortilla chips. 9.49

MOZZARELLA STICKS

Lightly fried mozzarella cheese, with a tangy marinara dipping sauce. 9.79

AHI TUNA WONTON STACK*

Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin with crispy wontons, cucumbers, soy ginger glaze, wasabi, and pickled ginger. 10.99

BULLFISH SPICY SHRIMP

Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce and served on crispy wontons. 9.99

PARMESAN FRIED ASPARAGUS

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with wasabi-ranch dipping sauce. 8.99

BONELESS BUFFALO TENDERS

Crispy southern-fried chicken tenders tossed in hot sauce. Served with celery and creamy bleu cheese dressing 9.99

Salads

Our Signature Salad dressings: Honey Vinaigrette, Sweet Honey Mustard, Balsamic Vinaigrette, Classic Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Fat Free Raspberry Vinaigrette

BULLFISH STRAWBERRY SALAD

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with honey vinaigrette. 11.99

BULLFISH WEDGE

A crisp wedge of fresh Iceberg lettuce topped with homemade bleu cheese dressing, fresh diced tomatoes, chopped applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction 9.99
With Shrimp 14.99

CRISPY CHICKEN SALAD

Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions and applewood smoked bacon. Served with honey mustard dressing. 10.99

SALMON AND AVOCADO SALAD*

Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese. 13.99

BLACK AND BLEU SALAD*

Blackened cuts of Filet Mignon served over fresh mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles & Cajun fried onions. Served with our homemade bleu cheese dressing. 13.99

Sandwiches

BLACK ANGUS CHEESEBURGER*

Grand Champion Angus burger, hickory grilled and stacked high with leaf lettuce, tomato, pickles and Cajun fried onion rings, with your choice of cheddar, pepperjack, American or Swiss cheese. 9.99
Add applewood smoked bacon .99

COLOSSAL CLUB SANDWICH

Roasted turkey breast, baked ham, applewood smoked bacon, Swiss and cheddar cheeses, tomato, leaf lettuce and chipotle mayonnaise on toasted wheatberry bread. 9.99

BULLFISH PO' BOY*

Golden fried fresh catch on a toasted hoagie roll with homemade remoulade sauce, leaf lettuce and sliced tomatoes. 10.99

TENNESSEE JACK GRILL

Grilled marinated chicken breast basted with our barbeque sauce then crowned with melted pepperjack cheese, applewood smoked bacon, lettuce and tomato. 9.99

BLACKENED CHICKEN SANDWICH

Grilled marinated chicken breast dusted with blackening spice and topped with melted cheddar cheese. Served on a bakery fresh bun with chipotle mayonnaise, lettuce and tomato. 9.99

SOUTHWEST CHICKEN PANINI

Slices of grilled chicken breast on Italian bread with our signature chipotle sauce topped with pico de gallo and melted pepper jack cheese. 9.29

PRIME RIB PANINI*

Shaved prime rib, caramelized onions, melted Swiss cheese and horseradish sauce. Served on fresh Italian bread with a side of au jus. 10.99

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with melted provolone cheese, lettuce, tomatoes and bleu cheese dressing. 8.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Sides

STONE GROUND
CHEESE GRITS

SAUTEÉD SPINACH

STEAMED BROCCOLI

WILD MUSHROOM
RICE PILAF

STEAMED ASPARAGUS
(Add 1.99)

CREAMED SPINACH

PECAN BRITTLE SWEET
POTATOE CASSEROLE

YUKON GOLD
MASHED POTATOES

FRENCH FRIES

BAKED POTATO
(Loaded add 1.99)

Beverages

SOFT DRINKS

Coca-Cola
Diet Coke
Mr Pibb
Sprite
Pink Lemonade

OTHER SELECTIONS

Iced Tea
Coffee / Decaf Coffee
Milk
IBC Root Beer
Assorted juices:
Apple, Cranberry,
Orange, Pineapple
and Grapefruit

Lunch Favorites

Add a House or Caesar salad for only 3.99

4 OZ FILET MEDALION*

A center-cut filet medallion aged to perfection and grilled the way you like it.
Accompanied by white cheddar mashed potatoes. 11.99

GRILLED ATLANTIC SALMON*

6 oz. grilled Atlantic Salmon fillet delicately seasoned
and crowned with our special mustard dill sauce.
Served with fresh steamed broccoli. 11.99

MEATLOAF STACK

A hearty portion of our home-style meatloaf stacked aside
white cheddar mashed potatoes, smothered in wild mushroom
gravy and topped with tobacco onions. 10.99

BULLFISH CHICKEN PASTA AND SALAD

Marinated roasted chicken breast, mushrooms, spinach,
sundried tomatoes and broccoli florets, sautéed with penne
pasta in a light white wine cream sauce. Served with
your choice of house or caesar salad. 10.99

SOUTHERN STYLE CHICKEN TENDERS

Fresh hand-breaded chicken tenders fried crisp and golden.
Served with fries and cole slaw, accompanied by tangy
barbeque and honey mustard dipping sauces. 9.49

HICKORY-GRILLED SIRLOIN*

6 oz. center-cut sirloin aged to perfection and grilled the way you like it.
Served with white cheddar mashed potatoes. 12.99

WILD TURKEY® PORK CHOP*

A juicy, grilled 6 oz. boneless center-cut pork chop infused
with our savory Wild Turkey® marinade. Served with
pecan brittle sweet potato casserole. 10.99

BULLFISH FISH AND CHIPS*

Lightly breaded and fried golden brown. Served with
fries, cole slaw and remoulade sauce. 9.79

HOMEMADE SOUP AND SALAD

One of our Signature soups paired with a House or Caesar salad. 8.99

1/2 RACK RIBS

1/2 rack of slow cooked, fall off the bone pork ribs
basted with our tangy barbeque sauce. Paired
with fries and cole slaw. 11.99

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken, grilled to perfection.
Paired with fresh steamed broccoli. 10.99

BLACKENED TILAPIA*

Fresh tilapia pan seared and blackened with Cajun spices.
Served with shiitake mushroom rice pilaf. 10.99

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