SIGNATURE DRINKS

VOODOO JUICE Bacardi Dragon Berry, Malibu Rum, Blue Curacao, Citron Vodka, Sour & Pineapple Juice

ALLEY CAT Pickers Blood Orange Vodka, Triple Sec & Energy Drink

LUCILLE Jack Daniel’s Honey, Old Dominick Honeybell Vodka, Sour & Ginger Beer

ALLIGATOR PISS Southern Comfort, Amaretto, Melon Liqueur, Peach Schnapps & Sour

MARDI GRAS PUNCH Captain Morgan, Mango Rum, Razzmatazz, Peach Schnapps, Pineapple & OJ

BEALE STREET TEA Old Dominick Honeybell Vodka with Sweet or Unsweet Tea

MEMPHIS MULE Old Dominick Vodka from Memphis, Tennessee, Ginger Beer & Lime

BLACK MAMBA Jack Daniel’s, Razzmatazz & Sour

ALLIGATOR PISS Southern Comfort, Amaretto, Melon Liqueur, Peach Schnapps & Sour

BEALE STREET TEA Old Dominick Honeybell Vodka with Sweet or Unsweet Tea

BLUES-BERRY LEMONDROP Pickers Blueberry Vodka, Triple Sec, Sour & a Splash of Sprite

BB’S PUNCH Bacardi Superior, Bacardi Grapefruit, Grenadine, Pineapple Juice & Sour

RAJUN CAJUN BLOODY MARY Tito’s Vodka, Zing Zang, L.A. Hot Sauce, Pepper Vinegar & Worcestershire

JAIL HOUSE ROCK Crown Royal, Malibu Pineapple, Blue Curacao, Orange Juice & Splash of Sprite

SWAMP WATER Tequila, Coconut Rum, Blue Curacao, Melon Liqueur, Sour & Pineapple

FROZEN DRINKS

APPLE PIE A LA MODE Full Throttle Apple Pie Moonshine & Ice Cream Island Oasis

SOUTHERN PEACH Full Throttle Peach Moonshine, Triple Sec & Peach Island Oasis

MANGO BLISS Bacardi Mango & Mango Island Oasis

MUDDY WATER Bailey’s Irish Cream, Chocolate Syrup & Ice Cream Island Oasis

MOONSLIDE Full Throttle Cafe Moonshine & Ice Cream Island Oasis

WINES

VISTA POINT Chardonnay • Pinot Grigio • Cabernet Sauvignon • Merlot • White Zinfandel

LINDEMANN’S Moscato

DRAFT BEER

DOMESTIC DRAFTS Bud Light • Shock Top • Michelob Ultra • Miller Lite • Yuengling

CRAFT DRAFTS Ghost River Riverbank Red • Hub City Rivalry IPA • Crosstown Traffic IPA

BOTTLE BEER

Abita Amber Bud Light Coors Guinness Sam Adams

Angry Orchard Bud Light Lime Corona Michelob Ultra Stella Artois

Budweiser Dos Equis Miller Lite Sweetwater IPA

NON-ALCHOLIC Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Twist, Lemonade, Sweet Tea, Unsweet Tea

Please Drink Responsibly and Always Have a Designated Driver
Must be at least 21 years of age to purchase Alcoholic beverages. Valid Photo I.D. Required.
**STARTERS**

**Bang Bang Shrimp**
Fried bite size shrimp tossed in our sweet and spicy secret sauce. Served on a bed of lettuce. $9.99

**Fried Pickle Chips**
Hand breaded dill pickle chips lightly fried. Served with ranch dressing. $7.89

**Fried Avocado**
Deep fried avocado topped with homemade pico de gallo and drizzled with our remoulade. $8.99

**Spinach Dip**
Warm creamy spinach dip made from scratch and served with french bread chips. $8.99

**Boneless Wings**
Delicious bites of chicken, battered, fried and tossed in our sweet Memphis style BBQ sauce or our kickin’ buffalo sauce, served with celery and your choice of ranch or blue cheese dressing. $9.99

**Blue Suede Fries**
Natural cut fries, topped with cheddar cheese, parmesan cheese, blue cheese crumbles, bacon and green onions. Served with your choice of sour cream or ranch dressing. $8.99

**Crawfish Dip**
Warm, creamy Cajun dip made with crawfish tails and served with garlic bread chips. $8.99

**Crab Claws**
Delicious Blue Point crab claws lightly fried and served with our homemade remoulade or cocktail sauce. $14.99

**Gator Bites**
Alligator tail meat lightly fried and served with our savory dipping sauce. $10.99

**Cheese and Sausage Plate**
Assorted cheeses and Andouille sausage served with creole mustard, BBQ sauce, pepperoncini peppers and pickles. $11.49

**Cajun Shrimp**
1/3 lb. of shrimp sautéed in our Cajun butter. Served with French Bread. $9.99

**Crawfish Tails**
Cajun breaded and lightly fried crawfish tails served with our Cajun dipping sauce. $9.89

**Fried Mozzarella**
Breaded cheese sticks fried and served with marinara sauce for dipping. $6.99

**Bacon Wrapped Shrimp**
½ dozen shrimp wrapped in smoky bacon and marinated in white BBQ sauce. $10.49

**Crab Cakes**
Made from scratch with lump crab meat, bell pepper, spices, covered in panko breading and lightly sautéed. $12.59

**OYSTERS**

Subject to availability

**Oysters Rockabilly**
Fresh oysters baked with pepper jack cheese and jalapeño peppers. $11.79

**Oysters Rockefeller**
Fresh oysters baked with creamy parmesan, spinach and bacon. $11.79

**Oysters Tennessee**
Fresh oysters baked with sweet Memphis style BBQ sauce, cheddar cheese and hickory smoked bacon. $11.79

**Oysters on the Half Shell**
10.99 Half Dozen | $18.99 Dozen

**Rajun Oysters**
Fresh Gulf oysters fried and lightly tossed in a special blend of Louisiana hot sauce, butter and honey, then topped with blue cheese crumbles and green onions. $11.99

Indicates a Redbone’s Signature Dish | 18% Gratuity added for parties of 7 or more | Notice: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**SOUPS**

**Crawfish and Corn Bisque**
A creamy delicious bisque made with crawfish tail meat and corn. Cup $4.99 | Bowl $7.49

**Red Beans and Rice**
A traditional blend of red beans, onions, bell peppers, celery, Andouille sausage, ham, rice and green onions. Cup $4.49 | Bowl $6.79

**Loaded Potato Soup**
A hearty delight made from scratch, topped with cheese, bacon, and green onions. Cup $4.29 | Bowl $6.49

**Redbone’s Gumbo**
Our own special blend of chicken and sausage gumbo. Cup $4.99 | Bowl $7.49

**Bowl $7.49**

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**Black and Blue Salad**
Tender and juicy blackened slices of Angus steak, blue cheese crumbles, avocado, hickory smoked bacon and tomatoes on top of a fresh bed of romaine lettuce. $14.79

**Blackened Grilled Chicken Salad**
Mixed greens, tomatoes, bacon, cheese, sliced egg, cucumber, onions and croutons topped with blackened grilled chicken. Large $11.99 | Small $7.99

**NEW Grilled Caesar Salad**
Char-grilled romaine topped with Caesar dressing, homemade garlic croutons, fresh parmesan cheese and your choice of: Grilled Chicken $12.99, Cajun Shrimp $14.99.

**Cobb Salad**
Chicken breast, mixed greens, avocado, tomato, blue cheese crumbles, sliced egg, and bacon. Served with our homemade avocado ranch dressing. $12.49

**House Salad or Caesar Salad $4.99**

**DRESSINGS:**
Ranch, Avocado Ranch, Honey Mustard, Blue Cheese, Italian, Catalina, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette

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**STEAKS**

Redbone’s is proud to serve Stock Yards Angus Beef, aged a minimum of 21 days to assure tenderness in every bite. All of our beef are graded in the top 1/3 tier of choice beef, giving you the most juicy and favorable steaks around. Stock Yards Angus beef is served at some of the finest steakhouses in the country and you can get it right now, at Redbone’s. “Taste the difference”.

**Ribeye**
"The steak lover’s steak". 10 oz. $22.99 | 14 oz. $29.99

**Cajun Ribeye**
Our delicious aged ribeye blackened with Cajun seasoning and cooked in a cast iron skillet topped with a crawfish créme sauce. 10 oz. $24.99 | 14 oz. $31.99

**Ribeye**
"The steak lover’s steak". 10 oz. $22.99 | 14 oz. $29.99

**Smothered Angus Tips**
Sautéed peppers, onions and mushrooms, slices of tender Stock Yards Angus Beef covered with gooey mozzarella cheese. Served with your choice of a side dish. $13.99

**Steak for Two**
A large cut of Top Sirloin (apprx.25 oz.), two side dishes and two house salads. $31.99

**Top Center Cut Sirloin**
"Lean and full of flavor". 6 oz. $12.99 | 10 oz. $16.99

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*All Steaks Served with One of the Following Side Dishes:
- Maque Choux, Baked Potato, Sweet Potato, Fries,
- Mac & Cheese, Onion Rings, Cole Slaw, Mashed Potatoes,
- Broccoli, Vegetable of the Day, Sautéed Mushrooms, or Dirty Rice.*

*Add a House Salad for only $3.99

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We will cook your steak to your desired temperature:
- **Rare:** cold center
- **Medium Rare:** warm center
- **Medium:** pink center
- **Medium Well:** slightly pink center
- **Well Done:** no pink center

Redbone’s recommends that steaks be cooked medium rare to obtain optimum tenderness and juicy flavor.

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**Frog Legs**
A southern delicacy! Hand breaded and fried to a golden brown. Served with two side dishes. $16.99

**Blackened Delta Catfish**
Two catfish fillets blackened in a cast iron skillet. Served with two side dishes. A true Delta favorite! $14.79

**Shrimp & Grits**
Cajun seasoned shrimp, ham, bell peppers, and crawfish tails tossed with creamy alfredo and bowtie pasta. $17.99

**Honey Garlic Salmon**
A generous portion of grilled Atlantic salmon with a honey garlic glaze. Served with two side dishes. $17.99

**Fried Cajun Platter**
Southern fried catfish fillet, six large fried shrimp, frog legs, cup of gumbo, dirty rice, and cole slaw. $22.99

**NEW Shrimp Etouffee’**
A spicy Creole style etouffee’ made with tomatoes, the “Holy Trinity” of onion, celery, bell peppers, fresh shrimp, and rice. It will jazz up your day for sure! $17.99

**Fried Shrimp**
Delicious shrimp hand battered and golden fried to perfection. Served with two side dishes. $15.99

**Southern Fried Catfish**
Hand breaded catfish fillets fried to a golden crisp. Served with two side dishes. $13.99

**Catfish Atchafalaya**
This delicious dish is named after the largest wetland and swamp in the United States, the Atchafalaya Basin, located in south central Louisiana. Southern fried catfish fillets served over a bed of dirty rice and topped with a creamy Cajun crawfish sauce. $15.99

**Blackened Salmon Rockefeller**
Atlantic salmon fillet blackened and finished with our creamy spinach Rockefeller topping and bacon. Served with two side dishes. $18.99

**Crab Cakes**
Enjoy two delicious crab cakes made with lump crab meat, bell peppers and spices. Served with two side dishes. $15.99

**Fried Oysters**

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**SIDES:**
Maque Choux, Baked Potato, Sweet Potato, Fries, Mac & Cheese, Onion Rings, Cole Slaw, Mashed Potatoes, Broccoli, Vegetable of the Day, Sautéed Mushrooms, or Dirty Rice.*Add a House Salad for only $3.99

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BBQ Bologna
"It's a southern thing". A thick slice of our delicious bar-b-que bologna, topped with slaw and served on Texas Toast. $5.99

Cajun Chicken
Blackened chicken breasts topped with a Cajun crème sauce. Served with two side dishes. $12.99

Red Beans and Rice
A large portion of our traditional NOLA blend of red beans and rice topped with slices of grilled chicken breast & green onions. $11.99

Chicken Strips & Fries
Hand battered strips of金色 fried chicken breast and our natural cut fries. $10.49

Bourbon Street Grilled Chicken
Tender grilled chicken breasts drizzled with our special Redbone’s Bourbon glaze. Served with two side dishes. $12.99

Beale Street Ribs

NEW Cajun Duck Breast
Pan Seared smoked cajun duck breast topped with a berry and wine reduction. Served with two side dishes. $21.99

Bourbon Street Pork Steak

Jumbo Gumbo
Get a jumbo bowl of our delicious chicken and Andouille sausage gumbo. $11.99

Funky Chicken
Grilled chicken breasts topped with ham, bacon, bbq sauce and gooey mozzarella cheese. Served with two side dishes. $14.99

SIDES: Maque Choux, Baked Potato, Sweet Potato, Fries, Mac & Cheese, Onion Rings, Cole Slaw, Mashed Potatoes, Broccoli, Vegetable of the Day, Sautéed Mushrooms, or Dirty Rice.
*Add a House Salad for only $3.99

Club
Turkey, ham, bacon, swiss, served with lettuce, tomato, and mayo on Gambino bread. $7.49
Add avocado $1.00

Funky Chicken
Grilled chicken breast, bbq sauce, ham, bacon, and mozzarella on a toasted corn dusted bun. $8.49

BBQ Bologna
"It’s a southern thing". A thick slice of our delicious bar-b-que bologna, topped with slaw and served on Texas Toast. $5.99

Redbone’s Steak Sandwich
Thinly sliced Stock Yards Angus beef, peppers, onions, mozzarella cheese on Gambino bread. Served with a jus. $7.99

Cajun Chicken
Blackened grilled chicken breast, served with lettuce and tomato on a toasted corn dusted bun. $7.49

BLT
Bacon, lettuce, and tomato on toast. $6.49
Add avocado $1.00

Add to any sandwich or Po'Boy Beer Battered Onion Rings $2.99 | Fries $2.79 | Fresh Fruit $2.79

Po'Boys Served with Lettuce, Tomatoes, and Remoulade on Gambino Bread
Crawfish Po'Boy $10.99 | Catfish Po'Boy $8.99

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**Mac & Cheese**
Homemade Mac & Cheese served with your choice of fries, applesauce or fresh fruit. $6.49

**Popcorn Shrimp**
Tender, tail-off shrimp hand breaded and lightly fried. Served with your choice of fries, applesauce or fresh fruit. $6.99

**Chicken Planks**
Crispy chicken tenders served with your choice of fries, applesauce or fresh fruit. $6.99

**Mac & Cheese**
Homemade Mac & Cheese served with your choice of fries, applesauce or fresh fruit. $6.49

**Homemade Bread Pudding**
This slightly spiced, extra thick pudding, topped with our praline sauce, served with a scoop of ice cream really hits home and is great to share! $4.99

**Cheesesticks**
Crunchy breading on the outside, gooey mozzarella cheese on the inside. Served with your choice of fries, applesauce or fresh fruit. $6.49

**Grilled Cheese Sandwich**
Two pieces of buttered toast with melted American cheese in the middle. Served with your choice of fries, applesauce or fresh fruit. $6.99

**Key Lime Pie**
The perfect balance of tart and sweet in a graham cracker crust, then topped with real whipped cream and a fresh slice of lime. $4.99

**Reece’s Pie**
Rich and yummy...enough said. $5.99

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**BURGERS**

**Hub City Burger**
Lettuce, pickles, onions, tomato. $6.99

**Golden Circle Burger**
Mushrooms and swiss. $7.99

**Tennessean Burger**
BBQ sauce, bacon, cheddar, lettuce, tomato, pickles, and onions. $8.49

**Music Highway Burger**
Bacon, swiss, guacamole, lettuce, tomato, pickles, and onions. $8.99

**Blue Suede Burger**
Onion strings and blue cheese dressing. $7.99

**Rockabilly Burger**
Jalapeños, pepper jack cheese, lettuce, tomato, pickles, and onions. $7.99

**Beyond "Veggie" Burger**
¼ lb. Beyond veggie patty, swiss cheese, guacamole, lettuce, tomato, pickles, and onions. $9.99

**EXTRA TOPPINGS FOR BURGERS:**
Cheddar, Swiss, Mozzarella, American or Pepper Jack Cheese 75¢ | Sautéed Mushrooms 75¢ | Hickory Smoked Bacon $1.25 | Jalapeños 50¢ | Guacamole $1.00 | Sliced Avocado $1.00

**Add to any burger**
Beer Battered Onion Rings $2.99 | Fries $2.79 | Fresh Fruit $2.79

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**KIDS MENU**

**Grilled Cheese Sandwich**
Two pieces of buttered toast with melted American cheese in the middle. Served with your choice of fries, applesauce or fresh fruit. $6.99

**Cheesesticks**
Crunchy breading on the outside, gooey mozzarella cheese on the inside. Served with your choice of fries, applesauce or fresh fruit. $6.49

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**DESSERTS**

**Homemade Bread Pudding**
This slightly spiced, extra thick pudding, topped with our praline sauce, served with a scoop of ice cream really hits home and is great to share! $4.99

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Cajun Lunch Combo
Southern fried catfish fillet,
Cup of gumbo and dirty rice. $9.49

Red Beans & Rice with Grilled Chicken
A large portion of our traditional NOLA blend of red beans, bell peppers, onions, celery, ham, grilled chicken and Andouille sausage, with rice and topped with green onions. $9.99

Grilled Chicken
A char-grilled chicken breast and vegetable. $6.99

Blackened Grilled Chicken Salad

Chicken Strips & Fries
Hand breaded chicken strips fried to a golden perfection and served with fries. $8.99
Get them tossed in our Rajun Cajun sauce for only $1.00! Substitute onion rings for fries 50¢

Hub City Burger & Fries
½ lb. Burger served with lettuce, tomato, pickles, onions and fries. $7.49

Sirloin Steak
6 oz. Redbone’s Sirloin steak grilled to your desired temperature and served with baked potato, fries or vegetable. $9.99

Bayou Pasta
A great taste of the bayou! Crawfish tails, shrimp and bell peppers in a Cajun créme sauce topped with fresh green onions. $10.99

Shrimp Po’Boy & Fries
Served with lettuce, tomato and remoulade. $8.99

BBQ Bologna & Fries
Smoked and grilled bologna, bbq sauce and slaw on Texas Toast. $6.99

We Cater!

Plate Lunch
Monday thru Friday Only. Ask server for details $6.79

Redbones Steak Sandwich & Fries
Thinly sliced Angus steak grilled with peppers and onions then smothered with mozzarella cheese. Served with au jus. $8.99

Southern Fried Catfish
Hand breaded American catfish fillets fried to a golden crisp. Served with fries and slaw. $10.99

Catfish Atchafalaya ½ portion
This delicious dish is named after the largest wetland and swamp in the United States, the Atchafalaya Basin, located in south central Louisiana. Southern fried catfish fillet served over a bed of dirty rice and topped with a creamy Cajun crawfish sauce. $8.99

Redbonesgrillandbar.com
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