



Appetizers

POTATO SKINS 6.95

Stuffed full of bacon and our cheddar mozzarella mix cheese, served with our sour cream chive dip and Chipotle Ranch.

FIRECRACKER FRIED OKRA 6.25

A simple southern classic that will have you licking your fingers for more. Served with our spicy, creamy boom sauce dip.

MAC-N-CHEESE BITES 6.95

House made, our three cheese macaroni is fried to a golden brown, served on top of our sweet Italian marinara sauce and sprinkling parmesan.

FRESH GULF OYSTERS

Fresh Gulf Oysters Dusted in seasoned flour and deep fried or served raw on the half shell.
 Fried 9.95 Raw ½ dozen 7.95 Raw Dozen 13.95
 Blackened Add 1.00 (Raw Only)

SPINACH ARTICHOKE DIP 8.95

Chopped spinach, blended with three cheeses, artichokes and served with tortilla chips.

FRIED MOZZARELLA WEDGES 7.75

Thick cut wedge of mozzarella cheese, battered and fried, served with marinara sauce.

CALAMARI 9.25

Lightly fried, then seasoned, served with spicy tomato sauce.

CRAB CAKES 10.99

Maryland style crab cakes, served over fried spinach, drizzled with citrus remoulade.

SHRIMP COCKTAIL 9.99

Tender jumbo shrimp served with classic cocktail sauce.

Salads

CAESAR SALAD 9.25

Fresh Romaine lettuce tossed with our creamy Caesar dressing topped with shaved parmesan, house croutons.

*Add Grilled or Fried Chicken for 4.25

*Add Grilled Shrimp for 7.95

SASSY CHOPPED SALAD Half 5.50 Full 9.95

Chopped romaine with tomatoes, kalamatta olives, red onions, cucumbers, and bleu cheese crumbles, tossed in balsamic vinaigrette, topped with toasted almonds.

CHEF SALAD 12.50

Mixed greens, tomato, red onions, bacon, boiled egg, topped with cheddar cheese with sliced ham & turkey.

CHICKEN PECAN SALAD 11.95

Diced grilled chicken, pecans, bacon, tomatoes with cheddar cheese, served over a bed of mixed greens, with a side of dijon mustard dressing.

FRIED OR GRILLED CHICKEN SALAD 11.50

Tender crispy fried or grilled chicken, topped on a bed of salad greens, cheddar cheese, red onions, tomatoes and croutons, served with your choice of dressing.

SASSAFRAZ COBB 11.50

Diced turkey, pepper jack cheese, black bean and corn salsa, with crunchy tortilla chips, layered over mixed greens, sliced avocado and served with cilantro dressing.

SOUTHWEST BLACKENED SALMON SALAD 16.25

Mixed salad greens topped with pepper jack cheese, black bean corn salsa, tomatoes, slices of avocado and topped with blackened salmon and crunchy tortilla chips.

SASSAFRAZ WEDGE SALAD 9.50

Romane lettuce topped with bleu cheese dressing, bleu cheese crumbles, bacon, red onions, tomatoes, and cracked black pepper

FRAZ CHICKEN SALAD 9.25

A generous portion of our Sassafras Chicken salad mixed with cranberries, and crisp apples nestled on a bed of Mixed salad greens.

This salad is served with our Poppy Seed Dressing.

🍃 Ranch 🍃 Thousand Island 🍃 Italian 🍃 Bleu Cheese 🍃 Honey Mustard
 🍃 Balsamic Vinaigrette 🍃 Raspberry Vinaigrette 🍃 Cilantro Lime 🍃 Poppy Seed

*ADVISORY: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs which contain harmful bacteria, may cause serious illness. Individuals with certain conditions may be at a higher risk if these foods are consumed raw or undercooked. Please let us know your preference.



Pasta

All Pasta dishes served with a choice of Garden Salad or Soup of the Day

FETTUCCINE ALFREDO 12.75

A start of something beautiful with Creamy Housemade Alfredo Sauce Topped with parmesan finished with fresh cracked black pepper.

*Add Chicken 4.25 *Shrimp 7.95

HOME BAKED LASAGNA 11.95

Ground angus beef layered with our tomato sauce and ricotta cheese custard and topped with mozzarella, tomato, and parmesan.

SPAGHETTI AND MEATBALLS 12.50

Our 6oz. Housemade Meatball will tug at your heart as it's tossed in our house marinara and fresh cooked spaghetti.

BLACKENED CHICKEN PENNE 13.99

Chicken dusted with our House Cajun Seasoning, pan seared then tossed with Smoked Bacon, Onions, Roma Tomatoes, and Parsley in a Light Cream Sauce

*Substitute Shrimp 4.75

CHICKEN PARMESAN 16.95

Breast of chicken, breaded in seasoned bread crumbs and topped with our signature housemade marinara sauce, topped with mozzarella cheese and baked, topped over a bed of spaghetti and marinara.

Chicken

Served with two sides

PECAN CHICKEN 16.95

Chicken Breast stuffed with Cheese, rolled in Pecans and fried, served with a Raspberry Pepper Sauce on the side.

HONEY MUSTARD CHICKEN 13.99

Seasoned grilled chicken breast topped with applewood smoked bacon and cheddar cheese, and drizzled with a honey mustard sauce.

HAND BATTERED CHICKEN TENDERS 11.95

For extra tenderness, these tenders are pounded thinly and soaked in a buttermilk batter and rolled in seasoned panko bread crumbs, deep fried until golden brown. (Price includes choice of one side item)

MAC-N-CHEESE WITH GRILLED CHICKEN 12.50

Creamy three cheese blend of cheddar, parmesan, and White American Cheese topped with pan seared tomatoes, bacon and Grilled Chicken. (Served with soup or Salad only)

GRILLED CHICKEN 11.95

A tender 6 oz. Chicken Breast lightly seasoned and broiled to perfection. *Add Onions, Peppers and Cheese 2.95

CHICKEN SANTA FE 13.99

Grilled chicken breast lightly dusted in Louisiana blackening season topped with pepper jack cheese, black bean corn salsa and tortilla strips, then drizzled with a chipotle ranch sauce.

Sides

3.99

- 🍃 Regular or Steak Fries
- 🍃 House Made Chips
- 🍃 Baked Potato
- 🍃 Mashed Potato
- 🍃 Steamed Broccoli
- 🍃 Garden Salad
- 🍃 Country Style Green Beans
- 🍃 Three Cheese Macaroni
- 🍃 Asparagus
- 🍃 Spinach Salad
- 🍃 Caesar Salad
- 🍃 Chopped Salad
- 🍃 Baked Sweet Potato with Praline Sauce

Add to any entree for \$1.50

Add to any entree for \$1.75

ONLINE ORDERING OPTIONS:

*From our facebook page,
From our website (sassafrasrestaurant.com)
or download our Mobile App from your
Apple or Android App store.*





Pork

Served with two sides

PORK CHOP 12.25

8 oz. bone in center cut pork chop marinated in a hickory smoked au jus and grilled over an open flame.

Try it with our house made BBQ glaze

PORK TENDERLOIN 12.50

~ Grand Prize Winner ~

Apple bacon wrapped tenderloin, marinated in a horseradish and creole mustard rub, and glazed with house made peach bourbon BBQ sauce

Seafood

Served with two sides

NORTH ATLANTIC SALMON 15.50

Grilled to your preference and served with a lemon butter cream sauce. *Blackened Salmon Add 1.00

NEW ORLEANS GROUPEL 15.25

Pan seared and topped with Cajun seasoning and our creole crawfish sauce

SHRIMP AND GRITS 15.50

Southern grits with shredded smoked gouda topped with shrimp sautéed with peppers, shallots, and garlic in a blackened creole cream sauce finished with fresh chives. Served with soup or salad.

CRAB STUFFED SHRIMP 18.50

Shrimp stuffed with our crab stuffing broiled and drizzled with Sassafras garlic butter sauce.

CRAB CRUSTED MAHI MAHI 17.25

Mahi filet seared the deglazed with a white wine, then topped with our crab stuffing and drizzled with Sassafras orange citrus butter.

CATFISH ONE FILET: 10.25 TWO FILETS: 12.25

Catfish filets lightly dusted then fried golden brown, served with slaw, onion rings, french fries, and hushpuppies. No substitutions please. Add a Fresh Garden side salad with dressing or a Baked Potato for 3.99

FRESH GULF OYSTERS FRIED 16.25 RAW DOZEN 16.25

Fresh Oysters dusted in Seasoned Flour and deep fried, or served Raw on the Half Shell

JUMBO SHRIMP 16.00

Plump shrimp lightly dusted with seasoned flour, then deep fried golden brown or grilled over an open flame.

BLACKEN SALMON RISOTTO 19.75

North Atlantic salmon filet dusted with cajun spices then blackened on top of a bed of creamy mushroom risotto. **Comes with soup or salad**

** Add a 7oz. LOBSTER TAIL to any Entrée 19.00 **

Beef

Served with two sides

12 OZ. RIBEYE 23.95

Hand cut to ensure the best quality, it's our most flavorful cut of beef, char grilled to your preference.

FILET MIGNON 10 OZ. FILET: 31.25 5 OZ. FILET: 22.75

Our most tender cut of beef, char grilled to your preference.

** Add a 7oz. LOBSTER TAIL to any Entrée 19.00 **

HAMBURGER STEAK 12.99

8oz. Ground Chuck Patty pan seared and covered with sautéed onions and mushrooms. Served with our red wine demi glace

COWBOY RIBEYE 31.50

20 oz well-marbled ribeye with the bone in for extra flavor, grilled to perfection.

** Add a GRILLED or FRIED SHIRIMP to any Entrée 7.95 **

Eat
Drink
Enjoy



Sandwiches

Choice of Chips or Fries

THE SASSY CHEESEBURGER 9.95

Seasoned 8oz. char grilled burger cooked to your preference topped with cheddar, lettuce, tomato, and onion.

JALAPENO BURGER 10.50

Seasoned char grilled burger topped with cheddar cheese, jalapeno, lettuce, tomatoes, white onions.

SOUTHWEST BURGER 10.50

Seasoned char grilled burger, topped with cheddar cheese, tomato, lettuce, Tabasco onion curls, and our chipotle mayo.

CRISPY CHICKEN SANDWICH 9.50

Buttermilk battered chicken breast and rolled in Italian seasoned bread crumbs, deep fried and served on brioche buns with lettuce, tomato, and onions with a light dressing of mayo.

THE MALIBU 9.50

Seasoned and broiled breast of chicken, topped with bacon and melted cheddar cheese, served on a flaky croissant with mayo, lettuce, and tomato.

Kid's

CHICKEN TENDERS 6.25

Hand Battered in Buttermilk and Deep Fried
Includes choice of Chips, Fries, or Steamed Broccoli

KIDS SPAGHETTI 5.95

Fresh Tomato Sauce tossed in Spaghetti
*Add a housemade meat ball for 1.75

FETTUCCINE ALFREDO 5.95

Egg Fettuccine Noodles Tossed in Creamy Parmesan Sauce
*Add Grilled Chicken for 4.25

GRILLED CHEESE 4.50

Buttered Texas Toast with Melted Cheddar and Swiss Cheese. Includes choice of Chip, Fries or Steamed Broccoli

MAC-N-CHEESE 5.75

Small serving of our 3 cheese Macaroni
*Add Grilled Chicken for 4.25

Desserts

APPLE WALNUT CRUNCH 5.95

Warm fresh baked apples with a hint of cinnamon and nutmeg covered with a crunchy crust, topped with vanilla ice cream and nuts.

CHOCOLATE PIE 5.50

Old fashion chocolate pie with meringue.

BREAD PUDDING 5.95

Buttery, flaky vanilla and cinnamon infused dough, served in a pool of Jack sauce with pecans.

CRÈME BRULEE 5.95

Baked Vanilla custard with burnt sugar crust, topped with fresh berries and whipped cream.

CHEESE CAKE 5.99

Creamy Vanilla cheese cake served with berries or have it plain with whipped cream

MUDSLIDE BROWNIE 6.50

Heated fudge brownie with a scoop of vanilla ice cream, topped with whipping cream, chocolate and caramel.

SCOOP OF VANILLA ICE CREAM 2.50

FRESHLY BAKED COOKIE 1.65

Beverages

2.35

- ☞ Coke
- ☞ Fanta Orange
- ☞ Milk
- ☞ Diet Coke
- ☞ Hi C Lemonade
- ☞ Coffee
- ☞ Sprite
- ☞ Mellow Yellow
- ☞ Fruit Tea - 2.75
- ☞ Dr. Pepper
- ☞ Sweet Tea
- ☞ Diet Dr. Pepper
- ☞ Unsweet Tea