

# FD's

## GRILL HOUSE

### STARTERS

- TRIPLE DIP black bean dip, homemade queso blanco and fresh salsa, with warm tortilla chips.....6.95
- CRISPY PICKLES lightly fried pickle chips served with house buttermilk ranch dressing.....5.95
- FIRECRACKER SHRIMP crispy shrimp tossed in creamy firecracker sauce.....8.95
- SOUTHWEST SPINACH DIP homemade creamy spinach dip, fresh salsa, grilled pita bread and warm tortilla chips.....7.95

### STEAKS & RIBS

USDA Certified Choice steaks aged  
28 days for a tender, flavorful cut

**10 OZ. TOP SIRLOIN\***  
center cut top sirloin, Idaho baked potato,  
your choice of one side dish 17.95

**STEAK & SHRIMP\***  
center cut top sirloin, grilled or fried shrimp,  
Idaho baked potato, one side dish  
6 oz. 17.95 10 oz. 20.95

**SLOW-SMOKED BABY BACK RIBS**  
slow-smoked "falling-off-the-bone" ribs,  
french fries and fresh cole slaw 15.95  
**Ribs & Shrimp \$18.95**

**10 OZ. NEW YORK STRIP\***  
grilled to perfection and served with an  
Idaho baked potato and a house salad 21.95  
(served Fri - Sun until they're gone)

### SEAFOOD PLATTERS

served with french fries, cole slaw and  
homemade tartar and cocktail sauces

**GRILLED SHRIMP**  
grilled shrimp drizzled with  
white wine lemon butter 11.95

**FRIED SHRIMP**  
hand-breaded and perfectly  
fried until golden 11.95

**CHICKEN TENDERS & SHRIMP**  
crispy chicken tenders and  
golden fried shrimp 11.95

**ALASKAN FISH & CHIPS**  
hand-battered and crispy  
cod fillets 12.95

### MARKET SIDES

- Fresh Cole Slaw
- Steamed Broccoli  
(drizzled with garlic butter)
- Buttery Whipped Potatoes
- French Fries
- Fresh Asparagus + \$1  
(seasonal)
- Southern Green Beans
- Buttered Corn
- Idaho Baked Potato  
(butter & sour cream)

### FISH MARKET

served with buttery whipped potatoes and fresh steamed broccoli

**FRESH NORTH ATLANTIC SALMON\***  
filleted in-house, grilled and finished with white wine lemon butter  
lunch cut 12.95 dinner cut 14.95

**RUBY RED TROUT**  
seasoned with cajun spices, grilled and finished with our house  
white wine lemon butter 13.95

**FRESH CEDAR PLANKED SALMON\***  
North Atlantic salmon grilled on a cedar plank, fresh pineapple salsa,  
and our signature bourbon glaze 15.95

**TILAPIA ALEXANDER**  
grilled tilapia fillet with sautéed shrimp in a white wine  
cream sauce 12.95

**RUBY RED TROUT 'SCAMPI STYLE'**  
grilled Ruby Red trout fillet topped with sautéed shrimp in a  
white wine garlic butter sauce 16.95

### FD'S TRIO

- FRIED SHRIMP • CHICKEN TENDERS
- GRILLED SHRIMP • ALASKAN COD
- CRAB STUFFED SHRIMP
- FRESH NORTH ATLANTIC SALMON\* + \$1
- choose any three + two sides 15.95

### CHICKEN & PASTA

**BEER-BATTERED CHICKEN TENDERS**  
hand-breaded golden chicken tenders, honey mustard,  
fresh cole slaw and french fries 9.95

**HAWAIIAN CHICKEN**  
marinated chicken breast with fresh pineapple salsa and bourbon glaze  
served with buttery whipped potatoes and steamed broccoli  
one breast 9.95 two breast 13.95

**SPINACH DIP CHICKEN PASTA**  
penne pasta, creamy spinach dip and grilled lemon herb chicken,  
served with a slice of garlic toast 11.95

**DIJON & MUSHROOM CHICKEN**  
marinated chicken breast, dijon mustard sauce, sautéed mushrooms,  
buttery whipped potatoes and fresh steamed broccoli  
one breast 9.95 two breast 13.95

### FD'S SIGNATURE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,  
and cornbread croutons with our homemade lemon-herb vinaigrette 3

## BURGERS & SANDWICHES

served with french fries or fresh cole slaw

### STEAKHOUSE CHEESEBURGER\*

locally sourced Angus blend, melted cheese, lettuce, tomato, pickles, onion, and our signature sauce on a freshly toasted bun 9.95

### SPICY RANCH CHICKEN SANDWICH

buttermilk fried chicken breast tossed with our chili pepper spice blend, cowboy slaw, dill pickle chips, cool house made ranch drizzle 9.95

### FIRECRACKER CHICKEN TACOS

crispy firecracker chicken, shredded lettuce, diced tomato, and a sour cream drizzle in flour tortillas 9.95

### FISH TACO COMBO

crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce in a flour tortilla – served with a cup of homemade soup 9.95

## SOUTHERN BASKETS

served with french fries, cole slaw and hushpuppies (no substitutions please)

### FRIED SHRIMP

hand-breaded and lightly fried shrimp (6), with tartar and cocktail sauces 9.95

### CHICKEN TENDERS

beer-battered chicken tenders (3), served with honey mustard 8.95

### ALASKAN FISH & CHIPS

hand-battered Icelandic cod fillets (2), served with homemade tartar sauce 9.95

## CRAFTED SALADS

house made lemon-herb vinaigrette • buttermilk ranch  
honey mustard • bleu cheese • honey lime

### GRILLED CHICKEN & WALNUT

grilled chicken breast, mixed greens, tomato, cheddar, candied walnuts, and homemade cornbread croutons 9.95

### SOUTHERN FRIED CHICKEN

crispy tenders, mixed greens, tomato, cheddar, candied walnuts, and homemade cornbread croutons 9.95

### CHICKEN CAESAR PASTA SALAD

grilled chicken breast, chopped romaine, penne pasta, and aged parmesan cheese tossed in our house caesar dressing 9.95

### NORTH ATLANTIC SALMON SALAD\*

fresh salmon, mixed greens, apple, tomato, candied walnuts, and homemade cornbread croutons 12.95

## HOMEMADE SOUP

substitute a cup of homemade soup for one side + \$1

### BAKED POTATO

garnished with wood-smoked bacon and aged cheddar  
cup 3.50 bowl 4.95

### LOUISIANA SHRIMP GUMBO

our secret receipe – made with shrimp & Andouille sausage  
cup 3.95 bowl 5.95

### SOUP & SALAD

FD's House Salad and a bowl of homemade soup 7.95

We offer one dessert, so it better be good. And it is.

**Homemade Key Lime Pie 5.95**

\* Consuming raw or undercooked seafood or meat may increase the risk of food borne illness