

THE Rack House

Steaks & Spirits

A rack house is a warehouse which distillers use to store and age their barrels of whiskey. We've endeavored to create that feeling right here in Gulfport. The bourbon barrel racks, the floors, booths, music, the coast's best supply of bourbon and whiskeys with well over 100 to choose from and the Rack House Bourbon Society all work together to bring the Rack House to life. These whiskeys and a fantastic wine list are perfectly paired with our made from scratch menu highlighted by Choice and Prime cuts of beef, lamb, fresh fish and seafood. We also offer unique appetizers, salads and pastas. The Rack House has something for everyone so sit back and enjoy.

3% Discount when you pay with cash!

Starters

- Tuna and Crabmeat Stack*** Yellowfin Sashimi with an Asian flair, lump crabmeat and avocado, garnished with sushi sauce, Sriracha Lime Mayo and toasted sesame seeds and served with wonton chips. 18^{.5}
- GF **Bacon Wrapped Scallops*** North Atlantic scallops wrapped in our Southern Family Farms bacon, seasoned and seared, garnished with raspberry chipotle jam. 18^{.5}
- Bourbon Bacon Stuffed Portobellos** Fresh portobellos stuffed with a mixture of seasoned cream cheese, bourbon, and bacon. Broiled and topped with bourbon pecan bacon bits. 15
- GF **Lamb Lollipops*** Herb and olive oil marinated New Zealand lamb chops, prepared medium. Served with house-made Greek Pesto and Goat Cheese Sour Cream. 23^{.5}

- GF **Charcuterie Board** Premium meats and cheeses accompanied with olives, pickles, grapes and an assortment of sauces, served with herb infused olive oil toasted baguettes. 18^{.5}
- Royal Red Artichoke Dip** Royal Reds and artichoke hearts packed with a creamy seven cheese blend. Served with infused oil toasted baguettes. 15
- Asiago Spinach Dip** Our house-made creamed spinach with onions, nutmeg and spices, broiled with Asiago cheese, served with wonton chips. 13
- GF **Bourbon Pecan Glazed Bacon** Southern Family Farms bacon, sliced thick in-house, basted and caramelized with house-made bourbon pecan glaze. 14

Soups and Salads

- French Onion Soup** House-made with caramelized Vidalia onions in an apple cider and Cabernet beef stock, topped with French baguette croutons and Gruyere cheese. 9^{.5}
- Soup of the Day** Ask your server for today's selection. 6^{.5}/11^{.5}
- Bleu Cheese Wedge** House-made Danish bleu cheese dressing and crumbles, grape tomatoes, red onion, chopped bourbon pecan glazed bacon, and a balsamic drizzle. 7^{.5}/13^{.5}
- GF **Fresh Garden** Harvest lettuce and a five cheese blend, grape tomatoes, red onions, cucumber, and an Asiago cheese crouton. 6^{.5}/11^{.5}
- GF **Caesar** Romaine lettuce, house-made Caesar dressing, shaved imported Parmesan, and Asiago cheese croutons. 6^{.5}/11^{.5}

GF Salad Toppers

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| Yellowfin Tuna Poke 10 ^{.5} | Faroe Island Salmon 17 ^{.5} |
| North Atlantic Scallops 12 ^{.5} | Steak Tips 10 ^{.5} |
| Grilled Royal Reds 10 | Blackened Chicken 8 ^{.5} |

House-made Dressings

- Citrus Champagne Vinaigrette,
Caesar, Danish Bleu Cheese,
Buttermilk Ranch

Sides

Sides served as single or sharable portions, except Baked Potato. **Baked Potato only available for dinner and brunch.

Asparagus, Bacon Mac & Cheese, Brussel Sprouts, Parmesan Risotto \$1 extra w/entree. Sautéed Mushrooms and Creamed Spinach \$2 extra with entree.

- GF ****Baked Potato** Dressed with butter, sour cream and chives. 5^{.5}
*Add Cheese .75 *Add Bacon .75
- GF **Sautéed Mushrooms** Sliced mushrooms sautéed with garlic, truffle oil and spices. 7^{.5}/10^{.5}
- GF **Steamed Asparagus** Steamed asparagus drizzled with hollandaise and seasoned with rosemary Parmesan seasoning. 6^{.5}/9^{.5}
- Parmesan & Rosemary Fries** Tossed in rosemary Parmesan seasoning, served with house-made balsamic ketchup. 5^{.5}/8^{.5}
- GF **Brussel Sprouts** Fresh brussel sprouts caramelized onions, fresh chopped bacon and drizzled with a balsamic glaze. 6^{.5}/9^{.5}
- GF **Sweet Potato Creme Brulee** House-made sweet potato mash. Topped with a brown sugar brulee, whipped honey butter, and cinnamon. 5^{.5}/8^{.5}
- Bacon Mac and Cheese** Large elbow macaroni tossed with house-made five cheese cream sauce and chopped bacon. 6^{.5}/9^{.5}
- GF **Roasted Garlic Mashed Potatoes** House-made mashed potatoes with roasted garlic, cream, butter and seasonings. 5^{.5}/8^{.5}
- Creamed Spinach** Baby spinach and onions blended with cream, Parmesan, nutmeg and spices. 7^{.5}/10^{.5}

Sandwiches

Served with your choice of salad or side. **Bleu Cheese Wedge \$1 extra

- Tuna Stack Tacos*** Three flour tortillas filled with our famous Yellowfin sashimi with an Asian flair and harvest lettuce. Garnished with fresh avocado, Sriracha Lime Mayonnaise, sushi sauce and toasted sesame seeds. 15
- Steak Tacos*** Three flour tortillas filled with steak tips, harvest lettuce and a blend of five cheeses. Garnished with Chimichurri sauce and pickled onions. Served with a side of sour cream. 16
- Bacon Gouda Cheeseburger*** A blend of fresh ground chuck, brisket, and short rib, grilled and served on a buttery bun, topped with crispy bacon, sautéed Vidalia onions and Smoked Gouda. 16
- Prime Rib French Dip** One quarter pound of smoked prime rib marinated in our Cabernet Stock Au Jus, served on a sliced baguette with melted Gruyere, sautéed Vidalia onions, and horseradish sour cream, served with a side of Cabernet Stock Au Jus. 17
- Chicken Club Croissant** Fresh chicken breast, blackened and topped with Prosciutto Ham, crispy bacon, and melted Gruyere. Served on a sliced croissant and garnished with Dijon mustard. 15

GF**Products can be ordered to be Gluten Free. Please let your server know of any allergy restrictions.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.

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Steaks

Served with your choice of salad or side. **Bleu Cheese Wedge \$1 extra

Our steaks are all packed from Midwestern, grain fed beef. The cuts are wet aged a minimum of 21 days. We take pride in the quality of beef we serve, and we can custom prepare your steaks if desired. We cook our steaks in a very high temperature flame broiler and season each with a blend of Himalayan pink sea salt and coarse ground black pepper. After cooking, steaks are finished with our house-made herb infused olive oil and served with a roasted head of garlic.

Rack House Ribeye* 13 ounce USDA Choice Delmonico Ribeye served over a bed of sautéed spinach and Parmesan risotto, topped with Royal Red shrimp sautéed in a white wine cream sauce. 52^{.5}

Surf and Turf Strip* 12 ounce High Choice New York Strip topped with lump crabmeat, grilled North Atlantic scallops, Royal Red shrimp and a white wine cream sauce. 51.5

GF 14 ounce USDA Prime Cut Delmonico Ribeye* 56

GF 6 ounce USDA Choice Hand-cut Filet* 35

GF 13 ounce USDA Choice Cut Delmonico Ribeye* 40

GF 8 ounce USDA Choice Hand-cut Filet* 43

GF 10 ounce USDA Choice Center-cut Sirloin* 26

GF 12 ounce USDA High Choice Strip* 33

Accompaniments and Toppings

Rack House Style 12^{.5}

GF Lump Crabmeat 12^{.5}

Sautéed Vidalia Onions 4

Rack House Surf and Turf* 18^{.5}

GF Sautéed Mushrooms 7^{.5}

Roasted Garlic Butter 2

Specialties

Served with your choice of salad or side. **Bleu Cheese Wedge \$1 extra

New Zealand Lamb Rack* Marinated with herbs and olive oil and topped with house-made peppercorn gravy. Served over a small bed of roasted garlic mashed potatoes. 36

Lemon Parmesan Chicken Fresh chicken breast broiled then panéed with a lemon Parmesan crust, served over a bed of Parmesan risotto and garnished with a lemon oregano cream sauce. 21

Cabernet Braised Short Ribs Beef short ribs, slow braised in a Cabernet and vegetable stock for 24 hours. Served over garlic mashed potatoes with our house-made peppercorn gravy and roasted rainbow carrots. 36

Broiled Filet Tips* Marinated in our blend of Himalayan pink sea salt and coarse ground black pepper. Served over roasted garlic mashed potatoes, garnished with roasted rainbow carrots and topped with sautéed Vidalia onions and our house-made Bordelaise sauce. 26

Bacon Pecan Encrusted Pork Loin* House-brined bacon and pecan encrusted pork loin over a bed of sweet potato mash. Topped with a spiced peach and cranberry chutney. 28^{.5}

Seafood and Pasta

Served with your choice of salad or side. **Bleu Cheese Wedge \$1 extra

Faroe Island Salmon* 6 ounce Faroe Island salmon, rubbed with our house-made lemon zest seasoning and seared medium. Served over a bed of Tomato Basil Parmesan risotto and topped with Tomato Basil Butter. 31

Fresh Fish of the Day Ask your server for today's selection. Served over a bed of Parmesan risotto. **Or try it "Rack House Style"** Served over a bed of sautéed spinach and Parmesan risotto topped with Royal Red shrimp sautéed in a white wine cream sauce. Market Price

Herb Butter Seared Scallops* North Atlantic sea scallops seared with browned butter, fresh thyme, tarragon, and sage, served over a bed of Parmesan risotto. 31

GF **Cold Water Lobster Tails** A pair of seasoned and grilled 4-5 ounce cold water lobster tails. Served with hot drawn butter. 41

Or choose three tails 58

Royal Red and Scallop Pasta* Royal Red shrimp and North Atlantic sea scallops, fresh garlic, basil, and tomatoes over angel hair pasta, sautéed in a white wine lemon butter sauce. 26^{.5}

Royal Red Alfredo Royal Red shrimp served over angel hair pasta tossed in our house-made Alfredo. 22^{.5}

Blackened Chicken Alfredo Fresh blackened chicken served over angel hair pasta tossed in our house-made Alfredo. 22^{.5}

Steak and Mushroom Pasta* Tender steak tips served over angel hair pasta tossed with sliced mushrooms in our house-made Alfredo. Garnished with a balsamic glaze. 25^{.5}

Desserts

Banana Nut Bread Pudding House-made banana nut bread transformed into a delicious bread pudding, fried and topped with house-made Salted Caramel Bourbon Ice Cream and Bourbon Maple Syrup. 11

GF **Bourbon Pecan Creme Brulee** Creme brulee with hints of bourbon, vanilla and brown sugar, garnished with house-made bourbon whipped cream and candied pecan clusters. 9^{.5}

New York Style Cheesecake Topped with our house-made pecan pie topping or Luxardo cherries. 10^{.5}

Dessert Feature Ask your server about today's dessert feature. Market Price

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