

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.

Starters

Tuna and Crabmeat Stack* Yellowfin Sashimi with an Asian flair, lump crabmeat and avocado, garnished with sushi sauce, Sriracha Lime Mayo and sesame seeds and served with wonton chips. 16

Bacon Wrapped Scallops* New Bedford scallops wrapped in our Southern Family Farms bacon, seasoned and seared, garnished with raspberry chipotle jam. 16

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. 13

Lamb Lollipops* Herb and olive oil marinated New Zealand lamb chops, prepared medium. Served with house-made Greek Pesto and Goat Cheese Sour Cream. 17

Charcuterie Board Premium meats and cheeses accompanied with olives, pickles, grapes and an assortment of sauces, served with herb infused olive oil toasted baguettes. 16

Lobster Pizza Flatbread brushed with herb infused oil and our house-made Greek pesto, topped with a six cheese blend, roasted red bell peppers, fresh basil and lobster meat. 14

Asiago Spinach Dip Our house-made creamed spinach with onions, nutmeg and spices, broiled with Asiago cheese, served with wonton chips. 11

Bourbon Pecan Glazed Bacon Southern Family Farms bacon, sliced thick in-house, basted and caramelized with house-made bourbon pecan glaze. 12

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. 8

Soup of the Day Ask your server for today's selection. 5/8

Bleu Cheese Wedge House-made Danish bleu cheese dressing and crumbles, grape tomatoes, red onion, chopped bourbon pecan glazed bacon, and a balsamic drizzle. 6/10

Spinach Fresh baby spinach tossed with our house-made warm bacon vinaigrette. Topped with portobello mushrooms, diced egg, red onion, and fresh chopped bacon. 5/9

Fresh Garden Harvest lettuce and a five cheese blend, grape tomatoes, red onions, cucumber, and an Asiago cheese crouton. 5/9

Caesar Romaine lettuce, house-made Caesar dressing, shaved imported Parmesan, and Asiago cheese croutons. 5/9

Salad Toppers

Yellowfin Tuna Poke 8	Faroe Island Salmon 12
New Bedford Scallops 10	Filet Tips 8
Broiled Royal Reds 8	Blackened Chicken 6

House-made Dressings

Citrus Champagne Vinaigrette,
Warm Bacon 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. .

Herb Potatoes Garlic and fresh herb tossed hash potatoes. 4/7

Steamed Asparagus Steamed asparagus drizzled with hollandaise and seasoned with rosemary Parmesan seasoning. 6/9

Brussel Sprouts Fresh brussel sprouts steamed with caramelized onions, fresh chopped bacon and herb butter. 6/9

Bacon Mac and Cheese Large elbow macaroni tossed with house-made five cheese cream sauce and chopped bacon. 6/9

Creamed Spinach Baby spinach and onions blended with cream, Parmesan, nutmeg and spices. 6/9

Sautéed Mushrooms Sliced portobellos sautéed with garlic, truffle oil and spices. 6/9

Parmesan & Rosemary Fries Tossed in duck fat and rosemary Parmesan seasoning, served with house-made balsamic ketchup. 5/8

Sweet Potato Creme Brulee House-made sweet potato mash. Topped with a brown sugar brulee, whipped honey butter, and cinnamon. 5/8

****Baked Potato** Fully dressed with choice of butter, sour cream, cheddar cheese, chopped bacon and green onions. 5

Roasted Garlic Mashed Potatoes House-made mashed potatoes with roasted garlic, cream, butter and seasonings. 4/7

Sandwiches

Served with your choice of salad or side.

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. 13

Steak Tacos* Three flour tortillas filled with steak tips, harvest lettuce and a blend of five cheeses. Garnished with Chimichurri sauce and picked onions. Served with a side of sour cream. 13

Bacon Gouda Steak Burger* 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. 13

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. 14

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. 12

*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.

Steaks

Served with your choice of salad or side.

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* 12 ounce USDA Choice Ribeye served over a bed of sautéed spinach and Parmesan risotto, topped with Royal Red shrimp sautéed in a white wine cream sauce. 38

Rack House Surf and Turf* 12 ounce High Choice New York Strip topped with lump crabmeat, grilled New Bedford scallops, Royal Red shrimp and a white wine cream sauce. 39

Filet and Royal Red Mornay* 6 ounce USDA Choice filet topped with sautéed Royal Reds in a creamy Mornay sauce. 33
Or choose an 8 ounce 41

14 ounce USDA Prime Cut Delmonico Ribeye* 38

6 ounce USDA Choice Center-cut Filet* 27

12 ounce USDA Choice Cut Ribeye* 28

8 ounce USDA Choice Center-cut Filet* 34

10 ounce USDA Prime Center-cut Sirloin* 23

12 ounce USDA High Choice Strip* 26

Accompaniments and Toppings

Rack House Style 11

Lump Crabmeat 8

Sautéed Vidalia Onions 4

Rack House Surf and Turf* 13

Sautéed Mushrooms 6

Roasted Garlic Butter 2

Royal Red Mornay 7

Specialties

Served with your choice of salad or side.

New Zealand Lamb Rack* Marinated with herbs and olive oil and topped with Reserve Cabernet Stock Gravy. Served over a small bed of roasted garlic mashed potatoes. 31

Chicken Ricotta Fresh chicken breast served in a skillet over sautéed tomatoes, fresh basil and white wine. Finished in the broiler with ricotta cheese. 19

Lemon Parmesan Chicken Fresh chicken breast broiled then paned with a lemon Parmesan crust, served over a bed of Parmesan risotto and garnished with a lemon oregano cream sauce. 18
Or with a Pork Porterhouse* 27

Cabernet Braised Short Ribs Beef short ribs, slow braised in a Cabernet and vegetable stock for 8-10 hours. Served over garlic mashed potatoes with our Reserve Cabernet Stock Gravy and roasted rainbow carrots. 29

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. 22

Pork Porterhouse* 12 ounce Berkridge Farms Kurobuta pork porterhouse, broiled with bourbon maple glaze and bourbon pecan glazed bacon. 22

Seafood and Pasta

Served with your choice of salad or side.

Faroe Island Salmon* 6 ounce, cut fresh in-house, 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. 25

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* Five fresh New Bedford sea scallops seared with browned butter, fresh thyme, tarragon, and sage, served over a bed of Parmesan risotto. 24

Broiled Royal Red Shrimp Royal Red shrimp broiled in a white wine garlic butter sauce, topped with herbed Parmesan panko and Asiago cheese. Served with herb infused oil toasted baguettes. 20

Lobster Pappardelle Lobster meat sautéed with tomatoes, fresh basil and red wine. Tossed with pappardelle pasta, fresh cream and white truffle oil. 23

Royal Red Alfredo Broiled Royal Red shrimp served over angel hair pasta tossed in our house-made Alfredo. 19
Or with Blackened Chicken 17

Chicken Ricotta Pasta Fresh chicken breast finished in the broiler with ricotta cheese. Served over pappardelle pasta tossed with fresh cream, sautéed tomatoes, fresh basil and white wine. 18

Steak and Portobello Pasta* Tender steak tips served over angel hair pasta tossed with portobello mushrooms in our house-made Alfredo. Garnished with a balsamic glaze. 21

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. 8

Ultimate Chocolate Peanut Butter Pie Milk chocolate and peanut butter mousse in a chocolate cookie crust, topped with chocolate and peanut butter drizzle and Reese's Peanut Butter Cups. 8

Bourbon Pecan Creme Brulee Creme brulee with hints of bourbon, vanilla and brown sugar, garnished with candied pecan clusters. 8

New York Style Cheesecake Topped with our house-made pecan pie topping or Luxardo cherries. 8