



In Loving Memory of
LEDGER SCOTT FOUST



APPETIZERS

LOADED CHEESE FRIES / 8

Hand cut fries, bacon, shredded cheese with house ranch

FRIED DILL PICKLES / 8

Battered and fried with house ranch

BUFFALO WINGS / 9

6 Wings

FRIED MUSHROOMS / 8

Battered mushrooms served with remoulade

SPINACH ARTICHOKE DIP / 9

Served with garlic herb toast

SEARED AHI TUNA / 10

6 oz. Ahi Tuna seared in a cast iron pan, sliced, and topped with a sweet and spicy glaze

CRAB DIP / 9

Lump crab meat mixed with roasted bell peppers, cream cheese, and pepper jack cheese. Served with garlic herb toast

JUMBO SHRIMP COCKTAIL / 10

Fresh boiled gulf shrimp served with homemade cocktail sauce (Fried / 10)

LEDGER'S TIDBITS / 10

Bite sized pieces of steak - battered and fried

CRAB CAKES / 10

2 pieces - 4 oz. served with remoulade

HAND-BATTERED ONION RINGS / 8

Sliced jumbo onions double-dipped in buttermilk and seasoned flour, served with zesty sauce

FRIED GREEN TOMATOES / 8

Fresh hand battered

SOUP AND SALAD BAR

SOUP AND SALAD BAR / 12

One Trip

LOADED POTATO (8 oz.) / 6

BROCCOLI CHEDDAR (8 oz.) / 6

LOBSTER BISQUE (8 oz.) / 6

TOMATO BASIL (8 oz.) / 6

SALAD BAR / 6

One Trip

SALAD BAR / 16

Unlimited Trips to the Salad Bar. New Plate Each Trip
No To-Go Boxes

FRESH GULF OYSTERS

RAW 1/2 Dozen / 16 Dozen / 24

BAKED 1/2 Dozen / 18 Dozen / 26

Topped with butter, garlic, and parsley

ROCKEFELLER 1/2 Dozen / 18 Dozen / 27

Baked and topped with spinach, parmesan, bacon, and bread crumbs

BEVERAGES

SOFT DRINKS / 3

Coke, Diet Coke, Sprite, Mr. Pibb, Mello Yellow, Root Beer, Lemonade

TEA / 3

Sweet and Unsweet

COFFEE / 2

Regular or Decaf

ESPRESSO / 3

STEAKS AND ENTREES

Premium hand cut steaks provided by The Butcher - Meat Co.

8 OZ. FILET MIGNON / 30

10 OZ. NEW YORK STRIP / 26

16 OZ. DELMONICO RIBEYE / 26

16 OZ. T-BONE / 28

20 OZ. PORTER HOUSE / 35

8 O Z. GRILLED PRIME RIB / 22

12 OZ. GRILLED PRIME RIB / 28



Larger steaks available upon request. Ask server for details.

STEAK ADD ON

SAUTEED MUSHROOMS / 4

LOBSTER TAIL (8 oz.) / 12

6 GRILLED SHRIMP / 6

6 FRIED SHRIMP / 6

BLUE CHEESE / 2

TEMPERATURE GUIDE

Rare: Cold, Dark-Red Center

Medium Rare: Cool, Red Center

Medium: Warm, Pink-Red Center

Medium Well: Hot, Light-Pink Center

Well: Hot, No Pink

ROASTED STUFFED CHICKEN BREAST / 20

Stuffed with fresh spinach, cream cheese, feta, and served with your choice of two sides

BONE-IN PORK CHOP / 18

Sweet tea brined 14 oz. pork porterhouse topped with pepper jelly or apple chutney, and served with your choice of two sides

SLOW COOKED PORK TENDERLOIN WITH HICKORY BOURBON GLAZE / 22

Served with your choice of two sides

BABY BACK PORK RIBS / Full Slab 26 / Half Slab 20

Slow cooked over hickory wood with house made sweet and spicy barbecue sauce. Served with your choice of two sides

BOW TIE PASTA / 12

Pasta with Alfredo sauce and served with bread and choice of one side

Chicken or grilled shrimp / 16

LASAGNA / 16

Served with bread and your choice of one side

CHICKEN TENDER BASKET / 15

Served with your choice of two sides

VEGETABLE PLATE / 14

Choice of any 4 side items

SEAFOOD

SALMON FILET / 22

Seared salmon served on bed of cajun rice with lemon butter sauce and one side

RED SNAPPER / 26

Seared snapper served on bed of cajun rice with lemon butter sauce and one side

RED FISH BIENVILLE / 24

Southern blackened with shrimp and crab parmesan cream sauce and one side

FRESH FRIED GULF SHRIMP / 20

8 pieces of hand battered shrimp served with hush puppies and two sides

FRIED CATFISH PLATTER / 18

Three catfish fillets served with hushpuppies and two sides

SHRIMP AND GRITS / 18

Grilled shrimp with chorizo, pepper, and onions. Served over cajun cheddar grits

LOW COUNTRY BOIL / 22

One pound of Gulf shrimp, Conecuh sausage, red potatoes, and corn on the cob

SEARED BAY SCALLOPS / 24

Seared bay scallops, asparagus, and cheese grits with lemon butter sauce

SHRIMP SCAMPI / 16

Shrimp cooked in a lemon butter sauce served with blistered grape tomatoes, green onions, and bowtie pasta

BURGERS AND SANDWICHES

LEDGER'S BURGER / 14

One 8 oz. patty, bacon, American cheese, lettuce, tomato, and garlic mayonnaise, served with steak fries

STEAKHOUSE BURGER / 14

One 8 oz. patty, BBQ bacon sauce, onion ring, and pepper jack cheese, served with steak fries

BRUNCH BURGER / 15

One 8 oz. patty, pepper jack cheese, bacon jam, fried egg, lettuce, and tomato, served with steak fries

PRIME RIB FRENCH DIP / 15

Shaved prime rib served with sauteed onions and provolone cheese on a toasted hoagie bun, served with steak fries

SIDES

BAKED POTATO WITH BUTTER AND SOUR CREAM

SAUTEED GREEN BEANS

GARLIC MASHED POTATOES

STEAMED BROCCOLI

STEAMED SEASONED VEGETABLES

STEAK FRIES

CAJUN CHEDDAR GRITS

HOMEMADE SLAW

SALAD BAR (One Trip)

PREMIUM SIDES

LOADED BAKED POTATO / 2

CREAMED SPINACH / 2

BRUSSELS SPROUTS / 2

GRILLED ASPARAGUS / 2

SWEET POTATO CASSEROLE / 2

SQUASH CASSEROLE / 2

MAC AND CHEESE / 2

WINE

HOUSE SELECTION

Red: Merlot, Cabernet Sauvignon, Pinot Noir

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Champagne, Zinfandel

	Glass	Bottle
RED		
<i>Merlot: Dark fruit flavors of black cherry, blackberry, plum and raspberry with herbal notes and undertones of vanilla and mocha</i>		
Oberon '17 (Napa Valley, CA)	\$11	\$47
Leese-Fitch (Napa Valley, CA)	\$8	\$35
<i>Cabernet Sauvignon: dark fruit flavors of cassis, black cherry, blackberry with notes of green bell pepper, spice, oak and vanilla</i>		
Christopher Michael '20 (Washington)	\$11	\$47
Tribute '18 (California)	\$26	\$99
Southern Roots '17 (Napa Valley, CA)	\$26	\$99
<i>Pinot Noir: Flavors of dark cherries, black and red currants with notes of mushroom and soil</i>		
RS Stuart Big Fire (Oregon)	\$11	\$47
Le Volets (France)	\$10	\$35
Penner Ash '19 (Oregon)	\$21	\$79
Belle Gloss '20 (Santa Barbara)	\$15	\$59
<i>Malbec: Savory and tart with flavors of plum, coco, oak and leather</i>		
Tilia (Argentina)	\$6	\$18
La Posta (France)	\$12	\$51
<i>Blends: Made from a combination of grapes. Fruity and range in sweetness</i>		
Heathen Duvée-Cremesi (Santa Barbara)	\$15	\$59
14 Hands Hot to Trot (Columbia Valley)	\$10	\$43
Hedges CMS (Washington)	\$10	\$43
Belle Gloss '20 (Santa Barbara)	\$15	\$59

WHITE

Chardonnay: Flavors range from apple and lemon to papaya and pineapple with notes of vanilla when aged in oak barrels

Copain '16 (California)

Southern Roots Carneros (Napa Valley, CA)

Sauvignon Blanc: light bodied dry and refreshing with notes of herbs and grasses

Bliss '19 (Mendocino, CA)

Elizabeth Spencer (Mendocino, CA)

Pinot Grigio: dry and light bodied with aromas of lemon-lime, pear and stone fruits like peach or apricot

Lagaria '18 (Italy)

Santa Margarita (Italy)

SWEET / BUBBLES

Reisling: refreshing with flavors of crisp apple, apricots, peaches, and pears

St Michaels (Washington)

Champagne: Citrus and apple mix with toasty nutty flavors and a hint of cream. Light and airy with delicate bubbles (bottle only)

Destolle Cava Brut (Spain)

Gruet Demi Sec (New Mexico)

Veuve Clicquot (France)

Perrier Jouet '11 (France)

Dom Perignon '10 (France)

Prosecco: Crisp with frothy bubbles, flavors include apple, honeysuckle, peach, melon, and pear

La Marca (Italy)

Muscato: Sweet fizzy white or rose made from Muscat grapes with flavors of peach, orange blossom, and nectarine

Innocent Bystander Pink Muscato (Australia)

Luccio (Italy)

Risata White (Italy)

Premium Wine List Available upon request or ask your server about visiting our wine cellar

LEDGERS SPECIAL SELECTION

HOUSE SELECTION

	Bottle Only
Caymus Cabernet Sauvignon	\$215
Opus One Library 2009	\$449
Opus One 2017	\$380
Opus One Overture	\$199
Orin Mercury Head	\$129
Orin Swift Mercury Head Cabernet Sauvignon	\$199
Prisoner Red Blend	\$ 65
Southern Roots, The Secret	\$ 89
Vision Cellars Pinot Noir	\$ 96
Gerard Bertrand Cigalus Blanc	\$ 55
Gerard Bertrand Hospitalet Blanc	\$ 65
Lange Arneis White '19	\$ 60
Union Hill Chardonnay	\$ 60
Vision Cellars Blanc	\$ 68