



## STARTERS

**Soup du Jour**  
Cup \$8 | Bowl \$12

**Shrimp Cocktail**  
Boiled jumbo shrimp. Served with cocktail sauce.  
\$12

**House Salad**  
Fresh romaine and baby mixed greens, grape tomato, sliced cucumber and croutons. Served with your choice of dressing: Ranch, bleu cheese, 1000 island, Italian, honey mustard or balsamic vinaigrette.  
\$4

**Caesar Salad**  
Fresh romaine, croutons and shaved Parmesan, tossed in a creamy Caesar dressing.  
*Add grilled chicken \$5 | Add grilled shrimp \$10*  
\$5

**Cypress Crabcakes**  
Jumbo lump crabmeat, spring onion and herbs with remoulade sauce.  
\$19

## ENTREES

**Half-pound Cheeseburger\***  
Half-pound burger served on a toasted bun with lettuce, tomato, onion, pickle and your choice of cheese: Cheddar, Swiss, pepper jack or American. Served with fries.  
*Add bacon \$2 | Sub onion rings \$2*  
\$15

**Shrimp & Grits**  
Blackened jumbo shrimp in a savory butter sauce, served over creamy grits.  
\$24

**Fried Catfish**  
Served with fries and hush puppies.  
\$20

**Grilled Mahi-Mahi**  
Served with yellow rice pilaf and vegetable du jour.  
\$30

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.*



**CYPRESS BEND RESORT**  
A WYNDHAM HOTEL

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**Blackened Redfish**

Served with yellow rice pilaf and vegetable du jour.

**\$35**

**Ribeye\***

Grilled 12 oz. certified angus beef. Served with Yukon gold  
mashed potatoes and vegetable du jour.

**\$34**

**Filet\***

Grilled 8 oz. certified angus beef. Served with Yukon  
gold mashed potatoes and vegetable du jour.

**\$36**

*Sub baked potato \$3*

*Add sauteed jumbo lump crab to any entrée \$15*

*Add sauteed shrimp to any entrée \$10*

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