

334-209-2844 http://www.tigertowntogo.com

Big Mike's Steakhouse

Appetizers Dine In Prices May Vary Dine In Prices May Vary Tiger Shrimp \$17.40 Crispy fried shrimp topped with our tangy sweet tiger sauce. Sandwiches \$13.50 Fried Mushrooms Sandwiches are served with lettuce, Fresh button mushrooms deep tomato, onion, and Wickles pickles and fried golden brown and served with served with french fries. ranch for dipping. Chop House Burger \$18.90 **Onion Straws** \$12.30 1/2lb. 1855 Angus Beef, hand Thin, perfectly seasoned onion patted & grilled. Served on a Sheila straw, hand-cut, here in our kitchen Partins sourdough bun and fried crispy \$28.20 Regular Fried Crab Claws \$22.20 Ribeye Steak Sandwich Perfectly grilled 8oz 1855 Angus Fresh Gulf Coast delicasies ribeye, served on a Turano Philly Large Fried Crab Claws \$43.20 Roll Fresh Gulf Coast delicacies Chicken Sandwich \$18.60 Wickles Fried Pickles \$13.50 Tender chicken breast brined for Spicy & Sweet made-in-Alabama 24 hours in Sweet Tea, grilled or pickles, hand breaded & golden fried. Mozzarella Cheese Wedges \$13.50 Hand breaded in Italian panko. Bia Mike's Entrees Served with marinara. Entrees served with Bavarian bread. Crab Cakes \$20.70 cinnamon butter and your choice of 2 Jumbo, lump crab meat & our own blend of seasonings, fried 'til golden signature sides. brown & served with homemade Gulf Shrimp \$30.90 remoulade sauce. One dozen (fried or grilled) Steak Queso Dip \$16.20 Alabama Gulf Coast shrimp A creamy blend of cheeses, Chef's Featured Pasta \$28.80 peppers and onions topped with Today's Chef inspired pasta shaved ribeye and served with feature. Served with toasted garlic house-made chips French bread & a house salad. Spinach & Artichoke Dip \$16.20 Teriyaki Chicken \$25.80 Served with house-made chips. Wood fire grilled chicken, basted Hot Shrimp & Crab Dip \$16.20 with teriyaki & topped with grilled Served with house-made chips. pineapple. **Sweet Water Stack** \$33.60 Soup & Salads Fresh crab cakes over fried green Available Dressings: Ranch, tomatoes, drizzled with homemade remoulade & topped with shrimp. Thousand Island, Chunky Bleu \$27.60 Rooster Cowboy Cheese, Honey Mustard, French, Grilled chicken breast coated in Big Italian and Balsamic Vinaigrette. Mike's BBQ sauce, topped with Tiger Shrimp Salad \$18.60 bacon and choice of cheese (Swiss, Our signature Shrimp (grilled or American, or Pepper Jack). fried) atop a large bed of mixed \$26.40 Chef's Featured Fish greens with purple onions, tomatoes, Today's market catch-of-the-day! Monterey Jack cheese and toasted Fish can be blackened, bronzed, croutons. grilled or fried. Market price. Cup of Homemade Soup of the 10.20 Ahi Tuna Jonathan \$34.80 Ahi Tuna Steak seared and served Contact Big Mike's (334-209-1975) rare with house-made teriyaki sauce to find out the daily soup & toasted sesame seeds. Ginger & Bowl of Homemade Soup of t\$4.10 Wasabi by request. Catflish Plate \$22.20 Day West Alabama farm raised catfish, Contact Big Mike's (334-209-1975) to find out the daily soup fried or grilled, served with hush puppies and choice of tartar or Chicken Cobb Salad \$21.90 cocktail sauce. Your choice of fried or grilled 8oz Prime Pork Ribeye \$27.00 chicken atop a large bed of mixed Juicy marinated prime pork ribeye, greens with toasted pecans, eggs,

grilled or blackened

\$9.60

Two 8oz Prime Pork Ribeyes

ribeyes, grilled or blackened

Two juicy marinated prime pork

Our hand-pattied, 1855 Angus

Beef steak trimmpings, seasoned &

Chophouse Hamburger Steak \$28.50

\$33.60

bacon, purple onions, grape tomatoes, monterey Jack cheese and

eggs, bacon, purple onions,

tomatoes, Monterey Jack cheese,

Mixed greens with toasted pecans,

toasted croutons.

Mike's Side Salad

Big Mike's Steaks

We proudly serve 1855 Angus Beef that is aged 28 days & then hand cut. Each steak is marinated & seasoned with Big Mike's Seven Spice Blend, wood fire grilled to your specification, & topped with our garlic herb butter. We do not recommend or guarantee steaks cooked past medium. Steaked served with Bavarian bread, cinnamon butter and your choice of 2 signature sides.

The Big Mike	\$71.40
24 oz. Mike's favorite ribeye. You	
better be hungry!	
8oz Baseball Cut Top Sirloin	\$30.00
Cut from the center of the top	
sirloin. It's lean, thick and flavorful,	
similar to our filet mignon, at an	
attractive price	

\$52.20

You don't have to go to New York to enjoy a great 14oz. strip! Filet Mignon \$54.60 Our leanest, most tender 9oz. steak wrapped in applewood bacon.

Steaks cooked past medium will be

Shug Jordan Strip

flavorful steak.

butterflied.

16oz Ribeye \$52.20

The marbling in our 1855 Angus
Beef Ribeye make this our most
flavorful steak.

8oz Ribeye \$33.60

The marbling in our 1855 Angus
Beef Ribeye make this our most

Signature Sides

French Fries	\$6.00
Mixed Green Salad	\$6.00
Baked Potato	\$6.00
Plain - no toppings	
Caesar Salad	\$9.00
Steamed Broccoli	\$9.00
Steamed Asparagus	\$9.00
Cajun Blackened Rice	\$9.00
Baked Sweet Potato	\$9.00
Twice Baked Potato Casserole	\$9.00
Loaded Baked Potato	\$9.00

and toasted croutons.

\$13.80

and toasted croutons.

Build Your Own Salad \$1

1) Choose Your Salad Mix - Mike's Mixed Greens (a fresh mix of seasonal greens, romaine & spinach leaves topped with purple onion, tomatoes, Monterrey Jack Cheese & toasted croutons) or Big Caesar (fresh romaine lettuce, shredded Parmesan & toasted croutons). 2) Choose Your Add-Ons

grilled. Served with a choice of gravy, caramelized onions and mushrooms.