



**“Put a Taste of the South in Your Mouth”**

**Appetizers**

**Our World-Famous Buddy Bowl**

*Small Serves 1-2 ... \$12, Medium Serves 2-4 ... \$20*

A Family Style Appetizer. Layers of red beans, dirty rice, and our homemade Monty's creole sauce (tomato sauce, celery, green pepper and onion, with andouille sausage and chicken) topped with cheese and baked in the oven.

Top it with your choice of Shrimp or Scallops: \$3 each or  
Catfish: full filet \$10 or 1/2 filet \$5

**Marylou & Wanda's Classic Country Relish Tray. \$15**

**J.D. Hoyt's Famous Garlic Cheese Toast \$8**

Fresh baked bread brushed with garlic butter, coated with our blend of three cheeses. Toasted golden brown.

**Country Corn Bread 1 Piece \$2.50 / Basket \$10**

Sweet corn bread served with honey and butter

**Crab Cakes Single \$15 / Double \$22**

Two broiled crab cakes prepared with premium lump crab meat, served with our own Cajun béarnaise.

**Larry's Mama's Cajun Chicken Wings \$15**

<b>Doc Jim's Famous Pig Wings</b>	<b>Individual \$4 / Full \$16</b>
<b>Fried Cajun Catfish Filet Pieces.</b>	<b>\$15</b>
<b>Cajun Tender Tips</b>	<b>\$18</b>

### Salads/Soups

We offer Parmesan-Peppercorn, French, Bleu Cheese, 1000 Island, House Vinaigrette, Ranch, Italian Vinaigrette or Oil & Vinegar. Add Bacon \$1.50 Add fresh Bleu Cheese \$1.50 Add a Hard Boiled Egg \$1.50 Add Avocados \$1.50

<b>House Salad - \$6, House Caesar Salad - \$6,</b>
<b>Cole Slaw - \$6, Soup of the Day - \$6</b>
<b>Seafood Gumbo - \$6/\$12, Crab corn chowder - \$6/\$12</b>
<b>Crawfish Etouffee - \$6/\$12</b>

### Hickory-Charred Entrées

Served with garlic cheese toast and our vegetable o day

<b>J.D.'s Famous Grilled Cajun Pork Chops</b>	
<b>Full Order \$31 / 1 Chop \$24</b>	
<b>Jackson's Bones</b>	<b>Full Rack \$36 / 1/2 Rack \$27</b>
Baby back pork ribs slow cooked then finished on the grill	
<b>J.D.'s One Chop / Half Rack of Ribs Combo</b>	<b>\$36</b>
<b>Tenderloin Filet Mignon, 8oz</b>	<b>\$40</b>

**Steak Spaulding, 8oz** **\$50**

Filet topped with our crab cake and béarnaise sauce served with asparagus and hash browns

**N.Y. Strip Steak, 14 oz** **\$45**

**Pat's Primo Grilled Prime Rib, 18 oz** **\$40**

*Add our Toppings & Sauces to Any Entrée \$3 Each*

*Pepper Style* – Rolled in black peppercorns and topped with our spicy pepper sauce, with a hint of orange (very, very good).

*Sinatra Style* – Any of our steaks sliced into juicy strips, smothered with peppers and onions, just like Sinatra and the Rat Pack

*Bleu Cheese* – Melted Bleu cheese draped over your entrée.

*Cajun Béarnaise Sauce* – Seasoned béarnaise.

*Herb Butter* – Sweet creamery “compound” butter blended with fresh herbs.

*Marinara Sauce* – Sweet Italian red sauce

*Mushrooms* – Sautéed in garlic butter.-

*M.O.P.'s* – Mushrooms, Onions and Peppers sautéed in garlic butter

**Bone-in Grilled Rib-eye, 18 oz** **\$50**

## Fresh Seafood

All our seafood entrées are grilled over hardwood charcoal!

Add Cajun or Jamaican Seasoning to any Seafood.

**Grilled Cajun Catfish, 8 oz** **\$24**

served over dirty rice

**Deep-Fried “Harris” Style Catfish, 8 oz** **\$24**

served with dirty rice

<b>Charcoal Grilled Shrimp, 6 pieces, 8 oz</b>	<b>\$26</b>
<b>Butch's Shrimp Scampi, 6 pieces, 8oz</b>	<b>\$36</b>
<b>Charcoal Grilled Scallops, 6 pieces, 8 oz</b>	<b>\$26</b>
<b>Charcoal Grilled Salmon Center Cut Filet, 8 oz</b>	<b>\$26</b>
<b>Charcoal Grilled Cold-Water Lobster Tail, 6 oz</b>	<b>\$36</b>
<b>Lobster Risotto</b>	<b>small \$8, med \$15, large \$25</b>

### Pasta / Chicken

**(Gluten Free pasta option)**

#### **Andy Lugers Cajun Pasta**

with chicken and andouille sausage

**Half Order \$18 / Full Order \$25**

#### **Vegetarian Cajun Pasta**

**Half Order \$18 / Full Order \$25**

#### **Hoyt's Hickory Barbecue Chicken, 2 Breasts \$25**

Boneless, skinless breasts of chicken grilled over real charcoal and brushed with our own barbecue sauce. We top them with a spicy blend of onion, peppers and mushrooms

#### **Barbecue Chicken and Half Rack Ribs \$32**

#### **Barbecue Chicken and 1 Pork Chop \$30**

## Potatoes and Sides - \$5

Eddie's Road House Hash Browns - Cajun Hash Browns - Mike's Potato - Garlic Mashed Dirty Rice - Red Beans and Dirty Rice - Macaroni and Cheese - Cajun Cream Pasta Fresh Vegetable of the Day - Asparagus - Broccoli - Baked potato - Baked Sweet potatoes Sweet Potato Fries - Cajun French Fries - Jamaican Seasoned Onion Ring

## Sandwich Platters

Note: We advise you slop our coleslaw on your sandwich, hunker over your platter, and have at it!

All sandwiches are served on a Kaiser bun or Gluten Free bun, with coleslaw, pickles and your choice of J.D.'s homemade seasoned European-style potato crisps, sweet potato fries, Jamaican onion rings, seasoned French fries or fresh fruit. Also...all of our sandwiches can be seasoned with Cajun or Jamaican spice!

Add Cheddar, Swiss, American or Pepper-jack...\$1 Add Bacon...\$1.50 Add Avocados...\$1 Add Fried Egg...\$1 Side of Seasoned Sour Cream...\$1 Jalapenos...\$1

### **Hoyt's Burger Platter \$15**

One-half pound of fresh lean ground chuck, garnished with lettuce, tomato and onion

### **American KOBİ Beef Burger \$20**

One-half pound of freshly ground American KOBİ beef with caramelized onions and Cheddar cheese.

### **Charcoal Grilled Turkey Burger \$15**

One-half pound of great tasting ground turkey with lettuce, tomato and onion.

<b>Chicken Filet Sandwich, 8 oz</b>	<b>\$15</b>
boneless, skinless chicken filet, grilled and topped with lettuce, tomato and onion	
<b>Pork Chop Sandwich</b>	<b>\$15</b>
8 oz grilled slice Cajun pork chop	
<b>“Shack” Pulled Pork Sandwich</b>	<b>\$15</b>
BBQ Shredded pork	
<b>Prime Rib Sandwich</b>	<b>\$15</b>
A select portion of shaved prime rib, Topped with Pepper-jack cheese, mushrooms, onions and green peppers. Au jus on the side.	
<b>Catfish Filet Sandwich</b>	<b>\$15</b>
Grilled or Deep fried Served with Louisiana hot sauce or salsa	
<b>Vegetarian Black Bean Burger</b>	<b>\$15</b>
House made, served with chipotle mayo. Named after a local “Hoyt’s Vegetarian	

### **Desserts - \$10**

#### **Hoyt’s Bananas**

with vanilla ice cream and whipped cream covered with berries and brandy caramel sauce or try it “Hubs” way with Pavarotti Ice cream

#### **Strawberry Shortcake**

Our sweet corn bread covered with strawberry sauce and whipped cream

**Micah’s house made NY Cheesecake,  
Sebastian Joe’s Ice Cream, and Chocolate Cake  
House made bread pudding**

# COVID-19 CORNER

Things we are doing to try to make it safer everyone!  
WE ASK THE CUSTOMERS TO:

- Please Do Not come in, if you Are Sick or have a High Temp
- Please Sanitize your hands on the way In
- Please Wear A MASK Until Seated
- Please Honor the Six-Foot Social Distancing
- Please Customers Box Their Own Leftovers
- Please Use the Hands-Free Payment System
- Please RESPECT the Staff and Fellow Customers
- Please Use the Front Door for Entrance
- And Side Door for Exit
- Please 90 Minute Max at Tables and Bar

## House Policies

1 check for Parties of 10 or more

18% gratuity for parties of 6 or more

Private dining 1 Check and 20% gratuity

\$30 Corkage fee

\$30 Cake fee

*Thank You for Your Patronage*

*J.D. HOYTS*

*301 Washington Ave N*

*612-338-1560*

*"Locally Owned, Nationally Known"*