

Appetizers

Shrimp & Grits \$10.95
Sautéed shrimp with cheesy grits, pickled red onions, and South Carolina BBQ sauce.

Crab Cakes \$10.95
Two house made crab cakes served with smoked coleslaw and a traditional remoulade sauce.

Fried Green Tomatoes \$10.95
Cornmeal dusted green tomatoes topped with country ham and cream cheese mousse, scallions and sweet tomato chutney.

Chicken Livers \$9.95
Deep fried and served with a pepper cream pan gravy and onion marmalade.

Kentucky Beer Cheese \$9.95
House made beer cheese, served with warm pretzel bread.

Spinach-Crab Dip \$10.50
Artichokes, spinach, crab meat, cream cheese, and Parmesan cheese, served with warm pita chips.

Pork Belly Crostini \$10.95
Bourbon & coke braised pork belly, pimento cheese, and apple-sage relish served over toast points.

Goetta Egg Rolls \$10.95
Goetta, scallions, shredded potatoes, and mixed cheeses with bourbon-apricot reduction.

Soup du Jour \$3.95
An enticingly delicious soup made fresh daily by the chef.

Salads

Classic Caesar Salad \$11.95
Fresh romaine, garlic croutons, tomatoes, shaved Parmesan cheese, our Caesar dressing, and your choice of grilled or blackened chicken.

Hot Slaw \$4.75
Thinly sliced fresh cabbage, with our sweet & sour dressing and topped with pecan-wood smoked bacon.

Spinach Salad \$10.50
Baby spinach, sundried cranberries, pickled red onion, oranges, bleu cheese crumbles, blackened tuna, and Italian balsamic dressing.

Bibb Salad \$10.95
Bibb lettuce, strawberries, candied pecans, Goat cheese, blueberries, tossed in raspberry vinaigrette.

Iceberg Wedge \$8.95
Maytag bleu cheese crumbles, shaved country ham, grilled peaches, tomatoes, red onions, croutons, and topped with Maytag bleu cheese dressing.

Chicken Salad \$10.95
All white meat chicken salad served with an assortment of fresh fruit and a warm muffin.

Salmon Salad \$11.50
Pecan-wood bacon wrapped salmon, Romaine lettuce, Maytag bleu cheese crumbles, toasted almonds, Granny Smith apples, and dried cranberries tossed in country apple cider vinaigrette.

House Salad \$3.95
Tossed Romaine, Iceberg, and Leaf lettuce served with your choice of dressing.

Add your choice of grilled chicken, blackened chicken, or grilled Salmon: \$5.00

Sandwiches

All sandwiches are accompanied by garden garnishes and served with house made French fries and coleslaw.

*The Tousey Burger \$12.50
A char-grilled burger topped with arugula, tomato, caramelized onions, roasted Portabella mushrooms, smoked gouda, and black pepper aioli.

Fried Chicken Club \$11.95
Country fried chicken breast, pecan-wood bacon, American cheese, lettuce, tomato, and honey aioli on toasted wheat bread.

*Ribeye Steak Sandwich \$13.95
This marbled steak is seasoned, grilled, and topped with onion straws drizzled with béarnaise sauce...served on rye bread.

*Salmon Croquette Sliders \$12.50
Two pan-fried crispy salmon cakes, arugula, green tomatoes, and a house made remoulade on two slider rolls.

*Shrimp BLT \$11.50
Cajun fried shrimp, arugula, tomatoes, pepperjack cheese, and pecan-wood smoked bacon. Served on a hoagie roll.

Cod Sandwich \$12.50
Hand cut and gently rolled in our seasoned flour and fried to a golden brown. Served on rye with our secret tartar sauce.

Chicken Salad Sandwich \$10.95
All white meat chicken salad served on your choice of bread and topped with lettuce and tomatoes.

Entrées

All entrées include two side items and warm supper bread.

***Chef's Duck Breast** **\$28.95**

A succulent breast of duck house smoked and pan seared; served with sweet potatoes, shaved brussel sprouts, bacon, leeks, and house made bourbon-cherry demi.

***Frenched Pork Chop** **\$25.50**

Spinach, capicola, and Portabella mushrooms inside a pan seared chop; served with a house made bacon-cider demi.

***Tousey Filet** **\$35.50**

Pan seared and served Oscar style! Topped with asparagus, crab meat, and bearnaise sauce over fingerling potatoes.

***Ribeye Steak** **\$34.50**

The most flavorful and marbled steak, grilled and served with house made smoked tomato-rosemary demi-glace, & crispy onion straws.

Walleye Pike **\$24.50**

Dusted with seasoned flour, fried to a crisp golden brown, and served with our secret Tartar sauce.

Atlantic Salmon **\$25.95**

A hand cut piece of Salmon, char-grilled and served with roasted cauliflower, shallots, garden peas, grape tomatoes, and honey gastrique.

Alaskan Halibut **\$31.50**

Our halibut is served gratinee style. That is, topped with crab meat, artichoke hearts, parmesan cheese, then baked to a golden brown.

Fried Chicken **\$18.95**

The real thing...yes sir! Four pieces of fresh chicken gently rolled in our secret herbed flour then fried just right. May take some time...but it's worth the wait!

***Flat Iron Steak** **\$28.95**

Char-grilled and served with redskin potatoes, spinach, pearl onions, roasted red bell peppers, and a house made cabernet reduction.

Specialties

All specialties include a house salad with your choice of dressing.

Tousey Hot Brown **\$15.50**

A Kentucky favorite! Oven roasted turkey, melted cheese, country ham, and mornay sauce over toast points. Topped with pecan-wood smoked bacon and tomato...a real winner.

Tousey's Pasta **\$16.50**

Linguini tossed with garlic, tomatoes, parmesan cheese, roasted asparagus, and your choice of grilled chicken or sautéed shrimp. This light fare is a delicious dish.

Buffalo Chicken Mac & Cheese **\$16.50**

Buffalo chicken, shredded carrots, celery, house made cheese sauce, and topped with bleu cheese-bacon panko.

-All meats and seafood are cut in house-

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

General Manager: Eric Morehead

Executive Chef: Jonathan Weiss

Proprietors: The Waincott Family