

Appetizers

Smoked Chicken with White Barbecue sauce 5.95

Fried Green Tomatoes with Memphis Dressing and Feta Cheese crumbles 5.50

Fried Mozzarella with Honey Mustard sauce 5.50

Blue Crab Claws (*seasonal availability*) lightly fried served with cocktail sauce 9.95

Cypress Inn Catfish Sampler with Tartar sauce 4.95

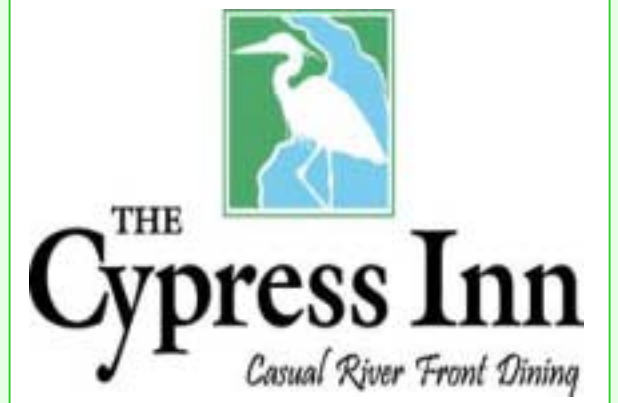
New Crabmeat Stuffed Mushrooms fresh mushrooms stuffed with crabmeat dressing topped with melted mozzarella cheese 7.95

Shrimp Cocktail with Cocktail and Remoulade sauce 7.95

New Cajun Popcorn lightly fried crawfish tails served with Cocktail and Remoulade Sauce 7.95

Appetizer Sampler Platter

An assortment of our most popular items! Smoked Chicken with white barbecue sauce, Cypress Inn Catfish, Fried Crab Claws, Boiled Shrimp and our homemade cocktail and tartar sauces. 11.95



Soups, Sandwiches and Fresh Salads

House Salad Mixed greens with fresh tomato, cucumber, onion and croutons 2.95

Caesar Salad A traditional favorite made with fresh, crisp romaine lettuce, croutons, Parmesan cheese and Caesar dressing 3.95

Spinach Salad Fresh baby spinach with crumbled boiled egg, mushroom, onion, mandarin oranges and our sweet hot bacon dressing 3.95

Greek Salad Mixed greens loaded with black olives, feta cheese, peppers, tomatoes, red onions and cucumbers and our creamy vinaigrette dressing 3.95

Soup of the Day

Cup 2.95 Bowl 3.95

Homemade Seafood Gumbo

Cup 3.50 Bowl 4.50

Homemade Chicken Salad Served with fresh assorted fruit and our homemade raspberry poppyseed dressing and cheese toast 8.95

Grilled Chicken Caesar Salad Our Caesar salad topped with boneless grilled chicken breast 8.95

Grilled Salmon Caesar Salad Our Caesar salad topped with grilled salmon 9.95

Southern Fried Chicken Salad Fresh assorted greens, tomato, cucumber, cheese, boiled egg and tender fried chicken breast strips 8.95

Smoked Chicken Split Rolls Our signature smoked chicken cut into strips and placed into our famous yeast rolls. Served with white barbeque sauce and your choice of two sides. 8.95

Prime Rib Split Rolls Cut Prime Rib placed into our famous yeast rolls. Served with creamy horseradish sauce and your choice of two sides. 9.25

Add to any salad:

Grilled Atlantic Salmon 4.95 • Broiled or Fried Shrimp 3.95 • Grilled Chicken 3.95

Salad Dressings

House Dressing - Creamy Feta Cheese with Fresh Crumbles • Buttermilk Ranch
Creamy Homemade Vinaigrette • Low Fat Cucumber • Honey Mustard
Blue Cheese with Fresh Crumbles • Thousand Island • Oil and Vinegar

Pasta Dishes

All Pasta Dishes are served with a house salad and garlic toast.

Grilled Chicken or Shrimp Alfredo Served over linguine topped with our homemade creamy Alfredo sauce 8.95

Pasta Primavera Fresh tomato basil sauce with sautéed mushrooms and garden vegetables over linguine pasta 7.95

Pan Seared Sea Scallops Served over angel hair pasta and sautéed mushrooms tossed in basil cream 8.95

Shrimp Cypress Inn Gulf shrimp and mushrooms baked in a Creole white wine sauce, with angel hair pasta and topped with two cheeses 8.95

Appetizers

Smoked Chicken with White Barbecue sauce 5.95

Fried Green Tomatoes with Memphis Dressing and Feta Cheese crumbles 5.50

Fried Mozzarella with Honey Mustard sauce 5.50

Blue Crab Claws (*seasonal availability*) Lightly fried served with cocktail sauce 9.95

Cypress Inn Catfish Sampler with Tartar sauce 4.95

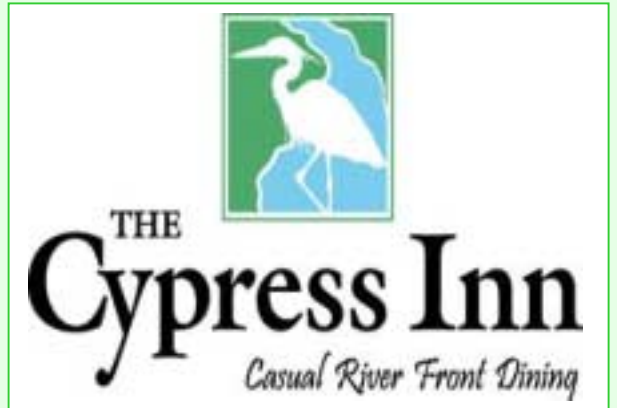
New Crabmeat Stuffed Mushrooms Fresh mushrooms stuffed with crabmeat dressing topped with melted mozzarella cheese 7.95

Shrimp Cocktail with Cocktail and Remoulade sauce 7.95

New Cajun Popcorn Lightly fried crawfish tails served with Cocktail and Remoulade Sauce 7.95

Appetizer Sampler Platter

An assortment of our most popular items! Smoked Chicken with white barbecue sauce, Cypress Inn Catfish, Fried Crab Claws, Boiled Shrimp and our homemade cocktail and tartar sauces. 11.95



Soups, Sandwiches and Fresh Salads

House Salad Mixed greens with fresh tomato, cucumber, onion and croutons 2.95

Caesar Salad A traditional favorite made with fresh, crisp romaine lettuce, croutons, Parmesan cheese and Caesar dressing 3.95

Spinach Salad Fresh baby spinach with crumbled boiled egg, mushroom, onion, mandarin oranges and our sweet hot bacon dressing 3.95

Greek Salad Mixed greens loaded with black olives, feta cheese, peppers, tomatoes, red onions and cucumbers with our creamy vinaigrette dressing 3.95

Soup of the Day	
Cup 2.95	Bowl 3.95

Homemade Seafood Gumbo	
Cup 3.50	Bowl 4.50

Homemade Chicken Salad Served with fresh assorted fruit and our homemade raspberry poppyseed dressing and cheese toast 8.95

Grilled Chicken Caesar Salad Our Caesar salad topped with boneless grilled chicken breast 8.95

Grilled Salmon Caesar Salad Our Caesar salad topped with grilled salmon 9.95

Southern Fried Chicken Salad Fresh assorted greens, tomato, cucumber, cheese, boiled egg and tender fried chicken breast strips 8.95

Smoked Chicken Split Rolls Our signature smoked chicken cut into strips and placed into our famous yeast rolls. Served with white barbecue sauce and your choice of two sides. 8.95

Prime Rib Split Rolls Cut Prime Rib placed into our famous yeast rolls. Served with creamy horseradish sauce and your choice of two sides. 9.25

Add to any salad:

Grilled Atlantic Salmon 4.95 • Broiled or Fried Shrimp 3.95 • Grilled Chicken 3.95

Salad Dressings

House Dressing - Creamy Feta Cheese with Fresh Crumbles • Buttermilk Ranch
Creamy Homemade Vinaigrette • Low Fat Cucumber • Honey Mustard
Blue Cheese with Fresh Crumbles • Thousand Island • Oil and Vinegar

Pasta Dishes

All pasta dishes served with a house salad and garlic toast.

Creole Blackened Chicken

Blackened chicken breast served over linguine pasta tossed in a Creole cream sauce
13.95

Grilled Chicken or Shrimp Alfredo

Served over linguine and topped with our homemade creamy Alfredo sauce 13.95

Pasta Primavera

Fresh tomato basil sauce with sautéed mushrooms and garden vegetables over linguine pasta 10.95

Pan Seared Sea Scallops

Served over angel hair pasta and sautéed mushrooms tossed in basil cream 14.95

Shrimp Cypress Inn

Gulf shrimp and mushrooms baked in a Creole white wine sauce, with angel hair pasta topped with two cheeses 14.95

Chicken & Seafood

All Chicken & Seafood entrees served with your choice of two side dishes.

Smoked Chicken

Select tender chicken breast, smoked in house daily. Served with our famous white barbecue sauce. 11.95

Boneless Chicken Breast

Choose from deep fried, grilled or blackened. Served with honey mustard sauce. 11.95

Atlantic Salmon

Fresh Atlantic Salmon grilled, blackened or broiled with our homemade dill cream sauce 17.95

Alabama Pond Raised Catfish

A signature item! Filet strips breaded in our secret family recipe, then deep fried in peanut oil. Served with tartar sauce. 11.95

Tilapia Filet

Fresh Tilapia grilled, blackened or broiled with lemon butter sauce 14.95

Fried Sea Scallops

Fresh sea scallops lightly fried in peanut oil. Served with cocktail sauce. 14.95

Select Gulf Oysters

Lightly fried in peanut oil and served with cocktail sauce 13.95

Jumbo Gulf Shrimp

Lightly fried with cocktail sauce or broiled in lemon butter with a Creole seasoning 13.95

Seafood Platter

An assortment of Cypress Inn Catfish, Fried Crab Claws, Fried Shrimp, Fried Oysters and Boiled Shrimp. Served with tartar and cocktail sauce. 18.95

Fresh Fish of the Day

We pride ourselves in finding the freshest possible fish available in the South. We serve it grilled, broiled or blackened with one of our in-house sauces made fresh everyday. Enjoy!

Market Price

Committed to Excellence since 1984

Beef & Chops

All Beef & Chops entrees served with your choice of two side dishes.

How do you like your steak cooked?

Rare

Very red, cool center

Medium Rare

Red, warm center

Medium

Pink center

Medium Well

Slightly pink center

Well Done

No pink, cooked throughout

**Due to the thickness of our steaks, all Filets cooked well done will be butterflied.

Aged Black Angus Prime Rib of Beef

Served with au jus and creamy horseradish sauce. Cooked in house daily and served until we sell out so it will always be served fresh. Medium Cut 16.95
Large Cut 18.95

Aged Black Angus Rib Eye

Aged a minimum 21 days, chargrilled and served with herb butter 18.95

Aged Black Angus New York Strip

Center cut strip steak, aged a minimum 21 days, chargrilled and topped with herb butter 19.95

Center Cut Filet Mignon

8 ounces center cut and topped with herb butter 21.95
6 ounces center cut and topped with herb butter 18.95

Cypress Inn Special

Fresh ground chuck wrapped in bacon, topped with cheddar and mozzarella cheese, smothered with onions, mushrooms, bell peppers and fresh tomatoes 12.95

Double Cut Smoked Pork Chop

14 ounce smoked pork chop served over our famous cheddar cheese grits and topped with tomato chutney 16.95

Steak Combination

Add one of these great items to your steak or any other entrée:

Fried Catfish Strips with Tartar Sauce

2.95

Smoked Chicken with White Barbecue Sauce

3.95

Fried or Broiled Shrimp

3.95

Vegetable Plate - Choose any four of our side dishes. 9.95

Side Dishes

Coleslaw • House Salad • Fruit Cup • Mustard Greens
Country Club Squash • Hoppin' John • French Fries • Baked Potato
Mashed Potatoes • Fresh Pasta with Basil Cream Sauce • Cheddar Cheese Grits
Fresh Broccoli with Cheddar Wine Sauce

Substitute Your Choice of

Greek, Spinach or Caesar Salad • Seafood Gumbo • Soup of the Day 1.50
Load your Salad or Potatoes with Bacon or Cheese .50 each

18% gratuity will be added to parties of eight or more

Chicken & Seafood

All Chicken & Seafood entrees served with your choice of two side dishes.

Smoked Chicken

Select tender chicken breast, smoked in house daily. Served with our famous white barbecue sauce. 7.95

Boneless Chicken Breast

Choose from deep fried, grilled or blackened. Served with honey mustard sauce. 7.95

Atlantic Salmon

Fresh Atlantic Salmon grilled, blackened or broiled with our homemade dill cream sauce 8.95

Rainbow Trout

Lightly fried and served with our tomato jalapeno sauce 8.95

Fried Bay Scallops

Fresh bay scallops lightly fried in peanut oil and served with cocktail sauce 8.95

Select Gulf Oysters

Lightly fried in peanut oil and served with cocktail sauce 8.50

Jumbo Gulf Shrimp

Lightly fried with cocktail sauce or broiled in lemon butter with a Creole seasoning 7.95

Tilapia

Choose from blackened, broiled or grilled with lemon butter sauce 7.95

Alabama Pond Raised Catfish

A signature item! Filet strips breaded in our secret family recipe then deep fried in peanut oil and served with tartar sauce. 7.95

Fresh Fish of the Day

We pride ourselves in finding the freshest possible fish available in the South. We serve it grilled, broiled or blackened with one of our in-house sauces made fresh everyday. Enjoy!

Market Price

Other Entrees

Cypress Inn Special Fresh ground chuck wrapped in bacon, topped with cheddar and mozzarella cheese, smothered with sautéed onions, mushrooms, bell peppers and fresh tomatoes 8.95

Smoked Pork Chop 8 ounce smoked pork chop served over our famous cheddar cheese grits and topped with tomato chutney 8.95

Coulotte Top Sirloin 8 ounce sirloin 10.95

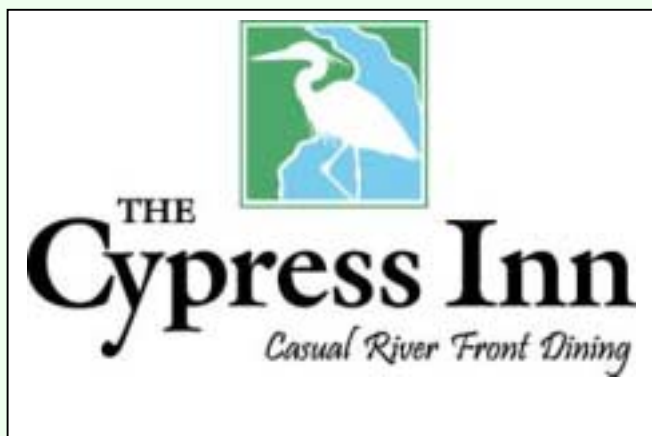
Vegetable Plate Choose any four side dishes 6.95

Side Dishes

Coleslaw • House Salad • Fruit Cup • Mustard Greens
Country Club Squash • Hoppin' John • French Fries • Baked Potato
Mashed Potatoes • Fresh Pasta with Basil Cream Sauce • Cheddar Cheese Grits
Fresh Broccoli with Cheddar Wine Sauce

Substitute Your Choice of

Greek, Spinach or Caesar Salad • Seafood Gumbo • Soup of the Day 1.50
Load your Salad or Potatoes with Bacon or Cheese .50 each



Thank you for choosing The Cypress Inn

At The Cypress Inn, we understand that your meal is more than just food. Dining out should be a special occasion. Whether you come with family and friends or come just as a special treat for yourself, our goal is to create an unforgettable experience in a beautiful and tranquil setting. From the open air porch looking out over our landscaped entrance and the timeless beauty of a sunset view of the river to our outdoor dining area, every detail is designed to make your dining an experience, not just a meal.

It is our privilege to serve you. We hope that you will leave with pleasant memories and return to dine with us often.

In order to serve you, we also offer:

Limited Reservations • Call-Ahead Seating • Gift Cards • Private Banquets
Catering • Curbside Take-Out

Just for Kids 3.95

For children 10 and younger, please.
Includes French Fries or Fruit Cup

Smoked Chicken

Boneless breast with our homemade white barbecue sauce

Popcorn Chicken

Fried tender chicken bites with honey mustard sauce

Popcorn Shrimp

Served with cocktail sauce

Cypress Inn Catfish

Served with tartar sauce

Pasta Linguine

Served with either marinara or basil cream sauce

Macaroni & Cheese

Desserts

Cheese Pie A favorite! Homemade with a whipped cream cheese filling mixed with chopped nuts and topped off with our fresh berry sauce. 4.95

Chocolate Mousse Cake For the chocolate lover! Gourmet chocolate cake filled with creamy chocolate mousse. 5.95

Peanut Butter Pie Rich, creamy peanut butter filling poured into a chocolate crust and drizzled with chocolate sauce 4.95

Bread Pudding A warm, sweet ending! Served warm and glazed with our homemade whiskey sauce. 4.95

Pecan Pie A true Southern treat! Made with fresh pecans and served with Vanilla Bean Ice Cream. 4.95

Seasonal Dessert Special We highly recommend that you ask us about this one!

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Sierra Mist,
Country Time Lemonade, Iced Tea, Coffee, Bottled Aquafina Water, Perrier