

SAMPLE LUNCH MENU

APPETIZERS

BARBEQUE OYSTERS

Plump flash fried P&J oysters, tossed in an Abita beer barbeque sauce enhanced with cracked black pepper, lemon and rosemary, served with local French bread 8.75

COUNTRY GUMBO

A rich Louisiana style gumbo with andouille sausage and seasonal seafood 6.50

ENTREES

GRILLED BEEF AND SHRIMP KABOBS

Tender prime beef skewered with peppers, onions and mushrooms, served on wilted spinach with a sauté of Gulf shrimp, touched with our housemade Worcestershire 15.50

LUNCHEON RIB-EYE

A 10 oz Prime rib-eye broiled and served on grilled asparagus, finished with house steak butter 16.25

CHICKEN IBERVILLE SALAD

Tender grilled chicken breast on Romaine lettuce tossed in a black pepper-garlic dressing, garnished with marinated tomatoes, crisp bacon, roasted peppers and finished with Parmesan cheese croutons

SAMPLE DINNER MENU

APPETIZERS

STEAKHOUSE SHRIMP BOIL

New Orleans style shrimp tossed in house made rémoulade or cocktail sauce. Served on a chiffonade of green leaf lettuce with a hint of lemon, finished with green onion-red pepper salad 10.25

CHOPPED SALAD

Romaine lettuce, sliced Calamata olives, mushrooms, diced tomatoes, red onion, and Feta cheese tossed with a balsamic-cane vinaigrette 6.50

TOMATO-BLEU CHEESE NAPOLEON

Thick sliced tomato layered with Danish bleu cheese and shaved red onion, served on a chiffonade of green leaf lettuce and garlic aioli croutons, topped with our housemade remoulade sauce 7.50

TURTLE SOUP

A New Orleans favorite! Enriched with fresh lemon and lots of sherry 6.50

ENTREES

GRILLED GULF FISH

Fresh fillet of Gulf fish grilled over an open flame, served on Lyonnaise potatoes with Gulf shrimp, touched with a lobster reduction 25.00

STEAMED MAINE LOBSTER

One and a half to three pounds, served with the tail split in half, the claw and knuckle meat exposed, and clarified butter for dipping Market Price

PRIME STEAKS

HOUSE FILET

An 8-oz filet served with creamed spinach and Pontalba potatoes, topped with masa flash fried Louisiana oysters and finished with béarnaise sauce 36.00

BARBEQUE RIB-EYE

A prime 14 oz Rib-eye grilled over an open flame, topped with Abita beer barbeque shrimp and finished with roasted garlic mashed potatoes 36.00

8 OZ FILET 26.00

16 OZ CAST IRON SEARED STRIP 30.00

14 OZ RIB-EYE 28.00

24 OZ PORTERHOUSE 36.00

12 OZ PRIME RIB 25.00

Oven-roasted & served with a fresh horseradish cream sauce