

Appetizers

Barbecue Shrimp - \$9.50

Jumbo shrimp sautéed with garlic and Abita beer, served with a Creole crouton in a traditional New Orleans barbecue sauce

Escargot Orleans - \$8.75

Tender escargot sautéed with smoked bacon, fennel, and mushrooms in roasted garlic butter. Served with New Orleans French bread

McIlhenny Oysters - \$8.75

Masa fried P&J oysters served with a McIlhenny Chipotle Tabasco cream sauce

Steakhouse Shrimp Boil - \$10.50

Jumbo Louisiana shrimp boiled and served with flash-fried vine ripe tomatoes, chiffonade of greens, touched with housemade remoulade or cocktail sauce

Seared Crab Cake - \$12.00

Jumbo lump Louisiana crabmeat folded with roasted garlic and lemon aioli, set on a green tomato relish and a salsa verde

Portobello Fries - \$6.50

Crispy fried portobello mushrooms served with housemade chipotle remoulade dipping sauce

Lobster & Artichoke Dip - \$12.00

Served with garlic toast points

Sides

Onion Rings - \$6.50

Thick slices of onion flash fried and served with homemade Creole dipping sauce

Creamed Spinich - \$6.50

Fresh spinach in a creamy béchamel

Vegetable Du Jour - \$6.50

Inspirations from the Chef

Wild Mushroom Sauté - \$6.50

A savory sauté of wild mushrooms enhanced with Madeira wine and fresh thyme

Grilled Asparagus - \$7.00

Served with hollandaise sauce

Soups & Salads

Wedge Salad - \$6.50

A crisp wedge of Boston Bibb lettuce served with your choice of our housemade dressings, finished with diced tomato and red onion

Steakhouse Salad - \$7.00

Romaine lettuce tossed with a green peppercorn buttermilk dressing with bacon & parmesan, and housemade croutons

Turtle Soup - \$6.50

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

Soup of the Day - \$6.50

Inspirations from the Chef

Seafood Gumbo - \$6.50

Gulf shrimp, P&J oysters, seasonal fish, okra and andouille sausage simmered in a rich crab broth and dark roux

Tomato-Bleu Cheese Napoleon - \$7.50

Thick tomato slices layered with Danish bleu cheese, shaved red onion, and garlic avoli croutons, topped with our housemade remoulade sauce

Chopped Salad - \$7.50

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

Potatoes

Au Gratin Potatoes - \$6.50

Idaho potatoes cooked in a Gruyère cheese cream sauce and baked golden brown

Creamed Mashed Potatoes - \$6.50

A steakhouse staple!

House Fries - \$6.50

Hand-cut fresh Idaho potatoes fried golden brown and crisped to perfection

Sweet Potato Mash - \$6.50

Oven roasted sweet potatoes mashed with butter and a little brown sugar

Baked Potato - \$6.50

A jumbo baker served steaming hot, topped to order with your favorite accompaniments

Roasted Sweet Potato - \$6.50

Topped with warm Creole pecan butter

Pontalba Potatoes - \$6.50

Diced roasted potatoes sautéed with garlic, caramelized onions, wild mushrooms, ham and scallions

USDA Prime Steaks with a New Orleans Touch

House Filet - \$42.00

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

Prime Rib - \$29.00 (12oz), \$34 (16oz)

The Most Tender & Juicy Prime Rib Available
Aged USDA prime beef hand rubbed with Creole seasonings and slow roasted to savory perfection. Served with freshly made horseradish cream sauce

Barbecue Rib-Eye - \$41.00

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

8 oz Filet - \$33.00

12 oz Filet - \$39.00

14 oz USDA Prime Rib-Eye - \$34.50

16 oz Cast Iron Seared USDA Prime Strip - \$36.50

24 oz Cowboy Steak - \$42.00

24 oz USDA Prime Porterhouse - \$44.00

Prepare any steak with three jumbo Gulf shrimp - \$5.50
Top with Danish Bleu Cheese - \$3.50

Housemade Sauce

Steaks are served with a touch of Creole seasoned butter and accompanied by one of our housemade Steakhouse sauces upon request.

Additional sauces are available for \$2.00 per portion.

Béarnaise, Hollandaise, Pepper-Cream Bourbon, Worcestershire Sauce

Entrées

Grilled Gulf Fish - \$23.00

Served over golden corn maque choux and crab boil rissole potatoes, touched with a lobster beurre blanc

Steamed Maine Lobster - Market Price

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