

Appetizers

SHRIMP COCKTAIL 14

House made cocktail sauce, lemon

CRAB CAKE 13

Lump crab & claw meat, herbs, spicy remoulade, tomato compote

DUCK CONFIT TWO WAYS 14

Confit of leg, Bourbon cherry sauce, smoked almonds, confit of thigh, red currant sauce, Waldorf salad

CRAWFISH & ANDOUILLE BEIGNETS 13

Crawfish, andouille sausage, pepper jack cheese, creole crawfish sauce

SHRIMP & GRITS 14

Seared shrimp, Steen's cane syrup, glazed double cut Nueske's bacon, fresh herb stone grit cake

SCALLOPS 16

Pan seared scallops, bacon jam, corn puree

Soups

LOUISIANA SHRIMP & CRAB GUMBO 9

Crab, shrimp, seafood stock, rich dark roux, fresh herbs

CHAMPAGNE ASPARAGUS SOUP 8

Asparagus, Rose champagne, roasted mushroom, King crab, crème fraiche

FRENCH ONION SOUP 7

Caramelized onions, beef stock, fresh herbs, Brandy, sweet sherry, gratineed with gruyere and parmesan cheese

Salads

JUMBO LUMP CRAB 12

Lump crab meat, avocado, cherry tomatoes, English cucumbers, mixed greens, lemon vinaigrette

CAESAR 7

Romaine lettuce, parmesan cheese crisp, house made croutons, Caesar dressing

BLT WEDGE 7

Point Reyes blue cheese, red onion, bacon, tomatoes, house made croutons

SUMMER STRAWBERRY 9

Fresh strawberries, pickled onions, spiced pecans, mixed greens, goat cheese fritters, strawberry balsamic vinaigrette

SEARED TUNA 12

Tuna, English cucumber, avocado, hardboiled egg, cherry tomatoes, mixed greens, green goddess dressing

USDA Steaks

We proudly serve USDA Prime grade beef. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection for seasonal vegetable complement.

BASEBALL CUT SIRLOIN 10 OZ	30
CHOICE FILET MIGNON, 7 OZ / 10 OZ	36 / 42
NY STRIP, 14 OZ	46
DELMONICO, 14 OZ	44
COWBOY BONE IN RIBEYE, 20-22 OZ	49

Accompaniments

OSCAR	8
Lump crab, asparagus, béarnaise	
CRAB & ROASTED MUSHROOM	7
Lump crab, Brandy, mushrooms	
NEW ORLEANS BBQ SHRIMP	8
Two jumbo shrimp, Budweiser beer, worcestershire, fresh herbs, butter	
POINT REYES BLUE CHEESE	6

Seafood

CAJUN STYLE FRIED GULF SHRIMP	26
Jumbo crispy fried shrimp, black eye peas and rice, coleslaw, tartar style remoulade sauce	
SEAFOOD PLATTER	33
Seared red fish, New Orleans BBQ shrimp sauce, oyster LeRuth, chargrilled oyster, jalapeno cornbread, collard greens	
GULF SNAPPER COURTOUILLON	30
Fresh Gulf snapper, jumbo shrimp, oysters, soft shell crab, popcorn rice, spicy courtbouillon sauce	
GULF GROUPER	28
Andouille crusted grouper, grilled corn maque choux, shrimp and crab salad, Bourbon butter pecan vinaigrette	
SALMON	27
Seared Scottish salmon, jalapeno creole rice, summer vegetables, Tabasco beurre blanc	

Six Dollar Additions

Asparagus
Roasted Mushrooms
Cream Spinach
Pancetta Mac & Cheese
Baked Potato
Sweet Potato Casserole

Specialties

ROASTED HALF CHICKEN	21
Pan seared oven roasted chicken, chorizo sofrito, paella style rice, roasted baby vegetables	
COLORADO LAMB	36
Harissa spiced lamb, couscous tabbouleh, Mediterranean spiced vegetables, yogurt mint sauce	
LOBSTER FRA DIAVOLO	28
Spicy lobster sauce, fresh herbs, lobster, shrimp, clams, mussels, linguine pasta	
KUROBUTA PORK CHOP	28
Pan seared pork chop, rice dressing and shrimp stuffed cabbage roll, wilted spinach, red pepper jelly gastrique	
VEAL CHOP	33
Grilled veal chop, crawfish etouffee spatzel, wilted watercress tomato salad, blackened tasso cream	

*Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.