



In the early 1900s, a horse the likes of which had never been seen strode into the hearts of Louisiana race fans. He wasn't the quickest horse around, but what he lacked in speed, he made up for in length. And in the end, he always seemed to win by a head. As quickly as he came onto the scene, he vanished, leaving nothing but a long legacy of victories, and an uncanny appearance that, to this day, has never been seen on the tracks again.

SOUPS

- CRAWFISH CORN BISQUE**
Sweet crawfish with creamed corn and tender vegetables in a creamy broth 8
- FRENCH ONION**
Vidalia onions simmered in beef broth topped with Gruyère cheese 7
- CHICKEN & SAUSAGE GUMBO**
Traditional favorite simmered in a dark roux 6

SALADS

- WEDGE**
Iceberg lettuce, applewood bacon, tomatoes and our house-made blue cheese dressing. 8
- CLASSIC CAESAR**
Romaine tossed with garlic cheese croutons and Parmesan cheese. 8
- HOT SPINACH SALAD**
Bacon, egg, raisins, bleu cheese crumbles and candied pecans served with a hot bacon dressing 10
- ENHANCEMENTS**
- Grilled chicken 4
 - Chilled shrimp 6
 - Chilled lump crab. 7

SMALL PLATES

- LUMP CRAB CAKE**
Topped with a roasted red pepper cream sauce 11
- GULF SHRIMP COCKTAIL** 11
- CITRUS PORK BELLY AND PRAWNS**
Braised, citrus glazed and served with prawns sautéed in coconut sugar and citrus. 14
- BRONZED CHICKEN WINGS**
Tossed in our house Buffalo sauce. 9
- SHRIMP GRATINÉE**
Gulf shrimp baked with garlic, butter, seasoned bread crumbs and topped with Parmesan cheese 12
- STUFFED PORTABELLA**
Baked with a cream cheese spread and topped with Parmesan 9

SANDWICHES

- CHARBROILED TAVERN BURGERS**
A half-pound of certified Angus beef, lettuce, tomato, onion and served with fries 12
- TAVERN CHEESEBURGER**
Add your choice of American, chipotle cheddar, pepper jack or Swiss. 13
- TAVERN BACON CHEESEBURGER**
Applewood bacon, chipotle cheddar, onion ring and our own BBQ sauce 16
- DAGWOOD**
A double decker prime rib sandwich served on a bread boule with sautéed mushrooms, onions, red & green peppers and topped with Pepper Jack and Swiss cheeses. 17
- PORTABELLA BURGER**
A giant portabella mushroom topped with our cream cheese spread. 11
- SHRIMP PO BOY** 14

LARGE PLATES

Enhance your entrée with the following additions

NORTH ATLANTIC LOBSTER TAIL	Market Price
MUSHROOM AND ONIONS	4
OSCAR TOPPER	
Lump crab, grilled asparagus and our own Béarnaise sauce	9

STEAKS

All steaks are certified Angus beef and served with your choice of a side unless otherwise noted.

THE TOMAHAWK

A monstrous 40oz bone-in tomahawk cut of CAB ribeye. Hope you're hungry..... **70**

8oz FILET MIGNON..... **36**

12oz FILET MIGNON..... **46**

14oz NEW YORK STRIP

COUNTRY BRAISED SHORT RIBS

Beef short ribs slow cooked in a natural broth with garden vegetables.

Served with Yukon Gold mashed potatoes..... **18**

LAND AND SEA

BONE-IN PORK CHOPS

Two grilled 6oz chops lightly seasoned and served in a mushroom gravy and Yukon Gold mashed potatoes.....

19

FETTUCCHINE ALFREDO

Sautéed with our house-made garlic Alfredo sauce, served with seasonal vegetables

16

Enhance you entrée with Grilled Chicken..... **20**

Enhance you entrée with Gulf Shrimp..... **22**

TWIN TAILS

Two North Atlantic lobster tails brushed with butter, white wine and lemon.

Served with sautéed vegetables and drawn butter

Market Price

FLAME LICKED SALMON

Broiled Atlantic salmon served with seasonal vegetables, beurre blanc sauce and an additional side..... **24**

LOUISIANA CRAB CAKE DINNER

Lump crab cakes pan seared and topped with a roasted red pepper cream sauce.

Served with seasonal vegetables and an additional side

19

FRESH LOUISIANA CATFISH

Grilled or fried served with corn macque choux, dirty rice and house-made cornbread

18

SIDES

Crispy Roasted Red Potatoes

4

Yukon Gold Mashed Potatoes

4

Baked Potato

4

Mac and Cheese

4

Onion Rings

6

Dirty Rice

4

House Cut Fries

4

Seasonal Vegetables.....

4

House Salad

4

Jalapeño Crawfish Cornbread

6