

SOUPS AND SALADS

ROASTED TOMATO AND BASIL BISQUE | 7

Grilled Sourdough White Cheddar Cheese Croutons

THREE ONION SOUP | 7

Parmesan Crouton | Gruyère Cheese

BABY ROMAINE CAESAR SALAD | 7

Focaccia Croutons | Roasted Garlic Caesar | Parmesan Tuile

CHOPPED SALAD | 8

Iceberg and Romaine Lettuce | Root Vegetables | Mozzarella Cheese | Asiago Cheese | Haricot Verts | Grilled Asparagus
Artichoke Hearts | Sundried Tomatoes | Hummus | Pita Chips | Sunflower Kernels | Red Wine Vinaigrette

VERY BERRY SALAD | 8

Mixed Baby Lettuces | Candied Walnuts | Maytag Bleu Cheese | Berries
Dried Cranberries | Strawberry Balsamic Vinaigrette

LITTLE BYTES

TRADITIONAL SHRIMP COCKTAIL

Seaweed Salad | Housemade Cocktail and Mustard Sauces
14

BLUE CORN CRAB CAKE

Mango Relish | Smoked Red Pepper Purée | Verde Sauce
15

SMOKED BACON WRAPPED QUAIL LEGS

Jalapeño Sliver | Potato Haystack | Monterey Jack Cheese | Thyme Jus
12

BRAISED BEEF SHORT RIB

Portobellini Mushrooms | Horseradish Crème Fraîche
12

***HAZELNUT CRUSTED SEARED SCALLOPS**

Maple Bourbon Glaze | Brown Rice and Goat Cheese Cake | Citrus Beurre Blanc
12

***FIRE AND ICE**

Seared Peppered Tuna | Daikon Radish | Vermicelli Rice Noodles | Cucumber Sorbet and Salsa
14

FLATBREAD PIZZAS

MARGHERITA

San Marzano Tomato Sauce | Fresh Roma Tomatoes | Fresh Buffalo Mozzarella | Fresh Basil | Olive Oil
10

PESTO

Grilled Chicken | Pesto Sauce | Three Cheeses | Roasted Peppers | Caramelized Onions | Sundried Tomatoes | Garlic Aioli
11

ITALIAN PROSCIUTTO

Sundried Tomato Pesto | Three Cheeses | Prosciutto Ham | Artichoke Hearts | Spinach | Fresh Basil
12

Allergy Alert: If you have food allergies, please notify the server when placing your order.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of foodborne illness.
Young children, elderly & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

STEAKS AND CHOPS

Prime Rib Au Jus - Featuring our 21 Day Dry Aged Prime Rib of Beef to ensure the highest quality and tenderness. We age our Prime Ribs in our Butcher Shop aging room, season with Sea Salt and fresh Pepper then slow cook in halo heat for your dining pleasure.

***PRIME RIB AU JUS 12oz | 25**

***PRIME RIB AU JUS 18oz | 32**

Pan Fried in a Cast Iron Skillet finished with Brown Butter

21 DAY AGED STEAKS & BONE-IN CUTS GRILLED OVER MESQUITE CHARCOAL

***18oz RIB CHOP | 34**

***14oz ORLEANS SIGNATURE STEAK | 38**

***6oz | 9oz FILET MIGNON 26 | 31**

***10oz WAYGU CULOTTE SIRLOIN | 35**

***COLORADO LAMB CHOP | 35**

Complimentary Sauces

Béarnaise Sauce

Barolo Demi Glace

Madagascar Peppercorn Sauce

Your Choice of Steak Toppings

MAYTAG BLEU CHEESE | 4

OSCAR STYLE | 8

Crab | Asparagus | Béarnaise Sauce

PORTOBELLINI MUSHROOM | 4

Seasoned and Grilled

SIDES

SHRIMP TEMPURA | 12

Mango Habanero Dipping Sauce

SMOKED GOUDA MASHED | 6

ASIAN PEA TIPS | 7

MUSHROOM RISOTTO | 7

GRILLED ASPARAGUS | 7

Asiago | Parmesan | Balsamic Dressing

BAKED POTATO | 6

SAUTÉED BRUSSEL SPROUTS | 6

Pancetta | Pecans

POMMES FRITES | 6

Truffled Vinegar Sea Salt | Jalapeño Ketchup

ENTRÉES

***MIXED GRILL TRIO**

Petit Filet | Chili Crusted Lamb Lollipop | Grilled Shrimp | Mushroom Risotto | Grilled Asparagus
35

VEAL OSSO BUCCO

Milanese | Tomato Risotto | Gremolada
36

BONELESS BEEF SHORT RIB

Smoked Gouda Mashed | Barolo Demi
32

COLD WATER CANADIAN LOBSTER TAIL

Clarified Butter | Vegetable Garnish
MKT

FREE RANGE ROASTED CHICKEN

Citrus Marinade Breast | Sautéed Fresh Spinach | Roasted Tomato | Demi-Glace
24

***SEAFOOD NAPOLEON**

Macadamia Nut Crusted Sea Bass | Maryland Style Crab Cake | Pancetta Wrapped Scallop
Saffron Vanilla Sauce | Micro Greens
36

SALMON IN PHYLLO

Mushroom Duxelle | Shrimp and Scallop Mousse | Grilled Vegetable | Lime Beurre Blanc
32

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