

Appetizers

- Broiled Beefsteak Tomatoes** \$8
Topped with Gorgonzola cheese, onions and balsamic vinegar with extra virgin olive oil
- Fresh Grilled Artichoke** \$8
Served with lemon aioli dipping sauce
- Spinach and Sundried Tomato Cheese Dip** \$7
Served with brushetta
- Shaved Onion Loaf** \$6
Thin-sliced onions dipped in buttermilk, dusted in seasoned flour and fried. Served with seasoned dipping sauce
- Prime Rib Dipping Bites with Cheddar-Beer Sauce** \$9
Skewered prime rib seasoned and ready to dip in a cheddar-beer sauce
- House Shrimp Cocktail** \$12
Served with red sauce and mustard
- Lump Crab Stuffed Mushroom Caps** \$12
Large mushrooms filled with crab meat and served with three dipping sauces

Salad

- Loft Caesar Salad** \$6
Romaine lettuce, croutons and Parmesan cheese, tossed in our Caesar dressing and topped with a Parmesan crisp

Vegetable

- Broccoli with Cheddar-Beer Sauce** \$5
- Cream of Roasted Corn** \$5
- Sautéed Mushroom Caps** \$6
In white wine, butter and herbs

Steaks and Chops

Your steaks or chops will be served with choice of baked potato or roast garlic mash potato and house salad with your choice of dressing.

- | | |
|--|---|
| New York Steak \$24
<i>Center-cut 14 oz.</i> | Top Sirloin Steak \$21
<i>Hand-cut 12 oz.</i> |
| Loft T-Bone Steak \$24
<i>18 oz. T-bone</i> | Lamb Chops \$25
<i>Single-bone chops, chili sugar cured and pan-fried</i> |

- Filet of Beef Oscar** \$24
Two four-ounce cuts of beef tenderloin, pan fried and topped with asparagus, crab meat and béarnaise sauce

Roast Prime Rib

Featuring our 21 Day Dry Aged Prime Rib of Beef

To insure the highest quality and tenderness we dry age our prime ribs on property, season with sea salt and cracked pepper then slow-roast for your dining pleasure.

The Orleans Cut
10 oz. of our most popular cut

\$14

The Gamblers Cut
14 oz. sliced thick for your pleasure

\$17

The Beefeater Cut **\$23**
22 oz. for the serious beef eater. Served bone-on

All of our cuts of prime rib are also available English style cut and blackened Cajun style. Your prime rib will be served with choice of baked potato or roast garlic mash potato.

House Entrées

All entrées are served with a house salad to include chopped lettuce, diced tomato, red onion and sliced cucumber with choice of dressing and fresh hot bread.

Chicken Selection

Bourbon Street Chicken **\$14**
Marinated breast of chicken grilled with honey-bourbon BBQ glaze and served with garlic mashed potatoes

Louisiana Chicken Pasta **\$14**
Chicken strips, Andouille sausage, peppers, onion and penne pasta in a Cajun cream sauce

Fresh Fish Selection

Cedar Plank Salmon Filet **\$18**
Oven-baked, basted with maple and served on a sweet potato pancake with corn relish

Asian Style Sea Bass **\$20**
Sesame crusted sea bass on stir-fried vegetables and a sweet chili glaze

Desserts

Fresh Berry Cobbler **\$7**
Our signature berry cobbler served warm with vanilla-bean ice cream and topped with whipped cream

Bananas Foster **\$7**
Fresh sautéed banana in a caramel butter sauce over vanilla-bean ice cream

Sizzling Deep Dish Apple Pie **\$7**
Hot apple pie served sizzling in a skillet, topped with vanilla-bean ice cream and cinnamon caramel sauce

Daily Dessert Cart Special **\$6**
Look for a new selection daily

Chocolate Fondue **\$12**
Served for two

A selection of bananas, strawberries, pineapple, pound cake and cheesecake squares ready to be dipped in our decadent milk chocolate fondue

Allergy alert: customers with food allergies please notify server when placing order