



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.

STEAKS

All of our steaks are aged Certified Angus Beef broiled to your liking and served with your choice of side

24 oz BONE-IN RIBEYE 56

14 oz NEW YORK STRIP 36

8 oz FILET MIGNON 36

12 oz FILET MIGNON 46

LARGE PLATES

LOUISIANA CRAB CAKE DINNER 18

Lump crab cake pan-seared, topped with roasted red pepper cream sauce, served with seasonal vegetables and your choice of side

FRESH LOUISIANA CATFISH 17

Grilled or fried Louisiana fresh catfish served with corn macque choux, dirty rice and housemade cornbread

COUNTRY BRAISED SHORT RIBS 16

Slow cooked, tender beef short ribs, slow cooked in a natural broth with garden vegetables, served with Yukon Gold mashed potatoes

TWIN MAINE LOBSTER TAILS MP

Sweet, cold water Maine tails brushed with butter, white wine, lemon, and oven baked. Served with sautéed vegetables, fresh lemon and drawn butter

FLAME-LICKED SALMON 23

Broiled Atlantic salmon served with seasonal vegetables, beurre blanc sauce and your choice of side

POTATOES AND ...

HOUSECUT FRIES 4

CRISPY ROASTED RED POTATOES 4

BAKED POTATOES 4

FRESH SEASONAL VEGETABLES 4

TO SHARE

BEER CAN CHICKEN FOR TWO 32

Heavily seasoned baked whole chicken cooked with a special technique infused with beer, served with Yukon Gold mashed potatoes and natural gravy

CLASSIC TENDERLOIN FOR TWO 64

16 oz Certified Angus Beef tenderloin broiled to your liking, served with crispy roasted red potatoes, fresh vegetables, sauce béarnaise

BONE-IN PORK CHOP 19

Two 6 oz bone-in pork chops lightly seasoned and grilled to perfection served with mushroom gravy and Yukon Gold mashed potatoes

DIRTY RICE 4

MAC AND CHEESE 4

YUKON GOLD MASHED POTATOES 4



SMALL PLATES

LUMP CRAB CAKE 11

Pan-seared, topped with roasted red pepper cream sauce

YELLOW FIN TUNA SASHIMI 12

Pan-seared and served with daikon radish, pickled ginger and tataki sauce

GULF SHRIMP COCKTAIL 11

Boiled in special spices, peeled, chilled and served with spicy cocktail sauce

CITRUS PORK BELLY AND PRAWNS 14

Braised citrus-glazed pork belly served with large Gulf prawns sautéed in coconut sugar and citrus rind

CHICKEN AND SAUSAGE GUMBO 6

Chicken and sausage simmered in a traditional broth thickened with a dark roux

CRAWFISH AND CORN BISQUE 8

Sweet crawfish creamed corn and tender vegetables in a creamy broth

FRENCH ONION SOUP 7

Sweet Vidalia onions slow-simmered in a fresh beef broth, topped with a fresh baked crouton and encased in melted Gruyère cheese

"HANDS DOWN"

To win something "hands down" means to win it easily. It comes from the practice of horse racing jockeys loosening the reins when it seemed certain that they would win.

GREENS

WEDGE SALAD 7

Iceberg lettuce, chopped tomatoes, diced applewood bacon and housemade bleu cheese dressing

WARM SPINACH SALAD 10

Spinach, bacon, egg, raisins, bleu cheese crumbles, candied pecans and served with warm bacon dressing

CRAB CAESAR SALAD 12

Fresh crisp romaine lettuce with garlic cheese croutons tossed in a Caesar dressing and topped with lump crab and Parmesan cheese

TOMATO CAPRESE 13

Fresh mozzarella, Italian plum tomatoes and fresh basil drizzled with a sweet balsamic reduction

CHILLED LOBSTER SALAD 17

Sweet Maine Lobster medallions served on a bed of chilled arugula, grape tomato and avocado with red chile vinaigrette

