

BEGINNINGS

BUTTER TASTING

two specialty butters | artisan bread 3

DAILY SOUP

cup 7 | bowl 9

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 8 | bowl 10

PORK RINDS

white cheddar gruyère | comeback sauce 10

ONION RINGS

comeback sauce 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato basil relish | comeback sauce 12

SPINACH BACON CRISP

crispy flour tortilla | spinach | bacon | mozzarella | baby greens | tomato basil relish 12
add: chicken 8 | shrimp 9 | steak 15*

CRAB CLAWS

fried or sautéed | cocktail sauce *mkt (when available)*

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 14 half dz | 24 dz

NO FILLER CRAB CAKES

jumbo lump crab | tomato relish | lemon tarragon butter 25

SALADS

add to any salad: chicken 8 | shrimp 9 | salmon 9 | fried oysters 9 | steak* 15*

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 10

CAESAR

romaine | parmesan | crouton | house-made Caesar 10

CHAR WEDGE

iceberg | bacon | tomato | egg | scallion | Maytag bleu cheese dressing 12

CHICKEN AND STRAWBERRY

mixed greens | grilled or fried chicken | cucumber | tomato | strawberry | blueberry | almond | golden raisin | poppyseed dressing 18

GINGER-PEANUT CHICKEN

baby greens | grilled or fried chicken | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | crispy flour tortilla | ginger-peanut dressing 18

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | crouton | balsamic vinaigrette 21

HOUSE-MADE DRESSINGS

Maytag bleu cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | balsamic vinaigrette | poppyseed | honey mustard

For your convenience, a 20% gratuity will be added to reservations of five or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay

CHAR CUTS

All cuts are served with a loaded baked potato. Add House, Caesar or Wedge salad \$7

* **FILET** 8oz with maitre d' butter 51

* **CHAR FILET** 10oz with maitre d' butter and sautéed mushrooms 64

* **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed with maitre d' butter 64

* **RIBEYE** 16oz with maitre d' butter 48

* **PRIME NEW YORK STRIP** 16oz with maitre d' butter 59

* **LAMB CHOP** chimichurri 45

CHAR CUT ADD-ONS

béarnaise 3

Cognac peppercorn sauce 3

Maytag bleu cheese 4

shrimp 4.5

sautéed mushrooms 5

jumbo lump crab 10

fried oysters 9

scallop 9

crab cake 12.5

oscar 18

ENTRÉES

Add House, Caesar or Wedge salad \$7

* CREOLE SEAFOOD PASTA

blackened shrimp | andouille sausage | crawfish | crab | tomato | red onion | penne | parmesan cream sauce 28

* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 34

SHRIMP & GRITS

Gulf shrimp | Delta Grind cheddar grits | mushroom | spicy creole garlic butter 25

* CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 32

* FISH OF THE DAY

basil orzo | asparagus | orange pecan butter *mkt*

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 30

* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini | blueberry demi glacé 31

ROASTED CHICKEN

Ashley Farms range chicken | garlic mashed potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 29

* PORK CHOP

14oz with garlic mashed potatoes | broccolini with garlic & chile flakes | Cognac and green peppercorn cream sauce 33

SIDES TO SHARE 10

garlic mashed potatoes | creamed spinach gratin | au-gratin potato | caramelized onion mac and cheese

red wine mushrooms | chipotle sweet potato mash | essence-spiced green beans with pecans |

hand-cut truffled pomme frites | bacon-braised brussels sprouts

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering..

