

# APPS

**Bayou Clam Chowder** Gulf Shrimp, Roasted Okra, Smoked Andouille Sausage, Cajun Seafood Fumet \$12

**Low Country Wedge Salad** Country Ham, Fried Okra, Sharp Cheddar, Hard Farm Egg, Pickled Red onion, Tomato, Buttermilk Blue Cheese Dressing \$16 [\*V] [\*GF]

**Gulf Shrimp and Cheesy Fried Grits** Andouille Sausage, Cherrywood Bacon, Scallions, Cajun Garlic Béchamel \$17

**Barbecue Crispy Bao Buns** Beef Brisket, Smoky Texas BBQ Sauce, Pickled Vegetable Slaw, Praline Mustard Glaze \$14 [\*NT]

**Louisiana Crab Cakes** Grand Marnier Braised Fennel, Old Bay Saffron Aioli, Citrus Dust \$21

**Fried Green Tomato Bruschetta** Roasted Pepper Sundried Tomato Tapenade, Goat Cheese Mousse, Crispy Basil, Balsamic Gastrique \$15 [V] [\*DF]

**New South Caesar Salad** Cherrywood Bacon Lardons, Crispy Butter Beans, Buttermilk Corn Bread Croutons, Parmesan Reggiano, Black Strap Molasses \$16 [\*NT]

**French Quarter House Salad** Field Greens, Sweet Corn, Cucumber, Grape Tomato, Pickled Red Onion, Cornbread Croutons, French Creole Dressing \$10 [\*VG] [\*GF] [\*DF]

**Buttermilk Masa Calamari** Crispy Calamari, Collard Green Pesto, Pimiento Honey Coulis, Pickled Peppers, Simple Lemon \$18 [\*DF] [\*NT]

**Old Fashioned Oyster Rockefeller** Buttery Creamed Spinach, Pernod Mornay Sauce, Parmesan Pine Nut Crumble \$22 [\*NT]

**Brisket Burnt End Nacho Skillet** Southern Molasses Baked Beans, Ranchero Cheese Sauce, Cilantro Crema, Crispy Spiced Tortillas, Smokey Texas BBQ Sauce \$15 [\*V]

"ENJOY EVERY SANDWICH." -WARREN ZEVON • "I COULD GIVE UP CHOCOLATE BUT I'M NOT A QUITTER." -STEVIE WONDER • "I DON'T DRINK ANYMORE... I FREEZE IT AND EAT IT LIKE A POPSICLE." -DEAN MARTIN • "I'LL EAT ANYTHING, AS LONG AS IT'S NOT MOVING." -DAVE MUSTAINE • "SWEET DREAMS ARE MADE OF CHEESE." -NICKI MINAJ

# ENTREES

## ★ TOMAHAWK PORK BELLY CHOP ★

Hickory Molasses Rub, Charred Peach Bourbon Chutney, Skillet Mac & Cheese \$42

[\*GF] [\*DF]

## ★ SLOW COOKED LAMB SHANK ★

Buttermilk Garlic Whipped Potatoes, Red Wine Rosemary Gravy, Country Vegetable Julie \$45

**Crispy Chicken Under A Brick** Sweet tea Molasses Brined, French Onion Grits, Le Gruyere, Candied Baby Carrots, Yardbird Roasted Au Jus \$28 [GF]

**Rainbow Trout Meuniere** Brown Butter, Charred Lemon, Wild Capers, Toasted Almonds, Garlic Buttermilk Smashed Potato, Seasoned Grilled Asparagus \$32 [GF] [\*NT]

**Dry Rubbed St Louis Ribs** Cajun Dirty Risotto, Southern Molasses Baked Beans, Pickled Haricot Verts, Smoky Texas BBQ Sauce \$29

**Big Easy Creole Spaghetti** Baked Red Gravy, Blackened Braised Pork Chop, Andouille Sausage, Cajun Holy Trinity, Shaved Parmesan Reggiano \$28

**Mardi Gras Meatloaf Cupcakes** Fire Roasted Tomato Glaze, Truffled Duchess Potato, Trumpet Royale Mushrooms, Candied Baby Carrots, Creole Madeira Demi Glaze \$27

**Cajun Mushroom Cassoulet** Vegan Spiced Sausage, Southern Style Beans, Black Eyed Peas, Okra, Gumbo File, Cornbread Dumplings \$25 [VG]

**Southern Charm Burger** Griddled Angus Beef Patties, Cherrywood Bacon, Buttermilk Onion Ring, Pepper Jack Cheese, Tomato Jam, Dill Pickle Remoulade, Seeded Brioche served with French Fries \$19 [\*GF] [\*DF]

# STEAKS

## FILET MIGNON

10oz – \$52

## RIBEYE

16oz – \$50

## BONE-IN NEW YORK

14oz – \$45

## TOMAHAWK RIBEYE

34oz – \$75

## NEW YORK STRIPLOIN

14oz – \$55 **PRIME**

## PORTERHOUSE

24oz – \$68 **PRIME**

## COWBOY RIBEYE

20oz – \$65 **PRIME**



We serve **top quality USDA Prime and Angus Reserve** steaks grilled to perfection at the temperature of your choice. Enjoy fresh out of our kitchen, make it surf & turf, or jazz things up with one of our delicious side sauces.

ADD SURF

**Blackened Catfish** with Citrus Creole Butter \$14

**Cajun Garlic Shrimp** Spiced and Grilled \$15

**Baked Lobster Tail** with Drawn Butter, Lemon (5oz) \$24

## SAUCE IT UP! \$2.00

- Bearnaise •
- Creole Madeira Demi Glaze •
- Sassy Tangy Steak Sauce •
- Barrel Aged Herbed Bacon Butter •

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# CATCH

## CHILEAN SEA BASS

\$45

## GROUPE

\$40

## KING SALMON

\$30

## TWIN LOBSTER TAILS

Two 5oz Tails – \$52



OUR FRESH SEAFOOD IS HAND SELECTED AND DIRECTLY SOURCED FROM PREMIER FISH MARKETS

★ YOUR CHOICE ★

Oven Roasted *or* Cast Iron Blackened

Served with Asparagus and Champagne Lemon Beurre Blanc

**"EVERYBODY EATS WHEN THEY COME TO MY HOUSE"**  
-CAB CALLOWAY

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# SIDES

## Skillet Mac & Cheese

Triple Cheese Gratin, Butter Cracker Crumble, Elbow Macaroni \$12 add Lobster \$10 **V**

**Braised Southern Style Kale** Smoked turkey, Butter Beans, Hot Sauce \$12 **DF GF**

## Garlic Buttermilk Smashed Potatoes

Peppered Fatback Cream Gravy \$11 **\*V \*GF**

## Cream Style Sweet Corn

Pancetta, Shallot Confit \$11

## Cajun Parmesan Truffle Fries

White Truffle Oil, Garlic, Parsley \$11 **GF V \*VG**

## Asparagus and Creole Hollandaise

Seasoned and Grilled \$12 **V \*VG GF \*DF**

## French Onion Grits

Caramelized Onions, Gruyere, Rosemary \$10 **GF**

## Roasted Brussel Sprouts

Georgia Peach, Bacon Lardons, Pecans, Brown Sugar Bourbon Glaze \$12 **\*VG DF \*NT**

## Barbeque Molasses Baked Beans

Hardwood Smoked Pulled Pork, Brown Cane Sugar, Green Chiles \$10 **DF**

## CREOLA Bread Service

Smoked Gouda Buttermilk Popovers, Cajun Hot Oil \$6 **GF V**

**V** = VEGETARIAN   **VG** = VEGAN   **GF** = GLUTEN FREE   **DF** = DAIRY FREE   **NT** = NUT ALLERGY   **\*** = UPON REQUEST

# BAR

## CRAFT COCKTAILS

### Princess Peach

Absolut Vanilia Vodka,  
Disaronno Amaretto, Fresh  
Peach Nectar, Peach Bitters,  
Cream \$12

### Gin Blossom

Aviation Gin, House-made  
Raspberry Shrub, Lemon, Mint,  
Soda \$13

### Smoke & Bramble

Xicaru Mezcal, House-made  
Blackberry Syrup, Cherry  
Liqueur, Sour mix \$13

### The Pirates Life

Diplimatico Extra Anejo Rum,  
Grand Marnier, Cynar, Angostura  
bitters, Lime bitters \$13

## CLASSICS

### Hurricane

Clear Rum, Dark Rum, Spiced  
Rum, Fresh Orange and  
Passionfruit Juice, Lime, Fee  
Brothers Grenadine \$12

### Sazerac

Sazerac Rye, Lemon, Brown  
Sugar, Peychaud & Angostura  
Bitters, Absinthe \$13

### Vieux Carre

Bulleit Rye, Cognac, Carpano  
Antica, B&B, Angostura Bitters,  
Peychaud Bitters \$14

### Brandy Crusta

Courvoisier VS Brandy, Dry  
Curacao, Luxardo Cherry Liqueur,  
Fresh Lemon, Brown Sugar,  
Angostura Bitters, Sugar Rim \$14

## OLD FASHIONED

### Smokestack Lightning

Sazerac Rye, Brown Sugar, Molasses Bitters,  
Pecan Wood Smoked, Burnt Orange \$15

### Ruby Slipper

Diplomatico Extra Anejo rum, Blackstrap  
Molasses Banana Syrup, Black Walnut Bitters,  
Angostura Bitters, Caramelized Banana \$15

### Barrel Proof

Monkey Shoulders Scotch, Oleo Saccharum,  
Drambuie Rinse, Angostura Bitters, Burnt  
Lemon \$15

### Frenchmans Street

Buffalo Trace Bourbon, Brown Sugar, Old  
Fashioned Bitters, Burnt Orange, Cherry \$15

### Born On The Bayou

Xicaru Joven Mezcal, Passionfruit Agave  
Reduction, Aztec Chocolate Bitters, Burnt  
Orange \$15

### The Cure

Barr Hill Barrel Aged Gin, Honey Lavender  
Syrup, Old Fashioned Bitters, Burnt Lemon \$15

### BOTTLED BEVERAGES

Blue Moon \$5, Coors Light \$5, Corona \$6, Labatt Blue \$5,  
Labatt Blue Light \$5, Heineken \$6, Heineken Zero \$6, Michelob  
Ultra \$5, Bud Light \$5, High Noon Peach \$6, High Noon  
Pineapple \$6, Hazlitt Hard Cider \$5

### DRAFT BEER

*Ask about our rotating selection of 8 beers on tap!*

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# CELLAR

## REDS

**Cabernet Sauvignon** Hess Select [California] \$13 / \$40

**Cabernet Sauvignon** Bogle [California] \$10 / \$30

**Cabernet Sauvignon** Cline Rock Carved [California] \$16 / \$50

**Pinot Noir** Talbot Kali Hart [California] \$13 / \$40

**Rioja** Vina Real Crianza [Spain] \$12 / \$38

**Malbec** Alta Vista Estate [Argentina] \$12 / \$38

**Zinfandel** Alexander Vallery [California] \$13 / \$40

### BOTTLE ONLY

**Cabernet Sauvignon** Silver Oak AV [California] \$135/\$270 1.5L

**Cabernet Sauvignon** Mullan Road [Washington] \$69

**Cabernet Sauvignon** Groth Napa [California] \$100

**Cabernet Sauvignon** Cakebread Napa Valley [California] \$130

**Super-Tuscan** Banfi Cum Laude [Italy] \$72

**Pinot Noir** J Vineyards [California] \$65

**Pinot Noir** Ken Wright Cellars [Oregon] \$96

**Cabernet Franc** Ryan William [FLX] \$32

**Grenache Blend** Orin Swift's Abstract [California] \$59

**Merlot** St. Francis Reserve [California] \$75

**Zinfandel** Mount Peak Rattlesnake [California] \$68

**Amarone Della Valpolicella** Masi [Italy] \$99

## WHITES

**Chardonnay** Louis Jadot [France] \$13 / \$40

**Chardonnay** Carmenet [California] \$10 / \$30

**Sauvignon Blanc** Whitehaven [New Zealand] \$13 / \$40

**Pinot Grigio** Bollini [Italy] \$10 / \$30

**Semi Dry Riesling** Dr Konstanstin Frank [FLX] \$12 / \$38

**Moscato** Caposaldo [Italy] \$10 / \$30

**Rose** AIX [France] \$13 / \$40

**Cava** Segura Viudas [Spain] \$10 / \$30

### BOTTLE ONLY

**Chardonnay** Stags' Leap [California] \$57

**Chardonnay** Jayson by Pahlmeyer [California] \$90

**Sauvignon Blanc** Cloudy Bay [New Zealand] \$58

**Pinot Grigio** Santa Margherita [Italy] \$57

**Rose** Whispering Angel [France] \$49

**Prosecco** La Marca [Italy] \$44

**Champagne** Veuve Clicquot [France] \$119