

APPS

Bayou Clam Chowder Gulf Shrimp, Roasted Okra, Smoked Andouille Sausage, Cajun Seafood Fumet **Cup \$9 / Bowl \$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 **\$18**

Whiskey Braised Short Rib Sliders Manchego Cheese, Red Chimichurri, Grilled Onions, Crispy Shallots, Roasted Garlic Ailoi, Buttered Brioche Rolls **\$17**

Citrus Marinated Shrimp Cocktail Spicy Brown Sugar Cocktail Sauce, Wakame Seaweed Salad **\$16** [DF] [GF]

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

New South Caesar Salad Cherrywood Bacon Lardons, Garlic Confit, Jalapeno Buttermilk Cornbread Crutons, Charred Peppers, Shaved Parmesan, Black Strap Molasses **\$16** [*NT]

French Quarter House Salad Field Greens, Sweet Corn, Cucumber, Grape Tomato, Pickled Red Onion, Jalapeno Buttermilk Cornbread Crutons, 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 **\$16** [*V]

"ENJOY EVERY SANDWICH." -WARREN ZEYON • "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 ★

Roasted Garlic Whipped Potatoes, Red Wine Rosemary Gravy, Country Vegetable Julie **\$49**

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

Hot Honey Fried Chicken and Brown Butter Waffle Sage Cornflake Crust, Bacon Cheddar Waffle, Watermelon, Honey Maple Hot Sauce **\$28** [DF] [*NT]

Lobster & Crawfish Pot Pie Maine Lobster, Crawfish Tails, Sweet Corn Potato Velouté, Holy Trinity Vegetables, Buttery Creole Puff Pastry, Truffle Arugula Salad **\$32**

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

Soulful Baked Mac and Cheese Baked Corn Bread Crust, Smoked Beef Brisket, Pork Crackling, Salt Lick Dry Rub, Pickled Jalapeno, Buttermilk Onion Rings **\$23**

Cajun Crab Mac & Cheese Blue Crab, Andouille Sausage, Roasted Sweet Peppers, Scallions, Cajun Spices, Butter Cracker Crumble **\$27**

Candied Yam Shepherd's Pie Black Eye Peas, Cajun Beyond Meat, Dark Cane Molasses, Mushrooms, Okra, Roasted Peas **\$25** [VG] [DF] [GF]

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

★ OFF THE BONE ★

FILET MIGNON

10oz – \$55

RIBEYE

16oz – \$52

NEW YORK STRIPLOIN

16oz – \$49

★ ON THE BONE ★

COWBOY RIBEYE

20oz – \$58

DRY AGED NEW YORK

18oz – \$55

PORTERHOUSE

24oz – \$59



We serve **top quality Wet and Dry Aged 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 THIS!

Mushrooms & Onions Whiskey Flamed \$5
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

- Smokey Red Chimichurri •
- Creole Madeira Demi Glaze •
- Sassy Tangy Steak Sauce •
- Barrel Aged Herbed Bacon Butter •

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CATCH

GROUPER

\$40

KING SALMON

\$30

CATFISH

\$25

CHILEAN SEA BASS

\$45

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" -GAB 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**

Roasted Garlic Whipped Potatoes

Bourbon Beef 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 with Cajun Garlic Aioli

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

Roasted Brussels and Peaches

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**

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 The Vice Nappa [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 Valley [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 RRV [California] \$65

Pinot Noir Ken Wright Canary Hill [Oregon] \$96

Cabernet Franc Ryan William [FLX] \$32

Grenache Blend Orin Swift Abstract [California] \$59

Merlot St. Francis Reserve [California] \$75

Zinfandel Mount Peak Rattlesnake [California] \$68

Amarone Della Valpolicella Masi [Italy] \$99

Barolo M. Chiarlo Tortoniano [Italy] \$92

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

Sparkling Cune Cava [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