

THE STEAKHOUSE

fine food & drink for fine people

:::STARTERS:::

SHRIMP COCKTAIL 19.99
red yuzu kosho cocktail | charred lemon cheek

CHARRED GULF OYSTERS 18.99
green garlic butter | nduja breadcrumbs | parmesan

PAN SEARED CRAB CAKE 18.99
cajun remoulade | citrus fennel salad

LOUISIANA BBQ SHRIMP 21.99
toasted herb baguette | chimichurri

CHARRED BROCCOLI 10.99
aged cheddar

:::SOUP & SALADS:::

CHICKEN + SAUSAGE GUMBO 16.99

HOUSE SALAD 10.99
organic lettuces | house smoked bacon | blue cheese |
tomatoes | cucumber | champagne vinaigrette

CAESAR 10.99
shaved romano cheese | focaccia crouton

WEDGE 14.99
crispy bacon | blue cheese crumble | cherry tomato |
egg | sunflower seed | ranch | chive

:::STEAK COMPLIMENTS:::

SHRIMP SCAMPI 21.99
Louisiana gulf shrimp | white wine garlic sauce

OSCAR STYLE 21.99
poached jumbo lump crab | asparagus | sauce béarnaise

MAYTAG BLUE CHEESE TOPPER 16.99
caramelized blue cheese | asparagus | horseradish creme

ROASTED MUSHROOMS 16.99
mushroom demi | tellicherry black peppercorns

SAUCE TRIO 8.99 (3.99 EA)
horseradish creme | béarnaise | chimichurri

Summer Pre Fixe
79.99

please select one each

APPETIZER - POTATO LEEK SOUP OR HOUSE SALAD

MAIN COURSE - RED SNAPPER OR BEEF BOLOGNESE

DESSERT - CHOOSE ANY OF OUR HOUSE MADE DESSERTS

Can be ordered a la carte - Can not be shared or split

:::ENTREES:::

8 OZ BLACK ANGUS FILET MIGNON 54.99
roasted carrots | herb butter

16 OZ PRIME RIBEYE 59.99
caramelized onion | herb butter

12 OZ PRIME NY STRIP 52.99
roasted cauliflower | herb butter

12 OZ BLACKENED STRIP ORLEANS 62.99
blackened gulf shrimp | crawfish etouffee |
chimichurri

GRILLED PORK CHOPS 54.99
honey-cane glaze | root vegetable puree |
arugula fennel salad

CARIBBEAN JERK CHICKEN 41.99
chickpea scallion waffle | callaloo greens

GULF FISH AMANDINE 48.99
asparagus | popcorn rice | brown butter | almonds

:::ADDITIONS:::

TWICE BAKED LOADED POTATO 12.99
house smoked bacon | aged cheddar | chives | sour cream

CRAB "RISOTTO" 18.99
orzo | Covey Rise sweet corn | poblano | parmesan cheese

GRILLED ASPARAGUS 9.99
dill aioli | candied almonds | charred lemon

COVEY RISE BRUSSEL SPROUTS 9.99
crispy shallots | roasted garlic | mint | chile lime vinaigrette

THE STEAKHOUSE MAC + CHEESE 18.99
filet | white cheddar | fried onion

ROASTED FINGERLING POTATOES 9.99
garlic butter | herbs de provence

:::DESSERT:::

10.99 EACH

HOMEMADE CARROT CAKE
caramel sauce | pineapple compote

TRIPLE CHOCOLATE FUDGE CAKE
vanilla ice cream | chocolate chips

NEW YORK CHEESECAKE
berry sauce | vanilla bean crème

WARM NEW ORLEANS BEIGNETS
fried to order | warm caramel drizzle | candied almonds

VANILLA BEAN ICE CREAM 7.99

.....THE SPECIALTIES.....

T’KILL-A MOCKINGBIRD | 15.99

Blanco Tequila, Strawberry Puree, Elderflower Liqueur, Lime

PIMM’S BERRY | 14.99

Pimm’s, Mint, Seasonal berries, Citrus, Soda

STEAKHOUSE PUNCH | 15.99

White Rum, Coconut Rum, Pineapple Juice, Cranberry Juice, Orange Juice, Dark Rum Topper

ROSÉ SANGRIA | 14.99

Grapefruit Infused Rose, Strawberry Syrup, Fresh Seasonal Berries

N.O.L.A. TEA | 14.99

Pineapple Vodka, Peach Liqueur, Iced Tea, Lemon Juice

BLUE BASIL | 15.99

Blueberry Vodka, Muddled Blueberries & Basil, Splash of Lemonade

AGAVE SPLASH | 14.99

Blanco Tequila, Agave Nector, Orange Liqueur, Splash of Soda

CREOLE SPRITZ | 14.99

Aperol, Champagne, Satsuma Liqueur, Orange Juice, Splash of Soda

HEMMINGWAY DAIQUIRI | 14.99

White Rum, Luxardo Maraschino Liqueur, Grapefruit, Lime

.....THE CLASSICS.....

THE SAZERAC | 14.99

Rye Whiskey, Peychaud Bitters, Herbsaint, Sugar.

THE FRENCH 75 | 14.99

Beefeater Gin, Champagne, Lemon

THE SIDECAR | 14.99

Brandy, Orange Liqueur, Lemon Juice, Sugar Rim

THE MANHATTAN | 14.99

Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

.....LOCAL BREWS.....

7.99 EACH

CANEBRAKE

Louisiana Wheat Ale, Parish Brewing Co.

JUCIFER

Hazy IPA, Gnarly Barley

VOODOO

American Pale Ale, Tin Roof

PARADISE PARK

American Style Lager, Urban South Brewery

::::DOMESTIC & IMPORTS::::

7.99 EACH

ABITA AMBER | BLUE MOON | BUD LIGHT |

BUDWEISER | COORS LIGHT | CORONA | HEINEKEN |

STELLA ARTOIS | MILLER LIGHT

.....THE WINES.....

GLASS / BOTTLE

BRUT SPARKLING 12.99 / 51.99

James Serra Cristalino, Spain, Reims, France

BRUT SPARKLING 19.99 / 79.99

Moet & Chandon, Reims, France

ROSÉ STILL 12.99 / 48.99

Charles & Charles, Columbia Valley, WA 2017

CHARDONNAY 11.99 / 44.99

Three Thieves, California, 2019

CHARDONNAY 16.99 / 64.99

J. Wilkes, Santa Maria Valley, CA, 2015

PINOT GRIGIO 16.99 / 64.99

Santa Margherita, Valdadige, 2020

SAUVIGNON BLANC 16.99 / 64.99

Justin, Napa Valley, CA, 2019

SAUVIGNON BLANC 15.99 / 63.99

Echo Bay, Marlborough, New Zealand, 2019

RIESLING 12.99 / 51.99

Sea Glass, California, 2019

GLASS / BOTTLE

PINOT NOIR 13.99 / 52.99

Meomi, California, 2017

PINOT NOIR 16.99 / 64.99

Migration by Duckhorn, Sonoma Coast, CA, 2018

MALBEC 14.99 / 56.99

Bodega Colome, Cal Calchaqui, Argentina, 2019

CABERNET SAUVIGNON 11.99 / 44.99

Three Thieves, California, 2019

CABERNET SAUVIGNON 20.99 / 80.99

Canvasback by Duckhorn, Washington, 2018

CABERNET SAUVIGNON 16.99 / 64.99

Justin, Napa Valley, CA, 2019

MERLOT 11.99 / 47.99

Tisdale, California, 2018

* \$25 corkage fee per outside 750ml bottle.

"The Blue Dog"

A series by the late artist George Rodrigue, born and raised in Cajun Country, Louisiana, portrayed on his canvas what he feared was his dying heritage— including its land, people, traditions, and mythology.

In the early 1990s his Blue Dog Series, based on the French-Cajun "Rougarou" (loup-garou) legend of a half man half werewolf monster who prowls Louisiana swamps looking for misbehaving children of Cajun Country, catapulted him to worldwide fame, while his dark Renaissance-like landscapes developed into robust modern masterpieces.

More of his work can be found at The George Rodrigue Gallery on Royal Street in the French Quarter.