

Executive chef:  
Chris Lusk



# THE STEAKHOUSE

Fine food & drink for fine people



**DINE** Well!

## [snacks]

### Louisiana strawberry salad | 10

sweet onions, cashews, balsamic cream cheese

### New Orleans Italian salad | 11

parmesan, olives, tomatoes, basil vinaigrette

### the iceberg | 10

cherry tomato, egg, Allen Benton's bacon, hot-mash dressing

### caesar salad | 11

hearts of romaine, parmigiano-reggiano, pecorino croutons

### chicken and andouille gumbo | 10

popcorn rice

### vidalia french onion soup | 9

manchego frico, lily marmalade

### corn-fried oysters | 14

jalapeno sriracha aioli, Maggi syrup

### lamb meatballs | 12

charred tomato salsa

### lobster mac-n-cheese | 18

tarragon butter, aged cheddar

### pan-fried crab cake | 15

panko crusted, Remoulade

### barbecued shrimp | 20

just get them!



## [steaks+such]

### prime bone-in ribeye, 20 oz. | 62

### prime ribeye, 16 oz. | 56

### raines farms Louisiana Wagyu strip, 16 oz. | 68

### prime porterhouse, 38 oz. | 85

### angus filet tenderloin, 10 oz. | 47

### tournedos of beef, 8 oz. | 45

brulee chevre potatoes, mushroom ragout, sauce espagnole

### pan-seared pork tenderloin | 35

parmesan, farro, gremolata butter

### Joyce Farms breast of chicken | 34

mushroom-tomato ragu, roasted potato

## [seafood]

### gulf shrimp spaghetti | 29

charred onion, red gravy, ricotta

### roasted tomato-crust sea bass | 36

field peas, lobster nage

### blackened redfish | 40

blue crab-tasso rice, crispy okra, sweet & spicy butter

## [sauces+adds]

au poivre | 2    bordelaise | 2    bernaise | 2    trio | 5

lump crabmeat | 12    grilled shrimp | 15    THE steak sauce | 2

A gratuity of 18% will be added to parties of 6 or more

## [Chef's Prix Fixe]

\$55/\$75with wine pairings

### crawfish banh mi

pickled carrots, crab-boil mayo

Sauvignon blanc, Craggy Range, Te Muna Road, Martinborough, NZ, 2018

### panéed puppy drum

warm blue crab potato salad, brown butter hollandaise

Grenache/Syrah (rose), Domaine de la Patience, 2018

### Café au Lait Pot de Crème

white chocolate whipped creme

Chardonnay, Reynolds Family, "Naught Sticky," Napa Valley, 2006

## [sides]

### corn & crab "risotto" | 18

jumbo lump and orzo

### charred broccoli | 10

Parmigiano-Reggiano, white balsamic

### fried brussels sprouts | 10

chili vinaigrette, marcona almond, manchego

### baked potato | 7

### "loaded" grilled asparagus | 10

blue cheese, bacon, lemon compound butter

### steak frites | 7

### roasted onion & mushrooms | 10

### roasted garlic pomme puree | 7

### add New Orleans Surf to your Turf! | 16

3 grilled gulf shrimp & jumbo lump crabmeat  
(available with purchase of entree)



cocktails by:  
Joe Pilie



# THE STEAKHOUSE

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# DRINK

Well!

## classics+variations

our classics + variations show off, just that, utilizing a variety of artisanal spirits and ingredients

### old fashioned ( bourbon or rum ) | 12

bourbon | demerara | angostura | orange... or

Rum | muscovado | angostura | lime

we can also make it prohibition-style (muddled)

### sazerac (rye or cognac) | 12

herbsaint | peychaud's | lemon

### manhattan (bourbon or perfect rye) | 14

carpano vermouth | angostura | lux cherry or lemon

### paloma (tequila or mezcal) | 12

grapefruit oleo | soda | grilled grapefruit | salt

### french 75 (gin or cognac) | 12

lemon | simple | sparkling wine

## features + specialties

our features + specialties revolve around the seasons and feature a range of spirits, liqueurs, produce, handmade syrups and bitters

### Louisiana strawberry-cayenne margarita | 12

Los Altos Olmeca plata | agave nectar | lime

### lady belle vedere | 15

belvedere | st. germain | dry curacao | lemon | sparkling

### agave old fashioned | 12

Vida mezcal | el jimador reposado | agave nectar |

house-made grapefruit bitters

### the color of money | 12

nolet's gin | pineau des charentes | mint | lemon | 24K gold

### Plymouth gin switchel | 12

honey-molasses syrup | ginger beer | lemon |

apple cider vinegar

## red wine+rosé

### grenache/syrah (rosé) | 12/48 carafe

Domaine de la patience, vin du pays, 2017

### pinot noir | 20/80

Siduri, Santa Lucia Highlands, CA, 2015

### pinot noir | 15/60

Stoller, Dundee Hills, OR, 2015

### grenache/syrah/mourvèdre | 15/60 carafe

Famille Perrin, Côtes du Rhône Réserve, 2018

### souzao/merlot/tannat | 15/60 carafe

Vending Machine Winery, Horror Show, CA, 2017

### cabernet sauvignon | 15/60

Double Canyon, Horse Heaven Hills, WA 2016

### cabernet sauvignon | 20/80

CANVASBACK by Duckhorn, Red Mountain, WA, 2015

### malbec | 12/48

Filus, Mendoza, Argentina, 2014

## coravin selections

### Stag's Leap, Artemis, Napa Valley, 2015

This cabernet shows dark cherry and dusty cocoa, with hints of cassis and vanilla.

3 ounces/20.      6 ounces/40.      bottle/160.

### Duckhorn, Three Palms, Napa Valley, 2015

a stunning merlot! Fresh cranberry, blueberry & fig on the nose gives way to flavors of plum, molasses, cherry & rose petal.

3 ounces/23.      6 ounces/46.      bottle/184.

## bubbles +white wine

### brut | 10/40

Francois Montand, France, NV

### brut rosé | 14/56

Francois Montand, France, NV

### rosé | 35/140

Ruinart, Champagne, France, NV

### prosecco | 12/48

Avissi, Italy, NV

### riesling | 12/48

Gustav Adolf Schmitt, Spatlese, Rheinhessen, 2014

### sauvignon blanc | 14/56

Craggy Range, Te Muna Road, Martinborough, NZ, 2018

### pinot grigio | 11/44

Scarbolo, Colli Orientali Friuli, DOC, 2016

### chardonnay | 14/54

Omero Cellars, Willamette Valley, 2015

### chardonnay | 13/52

Au Bon Climat, Santa Barbara County, 2016

our beer program focuses on local craft selections, complimented by international craft selections.

### aval, cidre artisanal, bertagne, france | 9

### 2nd set pilsner Urban South Brewery | 7

Paradise Park, American Lager, Urban South Brewery | 7

southern drawl, dry-hopped pilsner Great Raft Brewing Co. | 7

canebrake, Louisiana wheat ale, Parish Brewing Co. | 7

dixie lager, Dixie Brewing Co. | 6

a saison named desire, Second Line Brewing | 7

la fin du monde belgian tripel, Unibroue | 9

duvel belgian strong golden ale | 8

southern pecan Lazy Magnolia Brewery | 6

ghost in the machine, imperial ipa, Parish Brewing Co. | 9

Pale Ale, Sierra Nevada | 7

West Coast IPA, Second Line Brewing | 6

Sculpin grapefruit IPA, Ballast Point Brewing | 8

commotion pale ale, Great Raft Brewing Co. | 6

sweet potato stout Lazy Magnolia Brewery | 6

korova milk porter Gnarly Barley | 7

