

Executive Chef:
Chris Lusk 



THE STEAKHOUSE

fine food & drink for fine people



DINE Well!

[Snacks]

- NOLA Italian salad | 11
parmesan, olives, tomatoes, basil vinaigrette
- the chopped salad | 10
ham, egg, bacon, tomato, manchego, sweet garlic dressing
- caesar salad | 11
hearts of romaine, parmigiano-reggiano, brioche croutons
- chicken and andouille gumbo | 10
popcorn rice
- lamb meatballs | 12
charred tomato salsa
- bacon & cheddar croquettes | 9
garlic ranch
- lobster mac-n-cheese | 18
tarragon butter, aged cheddar
- pan-fried crab cake | 15
panko crusted, remoulade
- marinated blue crab claws | 12
herbsaint-creole mustard
- gulf shrimp cocktail | 13
wasabi cocktail sauce, red remoulade
- barbecued shrimp | 20 
persillade toast
- corn-fried oysters | 14
pickled cabbage, white cocktail sauce

[Steaks & More]

- prime bone-in ribeye, 20 oz. | 62
- ribeye, 16 oz. | 49
- Raines Farms LA 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
parmigiano-reggiano, 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



[Sautéables]

- au poivre | 2 bordelaise | 2 bernaise | 2 trio | 5
 - lump crabmeat | 12 grilled shrimp | 15 THE steak sauce | 2
- A gratuity of 18% may be added to parties of 6 or more

[Chef's Prix Fixe]

\$55/\$75 with wine pairings

- chicken and andouille gumbo
popcorn rice
Mickey's Fine Malt Liquor
- tournedos of beef
brulee chevre potatoes, mushroom ragout, sauce espagnole
Souzao, Merlot, Tannat, Vending Machine Winery, Horror Show, CA, 2017
- café au lait pot de crème
white chocolate whipped creme
Pinot Blanc, Late Harvest, J. Wilkes, Santa Maria Valley, 2012

[Sides]

- corn & crab "risotto" | 18
jumbo lump and orzo
- charred broccoli | 10
parmigiano-reggiano, balsamic
- fried brussels sprouts | 10
chili vinaigrette, 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)

Bar Manager:
Joe Pilié

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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 | psychaud'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

- LA strawberry-cayenne margarita | 12
olmea altos plata | strawberry puree | agave nectar | lime
- lady belle vedere | 15
belvedere | st. germain | dry curacao | lemon | sparkling
- agave old fashioned | 14
don julio reposado | vida mezcal | agave nectar | house-made grapefruit bitters
- mint swizzle | 14
chartreuse | creme de menthe | lemon | mint | psychaud's

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 | 13/52
Joseph Drouhin, Bourgogne, France, 2017
- 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

bubbles+white wine

- brut | 10/40
Francois Montand, France, NV
- brut rosé | 14/56
Francois Montand, France, NV
- prosecco | 12/48
Avisi, 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

beer+cider

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

- 2nd set pilsner, 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
- southern pecan, Lazy Magnolia Brewery | 6
- pale ale, Sierra Nevada | 7
- west coast IPA, Second Line Brewing | 6
- ghost in the machine, imperial ipa,
Parish Brewing Co. | 9
- sculpin grapefruit IPA, Ballast Point Brewing | 8
- sweet potato stout, Lazy Magnolia Brewery | 6
- korova milk porter, Gnarly Barley | 7
- guinness stout, Guinness Brewing Co. | 8
- summer shandy, Leinenkugel's | 6
- la fin du monde, belgian tripel, Unibroue | 9
- duvel belgian strong golden ale | 8

Premium Pours

- Stag's Leap, "Artemis", Cabernet Sauvignon
Napa Valley, 2015
3 ounces/20. 6 ounces/40. bottle/160.
- Duckhorn, "Three Palms", Merlot
Napa Valley, 2015
3 ounces/23. 6 ounces/46. bottle/184.
- Caymus, Cabernet Sauvignon
Napa Valley, 2015
3 ounces/20. 6 ounces/40. bottle/160.
- Overture (by Opus One), Red Blend
Napa Valley, NV
3 ounces/28. 6 ounces/56. bottle/225.
- Hope & Grace, Malbec
Napa Valley, 2013
3 ounces/25. 6 ounces/50. bottle/200.
- Emmolo, Merlot,
Napa Valley, 2015
3 ounces/12. 6 ounces/24. bottle/96.
- Justin, Isosceles, Paso Robles, 2014
3 ounces/20. 6 ounces/40. bottle/160.

