

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

ROYAL RED SHRIMP 21.99
garlic lemon butter | Calabrian chili |
toasted herb baguette

LOUISIANA BBQ SHRIMP 21.99
toasted herb baguette | chimichurri

CHARRED CAULIFLOWER 10.99
manchego | chimichurri | herb baguette

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

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 and 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 | almond

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

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

"The Blue Dog"

A series by the late artist George Rodrigue, based on the French-Cajun "loup-garou" legend of a half man half werewolf monster who prowls Louisiana swamps looking for misbehaving children of Cajun Country.

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
warm caramel drizzle | candied almonds

20% Gratuity added to parties of 5 or more | No separate checks for parties of 4 or more

THE SPECIALTIES

STEAKHOUSE PUNCH | 15.99

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

PIMM'S BERRY | 14.99

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

AGAVE SPLASH | 14.99

Blanco Tequila, Agave Nector, Splash of Soda, Lime

CREOLE SPRITZ | 14.99

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

N.O.L.A. TEA | 14.99

Pineapple Vodka, Peach Liqueur, Iced Tea, Lemon Juice

THE CLASSICS

SAZERAC | 14.99

Rye Whiskey, Peychaud Bitters, Herbsaint, Sugar.

FRENCH 75 | 14.99

Beefeater Gin, Champagne, Lemon

SIDECAR | 14.99

Brandy, Orange Liqueur, Lemon Juice, Sugar Rim

MANHATTAN | 14.99

Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry.

HEMMINGWAY DAQUIRI | 14.99

White Rum, Luxardo Maraschino Liqueur, Grapefruit, Lime

SPARKLING + WHITES

	GLASS / BOTTLE
BRUT SPARKLING James Serra Cristalino, Spain , Reims, France	11.99 / 47.99
BRUT SPARKLING Moet & Chandon , Reims, France	19.99 / 79.99
ROSÉ STILL Charles & Charles , Columbia Valley, WA 2017	12.99 / 48.99
CHARDONNAY Three Thieves , California, 2019	11.99 / 44.99
CHARDONNAY J. Wilkes , Santa Maria Valley, CA, 2015	16.99 / 64.99
PINOT GRIGIO Santa Margherita , Valdadige, 2020	16.99 / 64.99
SAUVIGNON BLANC Justin , Napa Valley, CA, 2019	16.99 / 64.99

	BOTTLE
BRUT SPARKLING Veuve Clicquot , Reims, France	120.99
ROSÉ SPARKLING Moet & Chandon Imperial , Reims, France	99.99
ROSÉ STILL Peyrassol Cuvee De La Commanderie , Provence, 2020	60.99
CHARDONNAY Omero Cellars , Willamette Valley, OR, 2017	56.99
CHARDONNAY Reynolds Family , Napa Valley, CA, 2016	95.99
CHARDONNAY Cakebread , Napa Valley, CA, 2019	115.99
SAUVIGNON BLANC Maitre De Chai "Herron" , Sonoma, CA, 2017	64.99
SAUVIGNON BLANC Cakebread , Napa Valley, CA, 2019	115.99

REDS

	GLASS / BOTTLE
PINOT NOIR Meomi , California, 2017	13.99 / 52.99
PINOT NOIR Migration by Duckhorn , Sonoma Coast, CA, 2018	16.99 / 64.99
MALBEC Bodega Colome , Cal Calchaqui, Argentina, 2019	14.99 / 56.99
CABERNET SAUVIGNON Three Thieves , California, 2019	11.99 / 44.99
CABERNET SAUVIGNON Canvasback by Duckhorn , Washington, 2018	20.99 / 80.99
MERLOT Duckhorn , Napa Valley, CA, 2018	23.99 / 100.99

	BOTTLE
CABERNET SAUVIGNON Silver Oak , Alexander Valley, CA, 2016	170.99
CABERNET SAUVIGNON Silver Oak , Napa Valley, CA, 2016	220.99
TINTA DE TORO Vega Sicilia "Pintia" , Toro, Spain, 2012	99.99
PETIT SYRAH, CHARBONO The Prisoner , Napa Valley, CA, 2019	110.99
MERLOT Hall , Napa Valley, CA, 2018	130.99
CABERNET FRANC Crocker & Starr , Napa Valley, CA, 2012	125.99

LOCAL BREWS

7.99 EACH

LOUISIANA WHEAT ALE Canebrake , Parish Brewing Co.	JUICY HAZY IPA Jucifer , Gnarly Barley	AMERICAN PALE ALE Voodoo , Tin Roof	AMERICAN LAGER Paradise Park , Urban South Brewery
--	--	---	--

DOMESTIC & IMPORTS

7.99 EACH

ABITA AMBER | BLUE MOON | BUD LIGHT | BUDWEISER | COORS LIGHT | CORONA | HEINEKEN | STELLA | MILLER LIGHT

"THERE ARE A LOT OF PLACES I LIKE, BUT I LIKE NEW ORLEANS BETTER." - BOB DYLAN