

THE STEAKHOUSE

fine food & drink for fine people

STARTERS

CHARRED GULF OYSTERS 18
green garlic butter | nudja breadcrumbs | parmesan

DEVILED EGGS 9
farm eggs | cider aioli | chives

LOUISIANA BBQ SHRIMP 21
toasted herb baguette | chimichurri

SHRIMP COCKTAIL 19
red yuzu kosho cocktail | charred lemon cheek

PAN SEARED CRAB CAKE 18
fennel citrus slaw | piquillo aioli

SOUP & SALADS

CHICKEN + SAUSAGE GUMBO 16

HOUSE SALAD 10
organic lettuces | slab bacon | blue cheese | tomatoes |
cucumber | champagne vinaigrette

CAESAR 10
shaved romano cheese | focaccia crouton

WEDGE 14
chives | radish | maytag blue cheese | vine ripe tomato |
pickled red onion | house smoked bacon

SIDES

LOADED WHIPPED POTATOES 12
bacon | peas | aged cheddar | chives | crème fraîche

CRAB "RISOTTO" 18
orzo | smoked chili oil | parmesan cheese

HEIRLOOM BABY CARROTS 9
Louisiana gold honey | garam masala yogurt

ROASTED LOCAL BRUSSEL SPROUTS 9
red wine vinaigrette | shallots

LOUISIANA SWEET POTATO 9
vanilla bean marshmallow | bourbon maple syrup

LOBSTER MAC + CHEESE 18
aged white cheddar | tarragon

DESSERT - 10

COOKIES + COCKTAILS
house baked chocolate chip cookie | dry iced cocktails

THE CARROT CAKE
cream cheese icing | rum soaked raisins

CHOCOLATE FUDGE CAKE
cherry compote | espresso ice cream

CHAMPAGNE SPECIALS

"ACE OF SPADES" 250

CRISTAL 225

DOM PERIGON 200

MOET CHANDON ROSE IMPERIAL 75

MOET CHANDON ICE IMPERIAL 75

MOET CHANDON NECTAR IMPERIAL 75

ENTREES

HAWAIIAN AHI TUNA 38
sesame seed crusted | napa cabbage slaw |
gochujang sauce

HALIBUT 40
garlic and orange peel roasted beets | castelvetrano olives |
extra virgin olive oil

7 OZ FILET MIGNON 51
marrow farms blistered shishito peppers |
herbs de provence butter

16 OZ PRIME RIBEYE 56
caramelized onion | smoked vanilla lobster butter

14 OZ PRIME NY STRIP 58
marrow farms blistered shishito peppers |
smoked vanilla lobster butter

BERKSHIRE PORK CHOP 44
fall apple compote | whole grain mustard vinaigrette

WAGYU SKIRT STEAK 38
local greens | shaved parmesan | chimichurri

CRISPY SKIN CHICKEN 38
yukon gold whipped potatoes | pomodoro sauce |
chive beurre blanc | olives

ADD ONS

TRIO OF SAUCES 7
steak sauce | béarnaise | chimichurri

COLD WATER LOBSTER TAIL 40

CHOOSE YOUR SURF

add a surf option to any steak for 18

shrimp scampi | white wine garlic sauce
oscar style | crab meat | asparagus

BOTTLED COCKTAILS **SPECIALITY COCKTAILS**

**EACH BOTTLE IS HAND CRAFTED IN HOUSE
AND SERVES TWO COCKTAILS**

20TH CENTURY | 18

Bombay Dry, Creme De Cacao, Kina Lillet Blanc, Lemon

BETWEEN THE SHEETS | 18

Remy Martin VSOP, Bacardi, Pierre Ferrand Dry Curacao, Lemon

VIEUX CARRE | 18

Sazerac Rye, Carpano Attica, Remy Martin VSOP, Benedictine,
Peychauds, Angostura

BACK TO BASICS | 12

Grey Goose, Peychauds, Cherry Herring, Orange,
Tonic, Eau de Rose

GOLDEN KEY | 12

Sazerac Rye, Louisiana Gold Local Honey, Lemon, Grapefruit,
Elderflower, Orange Bitters

FREEZE OUT | 2 - 12 | 4 - 20

choice of -
Passion Fruit | Reposado Tequila, Passion Fruit, Lime, Aperitivo
Citrus Melon | Light Rum, Almond Clove Cordial, Melon, Citrus

UP IN THE CLOUDS | 15
Apple Brandy, Aged Rum, Allspice
Lemongrass, Citrus

P R E M I U M P O U R S

DUCKHORN, "THREE PALMS", Merlot, 2015
3oz | **23** 6oz | **46** Bottle | **184**

EMMOLO, Merlot, 2016
3oz | **12** 6oz | **24** Bottle | **96**

FERRARI - CARANO, "TRESOR", Cab Blend, 2014
3oz | **12** 6oz | **24** Bottle | **96**

BELLE GLOS, "CLARK & TELEPHONE", Pinot Noir, 2018
3oz | **11** 6oz | **22** Bottle | **88**

BUBBLES + WHITES

CAVA BRUT SPARKLING | 10/40
Jaume Serra Cristalino, Spain, NV

BRUT SPARKLING ROSÉ | 14/56
Francois Montand, France, NV

SANGIOVESE ROSÉ | 12/48
Ferrari-Carano, Sonoma County, CA 2018

FUMÉ BLANC | 12/48
Ferrari-Carano, Sonoma County, CA 2018

SAUVIGNON BLANC | 12/48
Chateau St. Michelle, Colombia Valley, 2017

PINOT GRIGIO | 16/64
Santa Margherita, Alto Adige D.O.C., 2018

UNOAKED CHARDONNAY | 14/56
St. Supery, Napa Valley, CA, 2018

CHARDONNAY | 11/44
Canyon Road, California, 2018

REDS

PINOT NOIR | 16/64
La Crema, Sonoma Coast, CA, 2017

PINOT NOIR | 18/72
Brewer-Clifton, Santa Risa Hills, 2015

MERLOT | 13/52
Simi, Sonoma County, CA, 2016

MERLOT | 11/44
Canyon Road, California, 2018

CABERNET SAUVIGNON | 11/44
Canyon Road, California, 2018

CABERNET SAUVIGNON | 20/80
Napa Cellars, Napa Valley, CA, 2016

..... **DRINK LOCAL**

LOUISIANA WHEAT ALE | 7
Canebrake, Parish Brewing Co.

AMERICAN LAGER | 7
Paradise Park, Urban South Brewery

JUICY HAZY IPA | 7
Jucifer, Gnarly Barley

BROWN ALE | 7
Southern Pecan, Lazy Magnolia

AMERICAN PORTER | 7
Korova Milk Porter, Gnarly Barley