

Nola Steak

Starters

JUMBO LUMP CRAB CAKE Creole Mustard Sauce	22	CAJUN SHRIMP COCKTAIL Crab Boiled Shrimp & Cajun Cocktail Sauce	18
GRIS GRIS ROLLS Andouille, Crawfish, Onion, Garlic & Mozzarella Cheese	15	CRAWFISH BREAD Crawfish, Cream Cheese, Spinach, Monterey Jack & Parmesan Cheese	14
OYSTERS CHARBROILED Garlic Butter, Parmesan & Green Onion	MKT	SHRIMP ON SUGARCANE Gulf Shrimp Skewered on Sugar Cane, Fried in Cornmeal, & Chipotle Agave Sauce	18
ONION RINGS Crystal Buttermilk Battered Fried Onion Rings Served w/ Red Remoulade	14	SOUP DU JOUR Chef's Daily Selection of House Made Soup	9

The Garden District – 8/15

CAESAR Romaine, Shaved Parmesan, Croutons, & Caesar Dressing	WEDGE Iceberg, Tomato, Red Onion, Egg, Marinated Cucumber, Bacon & Blue Cheese Dressing
GARDEN Spring Mix, Heirloom Tomato, Cucumber, Goat Cheese, Candied Walnut, & House Vinaigrette	BEET SALAD Red & Gold Roasted Beets, Mixed Greens, Goat Cheese, & Candied Pecans tossed in Olive Oil

Steaks

16oz RIBEYE	58
18oz COWBOY STEAK	52
10oz CENTER CUT FILET	48
14oz NOLA STRIP	42
32oz TOMAHAWK	120

Lagniappe

AU POIVRE - 8
MARCHAND DE VIN - 6
BLEU CHEESE - 4
CARAMELIZED MUSHROOMS - 6
SEAFOOD CREAM - 5
COMPOUND BUTTER - 5

Sides – 8

BOURSIN MASHED POTATOES
LOADED BAKED POTATO
CRISPY BRUSSEL SPROUTS
WILD RICE PILAF
ASPARAGUS
CORN GRITS
GREEN BEAN ALMONDINE
CREAMED SPINACH

Entrees

PAN SEARED CRISPY SKIN SALMON Wild Rice Pilaf, Grilled Asparagus, Honey Creole Glaze	32	ANDOUILLE CRUSTED GULF FISH Andouille Crusted Local Gulf Fish, Crispy Brussel Sprouts, Pumpkin Curry	38
KUROBUTA PORK CHOP Grilled Pork Chop, Char Roasted Cabbage, Crispy Sweet Potatoes, Corn Grits	36	AIRLINE CHICKEN Brined Airline Chicken Breast, Boursin Mashed Potatoes, Gravy, Green Bean Almondine	32
LOUISIANA BBQ SHRIMP House Barbeque Sauce, Grits, Grilled Andouille, Garlic Toasted Baguette	34	MAGNOLIA MUSHROOM CAMPANELLE Cremeni Mushroom, Gulf Shrimp, Lumb Crabmeat, Tomato, Garlic Beurre Blanc, Campanelle Pasta	25
SURF & TURF PASTA Filet, Shrimp, Seafood Cream Sauce, Capellini Pasta	34	A La Carte	
		SHRIMP - 15	LUMP CRAB MEAT - 15
		CHICKEN BREAST - 10	SALMON – 16

Specialty Craft Cocktails

PAINKILLER 9

Bacardi, Orange, Pineapple,
Coconut Cream, Nutmeg

ITALIAN MARGARITA 11

Camarena Silver, Amaretto,
Orange, Sour, Salt Rim

BLUEBERRY PUNCH 9

Bacardi, Blueberry, Lemon,
Simple, Cinnamon

BLOOD ORANGE CRUSH 11

Effen Blood Orange, Triple Sec,
Lemon Lime Soda

EMPRESS SEVENTY FIVE 11

Empress 1908, Sparkling Wine,
Simple, Lemon

OLD FASHIONED 10

Jim Beam, Cherry, Orange,
Simple, Bitters

COSMOPOLITAN 10

Tito's, Triple Sec,
Cranberry, Lime

RED WINE SANGRIA 8

Red Wine, Simple, Orange,
Lemon, Blueberry

NOLA TINI 11

Tito's, Limoncello, Lemon,
Simple

Beers

DOMESTICS 4.50

Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra

IMPORTS 4.50

Corona and Heineken

Wines by the Glass



THE SEEKER PINOT GRIGIO, ITALY Light, floral, tangy	8	28
SONOMA CUTRER CHARDONNAY, CALIFORNIA Medium, buttery, citrus	14	42
JOEL GOTT SAUVIGNON BLANC, NAPA VALLEY Medium light, balanced, fruity	12	35
MEIOMI PINOT NOIR, CALIFORNIA Light, smooth. light tannin	13	50
DECOY BY DUCKHORN CABERNET, NAPA VALLEY Medium, smooth tannin, lush black fruit	18	90
14 HANDS MERLOT, WASHINGTON Medium, blue fruit, smooth	8	28
MUPHY GOODE RED BLEND, CALIFORNIA Medium, smooth, earthy	8	28
BELLE GLOS "DAIRYMAN" PINOT NOIR Medium, dark fruit, balanced	22	80

Bubbles & Rosé

IRON HORSE "WEDDING CUVÉE" 2014 Medium, citrus, floral	80
PERRIER-JOUET GRAND BRUT Medium, toasted, nutty, citrus	195
VIEUX CARRE ROSE, CALIFORNIA Light, earthy	36
AVISSI PROSECCO Clean, white fruit, light body	38

Wines by the Bottle

STAGS' LEAP CHARDONNAY, NAPA VALLEY Full body, oak, buttery	72
HARTFORD COURT CHARDONNAY, RUSSIAN RIVER VALLEY Medium heavy, oak, balanced	50
CIRCA 2005 SYRAH, CALIFORNIA Dark fruit, smoke, pepper	42
GASCON MALBEC, MENDOZA, ARGENTINA Dark fruit, tobacco, earthy	42
CHATEAU ST MICHELLE RIESLING Crisp, balanced, light to medium body	32
DAOU RED BLEND PESSIMIST Bold, dark fruit, subtle smokiness	80