



Appetizers

Prime Sliders	10	Duck Tostadas	12
Thinly sliced prime rib piled high on toasted sesame buns, finished with creamed horseradish and fresh cole slaw.		Delicious duck breast on top of fried tortillas, garnished with lettuce, pico de gallo and Cajun sour cream.	
Crab Cakes	15	Fried Crawfish Tails	15
Golden-fried crab cakes made with Louisiana Jumbo Lump crab, French bread, and seasonings, served with remoulade sauce.		Catahoula deep water crawfish soaked in seasoned buttermilk, dusted in cornmeal, flash fried and served with Creole tartar sauce.	
Jumbo Shrimp Cocktail	15	Crab Stuffed Mushrooms	15
Lightly seasoned boiled Gulf shrimp with horseradish cocktail sauce.		Louisiana Gulf crab and toasted French bread overstuffed into jumbo mushrooms and served with Beurre Blanc sauce.	

Soups & Salads

House Salad	8	Caesar Salad	8
Tender spring mix with fresh tomatoes, cucumbers, croutons and choice of dressing.		Romaine lettuce, croutons, shaved Parmesan, tossed in Caesar dressing.	

The Wedge	10
Crispy iceberg lettuce, blue cheese crumbles, tomato wedges, shallots and diced bacon bits.	

Five Onion Soup	8	Soup du Jour	8
A deliciously creamy soup, rich with the flavors of five varieties of onions, served with croutons and garnished with Parmesan and Gruyère cheeses.		Every day we serve a freshly made soup du jour. Please ask our staff about today's offering.	

Sides

Parmesan Truffle Fries	8	Roasted Jalapeño Mac & Cheese	8
Fresh-cut fries, truffle oil, grated Parmesan.		Classic dish with a roasted twist.	
Sautéed Mushrooms	8	Asparagus Hollandaise	8
Button mushrooms sautéed with garlic, shallots and red wine.		Tender steamed asparagus topped with house-made Hollandaise sauce.	
Vegetable of the Day	8	Praline Sweet Potatoes	8
Fresh, seasonal vegetables cooked to perfection. Please ask our staff about today's offering.		Roasted sweet potato mashed and topped with our Crown Maple Praline Sauce.	
Baked Potato	8	Roasted Garlic Mashed Potatoes	8
Baked potato with your choice of butter, sour cream, bacon bits, chives and Cheddar cheese.		Creamy, whipped potatoes infused with slow-roasted garlic cloves, butter and cream.	

Steaks may be cooked to order. Consuming raw or undercooked meats may increase your risk to foodborne illness, especially if you have certain medical conditions.

Entrées

All entrees and steaks are served with salad and a side. Add béarnaise sauce, grilled shrimp, lump crab sauté, or crawfish étouffée to any steak or entrée for \$8

Dijon Crusted Lamb Chops 35

Domestic lamb double chops coated in a thin layer of Dijon mustard, and served with rosemary demi-glaze.

Big Lake Stuffed Redfish 35

Louisiana crabmeat-stuffed redfish filets, seasoned, baked and topped with home style crawfish étouffée.

St. Louis Cut BBQ Pork Ribs 25 / 30
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Dry rubbed, slow smoked, and finished with our in-house barbeque sauce, your choice of half or full rack.

Bacon Wrapped Stuffed Shrimp 30
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Jumbo shrimp, seasoned and stuffed with crabmeat, wrapped in bacon, breaded and fried golden brown and served with citrus Beurre Blanc sauce.

10 oz. Lobster Tail 35

Maine lobster tail, broiled to mouth-watering perfection and served with clarified butter.

Surf and Turf 70

Our 8 oz. filet mignon served with a 10 oz. Maine lobster tail.

Steaks

8 oz. Filet Mignon 40

Hand carved from the center of the tenderloin for remarkable flavor and juiciness.

12 oz. Filet Mignon 55

Selected for its marbling, texture, and color, and hand carved from the center for remarkable flavor and juiciness.

16 oz. Ribeye Steak 45

Closely trimmed while keeping superb marbling and full ribeye flavor.

18 oz. New York Strip Steak 60

A classic steak-lover's steak, rich marbling and a fine texture combine to create an incredibly robust flavor with juicy tenderness.

22 oz. Cowboy Ribeye Steak 65

Thick-cut, rich marbling coupled with bone-in flavor creates a perfect steak.

Prime Rib 30 / 35

Herb marinated and slow-roasted daily, your choice of 16 oz. or 20 oz. cut.

24 oz. USDA Prime Porterhouse 70

For steak lovers who can't decide on their favorite cut, our Porterhouse solves the dilemma by combining the strip steak and tenderloin in one.

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