
Appetizers

Prime Sliders 10
Thinly sliced prime rib piled high on toasted homemade buns, finished with fresh cole slaw and creamy horseradish sauce.

Seafood Cocktail Sampler

Marinated Jonah crab claws, Gulf Coast oysters* on the half shell, Jumbo shrimp, and split Alaskan king crab legs, served on a cloud of smoking ice with horseradish, cocktail sauce and sliced lemons.

Large Platter 70 Small Platter 30

Jumbo Shrimp Cocktail 15
Seasoned boiled Gulf shrimp served with sliced lemons and spicy cocktail sauce.

Lamb Chops 20
Tender marinated lamb chops grilled to your liking, resting on a fresh bed of spring mix and served with red wine reduction sauce.

Crab Cakes 15
Golden-fried crab cakes made with Louisiana lump crab meat, fresh-made breadcrumbs and seasonings, and served with Cajun remoulade sauce.

Duck Tostadas 12

Pan-seared duck breast on top of crispy tortillas, garnished with melted Colby Jack cheese, homemade pico de gallo, crispy duck skin cracklins and Cajun sour cream.

Soups & Salads

House Salad 8
Fresh garden summer greens with grape tomatoes, sliced cucumbers and toasted croutons, topped with thinly sliced purple onions, shaved carrots and your choice of freshly made dressings.

Caesar Salad 8
Crisp romaine lettuce tossed in a creamy Caesar dressing and topped with grated Parmesan, accompanied by an oven toasted cheese fan.
Add Chicken 7 Add Shrimp 10

Smoked Salmon Salad 18

Moist smoked salmon rosette, resting on tender spring mix, seasonal fruit, and toasted pine nuts, drizzled with a smoky citrus vinaigrette.

French Onion Soup 8
Our spin on a traditional favorite. Caramelized onions teamed with a rich beef broth and topped with a garlic herb crostini smothered in Gruyère cheeses.

Soup du Jour 8
Chef creates a fresh soup daily, using the finest locally sourced, seasonal products. Please ask our staff about today's offering.

Sides

Vegetable of the Day 8
Fresh, seasonal vegetables cooked to perfection. Please ask our staff about today's offering.

Roasted Jalapeño Mac & Cheese 8
Our twist to mac & cheese with a spicy cheese sauce and spiral pasta.

Sautéed Mushrooms 8
Mushrooms sautéed with garlic, shallots and red wine.

Parmesan Truffle Fries 8
Fresh-cut fries, truffle oil, grated Parmesan.

Creamed Spinach 8

Fresh spinach sautéed with onions and bacon, deglazed with Pernod, mixed with a creamy cheese sauce, topped with toasted bread crumbs and Parmesan cheese.

Baked Potato 8
Oven baked potato with your choice of butter, sour cream, bacon bits, chives and Cheddar cheese.

Sweet Potato Casserole 8
Roasted and whipped sweet potatoes topped with candied walnuts.

Sautéed Asparagus 8
Tender sautéed asparagus topped with home-made Hollandaise sauce.

Roasted Garlic Mashed Potatoes 8
Creamy, whipped potatoes infused with slow-roasted garlic cloves, butter and cream.

* Oysters on the half-shell are raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

All entrées 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

Sea Bass 35

Pan seared sea bass served with roasted red pepper sauce and citrus beurre blanc sauce.

Stuffed Prawns 40

Large Mediterranean prawns combined with our signature stuffing, baked to perfection and served with roasted red pepper beurre blanc sauce.

Lobster Pasta 25

Claw and knuckle meat sautéed in butter and garlic in our homemade Alfredo sauce, tossed with linguini and served with a grilled garlic bread stick.

10 oz. Lobster Tail 40

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

Herb Crusted Lamb Chops 35

Domestic lamb double chops seasoned with fresh herbs and seasoned breadcrumbs, roasted and served with our fresh garlic potatoes and rosemary demi-glace.

Honey Bourbon Glazed Salmon 25

Pan seared salmon with honey bourbon glaze, topped with a grilled Jumbo prawn over a bed of wilted spinach.

Steaks

Prime Rib 30 / 35

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

16 oz. Ribeye Steak 45

Closely trimmed while keeping superb marbling and full ribeye flavor.

Filet Mignon 30 / 45

Your choice of a 6 oz. or 10 oz. filet of beef, selected for its marbling, texture, and color, and hand carved from the center for remarkable flavor and tenderness.

22 oz. Cowboy Ribeye Steak 65

A thick-cut of rich marbling, coupled with bone-in flavor, creates a perfect steak.

16 oz. New York Strip Steak 55

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

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