

APPETIZERS

BBQ BACON WRAPPED SHRIMP & GRITS 16	LAMB LOLLIES 20
Jumbo shrimp sautéed with herbs and spices, served over creamy smoked Gouda and Cheddar cheese grits	Tender marinated lamb chops grilled to your liking, resting on a bed of roasted corn relish, served with a rosemary and red wine reduction
JUMBO LUMP CRAB CAKES 17	GRAND SEAFOOD PLATTER 99
Golden fried crab cakes made with Louisiana lump crab meat, fresh-made breadcrumbs and seasonings, served with Cajun remoulade sauce	Blue crab claws, 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
DUCK TOSTADAS 12	CRAWFISH MAC & CHEESE 12
Braised duck on top of crispy tortillas, garnished with melted Colby Jack cheese, homemade pico de gallo, crispy duck skin, and Cajun sour cream	Our spicy twist to mac & cheese with Louisiana crawfish tails, andouillie sausage, creamy cheese sauce and spiral pasta
JUMBO SHRIMP COCKTAIL 16	PANNED SEARED SEA SCALLOPS MKT PRICE
Boiled, fried or smoked Jumbo Gulf shrimp, with sliced lemons and a spicy cocktail sauce	Served over wilted spinach and bacon medley, finished in a savory beurre noisette sauce
GRILLED OYSTER AU GRATIN	GRILLED QUAIL MEDALLIONS 15
Oysters topped with Gulf shrimp, smoked bacon and Parmesan cream sauce	Marinated and grilled breast of quail, served with house made slaw and Cabernet reduction sauce
1/2 Dozen 12 • Dozen 20	

SOUPS & SALADS

STEAKHOUSE SALAD 6	CLASSIC CAESAR SALAD 8
Fresh garden summer greens with heirloom tomatoes, English cucumbers, toasted croutons, topped with thinly sliced purple onions, shaven carrots and your choice of freshly made dressings	Crisp romaine lettuce tossed in a creamy Caesar dressing and topped with shaved Parmesan cheese, accompanied by an oven toasted cheese fan
WEDGE SALAD 9	Add Chicken 6 • Add Shrimp 10
Little Gem Lettuce wedge topped with creamy blue cheese dressing, accompanied with heirloom tomatoes, chives, Maytag Blue Cheese crumbles and smoked bacon	FRENCH ONION SOUP 8
SIGNATURE SOUP DU JOUR 8	Our spin on a traditional favorite. Caramelized onions teamed with a rich beef broth, topped with a toasted garlic herb crostini and smothered in melted Gruyère cheese
Please ask our staff about today's offering	BEET SALAD 13
	Roasted beets, feta cheese, heirloom tomatoes and fresh herbs

SIDES

PARMESAN TRUFFLE FRIES 7	SAUTÉED MUSHROOM TRIO 7
Fresh-cut fries in truffle oil with grated Parmesan cheese	Portobello, Crimini and Button mushrooms sautéed to order with garlic, shallots, and red wine
VEGETABLES OF THE DAY 7	BAKED POTATO 7
Fresh season vegetables cooked to perfection; please ask staff about today's offerings	Oven baked potato with your choice of butter, sour cream, bacon bits, chives and Cheddar cheese
SAUTÉED ASPARAGUS 7	SWEET POTATO CASSEROLE 7
Tender sautéed asparagus topped with homemade hollandaise sauce	Roasted and whipped sweet potatoes, topped with candied walnuts
ROASTED GARLIC MASHED POTATOES 7	CREAMED SPINACH 7
Mashed potatoes infused with slow roasted garlic, butter, and cream	Fresh spinach sautéed with onions and bacon, deglazed with Pernod, then mixed with a creamy cheese sauce and topped with toasted bread crumbs and Parmesan cheese
CORN CRÈME BRÛLÉE 7	
Roasted sweet corn in sweet custard and caramelized sugar	

All prices include Tribal tax

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

SEAFOOD & CHICKEN

GRILLED SNAPPER PONTCHARTRAIN Grilled Gulf snapper, Jumbo lump crab, Gulf shrimp, crispy fried Louisiana oysters, Parmesan mushroom rice, and Creole butter	32	BUTTER BRAISED KING CRAB LEG Alaskan King Crab slow braised in herb butter and Cajun spice	MKT PRICE
PARMESAN CRUSTED HALIBUT Pan-seared, served with wilted spinach and cherry tomatoes, finished with a citrus beurre blanc	35	HONEY BOURBON GLAZED SALMON Pan seared salmon with a honey bourbon glaze, topped with grilled Jumbo prawns over a bed of wilted spinach	25
BROILED LOBSTER TAIL Cold water lobster tail cooked to mouthwatering perfection, served with clarified butter	MKT PRICE	BLACKENED CHICKEN & SPINACH PASTA Blackened chicken breast, Parmesan cream sauce, baby spinach, heirloom tomatoes with penne pasta	22
BOURBON STREET BLACKENED TROUT Trout dusted with Cajun seasonings, Louisiana crawfish tails, corn maque choux, baby spinach, and Tabasco® onion straws	28		

STEAKS & CHOPS

FILET MIGNON

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

6oz Filet **32** • 10oz Filet **46**

16OZ RIBEYE STEAK Closely trimmed while keeping superb marbling and full flavor	46	14OZ NEW YORK STRIP Our highly flavorful, hand-cut New York strip	48
22OZ BONE-IN COWBOY RIBEYE STEAK A thick cut of rich marbling, coupled with bone-in flavor, creates a perfect steak	66	LAMB CHOPS Garlic mashed potatoes, mint infused demi glace and Chef's choice vegetable	30
DALLAS PRIME RIB Wood smoked aged prime rib			
16oz 32 • 20oz 36			

ADD ONS

LUMP CRAB	10	GRILLED SHRIMP	7
BÉARNAISE SAUCE	5	STEAMED LOBSTER TAIL	26
KING CRAB LEGS	26	CRAWFISH TAILS	10

CHEF SIGNATURE DISHES

BLUE CRAB BEIGNETS Fried crab fritters with spicy garlic chili tartar sauce and truffle fries	28	FILET DUO Filet medallions served two ways—finished with Jumbo lump crabmeat béarnaise and port wine shiitake mushroom with Jumbo grilled shrimp	MKT PRICE
PAN ROASTED CHICKEN Airline chicken breast served with mashed potatoes, asparagus, herb butter sauce	24	SEAFOOD PASTA White wine cream sauce, fresh herbs, tomato, ravioli pasta, Gulf shrimp and tender lobster meat	30

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