



MONDAY	CLOSED	TUESDAY	CLOSED	WEDNESDAY	4PM-9PM
THURSDAY	4PM-9PM	FRIDAY	4PM-11 PM	SATURDAY	4PM-11 PM
		SUNDAY	4PM-9PM		

## APPETIZERS

<b>BBQ BACON WRAPPED SHRIMP &amp; GRITS</b>	16	<b>LAMB LOLLIES</b>	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	
<b>CRAB CAKES</b>	17	<b>GRAND SEAFOOD TOWER</b>	MKT PRICE
Golden fried crab cakes made with Louisiana 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	
<b>DUCK TOSTADAS</b>	12	<b>CRAWFISH MAC &amp; CHEESE</b>	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, andouille sausage, creamy cheese sauce and spiral pasta	
<b>JUMBO SHRIMP COCKTAIL</b>	16	<b>PANNED SEARED SEA SCALLOPS</b>	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	
<b>GRILLED OYSTER AU GRATIN</b>		<b>GRILLED QUAIL MEDALLIONS</b>	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

<b>STEAKHOUSE SALAD</b>	6	<b>CLASSIC CAESAR SALAD</b>	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	
		Add Chicken 6 • Add Shrimp 10	
<b>WEDGE SALAD</b>	9	<b>FRENCH ONION SOUP</b>	8
Little Gem lettuce wedge topped with creamy blue cheese dressing, accompanied with heirloom tomatoes, chives, Maytag Blue Cheese crumbles and smoked bacon		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	
<b>SIGNATURE SOUP DU JOUR</b>	8	<b>BEET SALAD</b>	13
Please ask our staff about today's offering		Roasted beets, feta cheese, heirloom tomatoes and fresh herbs	

## SIDES

<b>PARMESAN TRUFFLE FRIES</b>	7	<b>SAUTÉED MUSHROOM TRIO</b>	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	
<b>VEGETABLES OF THE DAY</b>	7	<b>BAKED POTATO</b>	7
Fresh seasonal 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	
<b>SAUTÉED ASPARAGUS</b>	7	<b>SWEET POTATO CASSEROLE</b>	7
Tender sautéed asparagus topped with homemade hollandaise sauce		Roasted and whipped sweet potatoes, topped with candied walnuts	
<b>ROASTED GARLIC MASHED POTATOES</b>	7	<b>CREAMED SPINACH</b>	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	
<b>CORN CRÈME BRÛLÉE</b>	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.





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SEAFOOD & CHICKEN

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

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

ADD ONS

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

CHEF SIGNATURE DISHES

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

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