
APPETIZERS

BBQ BACON WRAPPED SHRIMP & GRITS 18	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 19	GRAND SEAFOOD TOWER 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
DUCK TOSTADAS 14	LOBSTER MAC & CHEESE 14
Braised duck on top of crispy tortillas, garnished with melted Colby Jack cheese, homemade pico de gallo, crispy duck skin, and Cajun sour cream	Sautéed lobster tossed with Cavatappi pasta in a creamy cheese sauce
JUMBO SHRIMP COCKTAIL 18	PAN-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 17
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
	Add Chicken 6 • Add Shrimp 10
WEDGE SALAD 9	FRENCH ONION SOUP 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
SIGNATURE SOUP DU JOUR 8	BET SALAD 13
Please ask our staff about today's offering	Roasted beets, feta cheese, heirloom tomatoes and fresh herbs

SIDES

HOUSE STEAK FRIES 8	BAKED POTATO 8
	Oven baked potato with your choice of butter, sour cream, bacon bits, chives and Cheddar cheese
VEGETABLES OF THE DAY 8	CARROT SOUFFLÉ 8
Fresh seasonal vegetables cooked to perfection; please ask staff about today's offerings	Topped with candied walnuts
SAUTÉED ASPARAGUS 8	CREAMED SPINACH 8
Tender sautéed asparagus topped with homemade hollandaise sauce	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
BUTTERY MASHED POTATOES 8	GARLIC BUTTER PASTA 8
	Angel hair pasta tossed in a light garlic butter sauce
CORN CRÈME BRÛLÉE 8	SHAVED BRUSSEL SPROUTS 8
Roasted sweet corn in sweet custard and caramelized sugar	Sautéed with bacon and garlic
SAUTÉED MUSHROOM TRIO 8	
Portobello, Crimini and Button mushrooms sautéed to order with garlic, shallots, and red wine	

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 a certain medical conditions.*

SEAFOOD

GRILLED SNAPPER PONTCHARTRAIN 33 Grilled Gulf snapper, Jumbo lump crab, Gulf shrimp, crispy fried Louisiana oysters, Parmesan mushroom rice, and Creole butter	BUTTER BRAISED KING CRAB LEG MKT PRICE Alaskan King Crab slow braised in herb butter and Cajun spice
PARMESAN CRUSTED HALIBUT 37 Pan-seared, served with wilted spinach and cherry tomatoes, finished with a citrus beurre blanc	HONEY BOURBON GLAZED SALMON 27 Pan-seared salmon with a honey bourbon glaze, topped with grilled Jumbo prawns over a bed of wilted spinach
BROILED LOBSTER TAIL Cold water lobster tail cooked to mouthwatering perfection, served with clarified butter	FISH OF THE DAY MKT PRICE Please ask our staff about today's selection; grilled and served over angel hair pasta, finished with a lemon butter sauce
BOURBON STREET BLACKENED TROUT 29 Trout dusted with Cajun seasonings, Louisiana crawfish tails, corn maque choux, baby spinach, and Tabasco® onion straws	

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 49 Closely trimmed while keeping superb marbling and full flavor	14OZ NEW YORK STRIP 49 Our highly flavorful, hand-cut New York strip
22OZ BONE-IN COWBOY RIBEYE STEAK 66 A thick cut of rich marbling, coupled with bone-in flavor, creates a perfect steak	LAMB CHOPS 33 Topped with mint infused demi-glace
DALLAS PRIME RIB Wood smoked aged prime rib 16oz 35 • 20oz 39	

ADD ONS

LUMP CRAB 12	GRILLED SHRIMP 9
BÉARNAISE SAUCE 5	STEAMED LOBSTER TAIL MKT PRICE
KING CRAB LEGS MKT PRICE	

CHEF SIGNATURE DISHES

MARINATED SKIRT STEAK 27 Marinated and grilled skirt steak with grilled peppers and onions, finished with a chimichurri sauce, served with cilantro rice	SEAFOOD PASTA 31 White wine cream sauce, fresh herbs, tomato, ravioli pasta, Gulf shrimp and tender lobster meat
PAN ROASTED CHICKEN 24 Airline chicken breast served with mashed potatoes and asparagus, finished with herb butter sauce	BLACKENED CHICKEN AND SPINACH PASTA 22 Blackened chicken breast, Parmesan cream sauce, baby spinach, heirloom tomatoes with penne pasta

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 a certain medical conditions.*