



APPETIZERS

BBQ BACON WRAPPED SHRIMP & GRITS 18	GRILLED OYSTER AU GRATIN
Jumbo Gulf shrimp sautéed with herbs and spices, served over creamy smoked Gouda and Cheddar cheese grits	Oysters topped with Gulf shrimp, smoked bacon and Parmesan cream sauce
	1/2 Dozen 14 • Dozen 24
GRILLED QUAIL MEDALLIONS 17	LAMB LOLLIES 20
Marinated and grilled breast of quail, served with house-made slaw and Cabernet reduction sauce	Tender marinated grilled lamb chops resting on a bed of roasted corn relish, served with a rosemary-red wine reduction
JUMBO LUMP CRAB CAKES 22	BIG BANG SHRIMP 22
Pan-seared or fried crab cakes made with Louisiana crab meat, fresh-made breadcrumbs and seasonings, served with Cajun rémoulade sauce	Asian-style shrimp, golden fried and tossed in spicy aioli sauce
DUCK TOSTADAS 14	LOBSTER MAC & CHEESE 14
Braised duck on top of crispy tortillas, garnished with melted Colby Jack cheese, house-made pico de gallo, crispy duck skin and Cajun-seasoned sour cream	Sautéed lobster tossed with Cavatappi pasta, served with a creamy cheese sauce
JUMBO SHRIMP COCKTAIL 22	PAN-SEARED SEA SCALLOPS MKT PRICE
Jumbo Gulf shrimp with sliced lemons and spicy cocktail sauce	Served over wilted spinach and bacon medley, finished in a savory beurre noisette sauce

SOUPS & SALADS

HOUSE SALAD 6	CLASSIC CAESAR SALAD 8
Fresh garden summer greens, heirloom tomatoes, English cucumbers, toasted croutons, topped with thinly sliced purple onions, shaven carrots and your choice of dressing	Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with shaved Parmesan cheese
	Add Chicken 6 • Add Shrimp 10
WEDGE SALAD 9	SIGNATURE SOUP DU JOUR 8
Little Gem lettuce wedge topped with creamy blue cheese dressing, accompanied with heirloom tomatoes, blue cheese crumbles and smoked bacon	A fresh soup made in-house daily by our Chef, please ask our staff about today's offering
FRENCH ONION SOUP 8	
Our spin on a traditional favorite features caramelized onions teamed with a rich beef broth, topped with a toasted garlic herb crostini and smothered in melted Gruyère cheese	

SEAFOOD

SNAPPER PONTCHARTRAIN 33	BUTTER BRAISED KING CRAB LEGS MKT PRICE
Pan-seared Gulf snapper, Jumbo lump crab, Gulf shrimp, crispy fried Louisiana oysters, Parmesan mushroom rice with Creole butter	Alaskan King Crab, slow-braised in herb butter and Cajun spice
	Choice of 1 lb. or 2 lbs.
PARMESAN CRUSTED HALIBUT 37	BOURBON STREET BLACKENED TROUT 29
Pan-seared, served over wilted spinach and cherry tomatoes, finished in a citrus beurre blanc sauce	Trout dusted with Cajun seasonings, Louisiana crawfish tails, corn maque choux, baby spinach and Tabasco® onion straws
BROILED LOBSTER TAIL MKT PRICE	HONEY BOURBON GLAZED SALMON 27
Cold water lobster tail cooked to mouthwatering perfection, served with clarified butter	Pan-seared honey bourbon glazed salmon, topped with grilled Jumbo shrimp, served over a bed of wilted spinach
FISH OF THE DAY MKT PRICE	
Please ask service staff about today's selection	

All prices include Tribal tax. 18% gratuity added to parties of 6 or more.

*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.

STEAKS

USDA PRIME STEAKS We proudly serve USDA mid-Western beef aged to perfection

16 oz. RIBEYE STEAK

Closely trimmed while keeping superb marbling and full ribeye flavor

49

14 oz. NEW YORK STRIP

Our highly flavorful, hand cut New York strip steak

49

22 oz. BONE-IN COWBOY RIBEYE STEAK 66

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

PRIME RIB

Herb marinated and slow-roasted, this is prime rib at its finest

16 oz. 49 • 20 oz. 57

USDA CHOICE GRADE FILET MIGNON

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

6 oz. Filet 35 • 10 oz. Filet 50

TOPPINGS

BÉARNAISE SAUCE

5

LOUISIANA LUMP CRAB

12

GRILLED SHRIMP

9

ADD A STEAMED LOBSTER TAIL OR KING CRAB LEGS TO ANY ENTRÉE

MKT PRICE

CHEF SIGNATURE DISHES

MARINATED SKIRT STEAK

27

Grilled with peppers and onions, finished with a chimichurri sauce, served with cilantro rice

CHICKEN MARSALA

25

Pan-seared chicken breast with Marsala wine and mushroom sauce

BLACKENED CHICKEN & SPINACH PASTA 22

Blackened chicken breast, baby spinach, heirloom tomatoes served with penne pasta tossed in rich Parmesan cream sauce

SEAFOOD PASTA

31

Louisiana crawfish, Gulf shrimp and crab meat, served with penne or angel hair pasta tossed in rich Parmesan cream sauce

LAMB CHOPS

35

Topped with mint-infused demi-glace; served with buttery mashed potatoes, and Chef's choice of vegetable

SIDES

SAUTÉED MUSHROOM TRIO

8

Portobello, crimini and button mushrooms sautéed in garlic, shallots and red wine

HOUSE STEAK FRIES

8

BAKED POTATO

8

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

VEGETABLE OF THE DAY

8

Fresh vegetables cooked to perfection, please ask staff about today's offerings

CREAMED SPINACH

8

Fresh spinach sautéed with onions and bacon, deglazed with Pernod, then mixed with creamy cheese sauce, topped with toasted breadcrumbs and Parmesan cheese

SAUTÉED ASPARAGUS

8

Tender sautéed asparagus topped with house-made hollandaise sauce

GARLIC BUTTER PASTA

8

Angel hair pasta in light garlic butter sauce

BUTTERY MASHED POTATOES

8

Mashed potatoes infused with butter and cream

BAKED SWEET POTATO

8

Served with butter and pecan maple syrup

CORN PUDDING

8

Roasted sweet corn presented in sweet custard

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