

# BIG SKY

STEAKHOUSE

## WELCOME TO BIG SKY STEAKHOUSE

*Timeless steakhouse classics meet the bold flavors of Southwest Louisiana.*  
*Our menu celebrates the finest cuts of beef, fresh Gulf seafood, and locally inspired dishes, crafted with creativity and care for an unforgettable experience.*

### Starters

**Fried Green Tomatoes 20**

*Fried green tomatoes, lump crab meat, house-made remoulade, sautéed crawfish tails*

**Heirloom Tomato Bruschetta 16**

*Toasted bread, topped with heirloom tomatoes, burrata cheese, fresh basil, aged balsamic syrup*

**Jumbo Lump Crab Cake 22**

*Jumbo lump crab meat, light panko bread crumbs, fresh garden herbs, on a bed of sliced cucumber with bright lemon dressing*

**Jumbo Shrimp Cocktail 18**

*Jumbo shrimp poached in a blend of spices, herbs and citrus served with tangy cocktail sauce*

**Prime Ribeye Steak Bites 20**

*Steak bites seared to a perfect crispness, served with our house bourbon peppercorn cream sauce for dipping*

### Soups & Salads

**Crawfish and Corn Bisque 13**

*Rich creamy bisque, sweet corn, tender crawfish tails, with a hint of smoked paprika, garnished with onion crisps*

**Prime Caesar Salad 12**

*Hearts of romaine chopped, creamy house-made caesar dressing, grated Pecorino Romano, garlic croutons, Parmesan twist*

**French Onion Soup 12**

*Caramelized sweet onions in a rich beef broth, topped with a toasted crouton and bubbling Parmesan, mozzarella and Gruyere cheese*

**Small Chop Salad 6**

*Fresh chopped iceberg lettuce, cool cucumber slices, heirloom tomatoes, served with your choice of ranch, blue cheese, caesar, or champagne vinaigrette*

**Grilled Peach and Arugula Salad 14**

*Char-grilled peaches, peppery arugula, prosciutto crisps, feta cheese, candied pecans, champagne vinaigrette*

**Classic Wedge Salad 14**

*Crisp iceberg lettuce wedge, savory Nueske's smoked bacon, tomato confit, blue cheese crumbles, creamy buttermilk blue cheese dressing*

### Signature Entrées

**Oxtail Gravy 38**

*Beef Oxtail braised in a red wine demi served over mashed potatoes with buttered green beans*

**Campanelle Chicken Pasta 30**

*House-made Boursin cheese cream sauce, sautéed mushrooms, tomato, onion, white wine, finished with two herb marinated chicken skewers (8 oz)*

**Southern Fried Chicken 32**

*Beer battered and deep fried to a perfect crispness, pickled green tomato relish, mashed potatoes and gravy, topped with chicken cracklins*

**Red Snapper Calcasieu 44**

*Pan-seared Gulf Red Snapper on a bed of corn pudding, topped with Jolie Crab topping and buttered green beans on the side*

**Fried Softshell Crab Pasta 42**

*Delicious softshell crab, lightly breaded in seasoned corn flour and crispy fried over Crawfish Monica sauce, served on a bed of pasta*

**Big Sky Steak Burger 27**

*Dry-aged beef, ground into two 4 oz patties, smashed to create a crispy exterior seasoned with our unique burger blend, garnished with American cheese, strips of black pepper bacon, lettuce, tomato, and Big Sky burger sauce, served on a soft roll with Big Sky Fries*

**Steak & Fries 29**

*Flatiron steak seared to perfection topped with creole steak sauce, served with Big Sky Fries*

Prime Cuts

<b>Filet Mignon 8 oz</b> <i>Tender and lean, grilled to perfection</i>	<b>48</b>
<b>24 oz Cowboy Cut Bone-In Ribeye</b> <i>Richly marbled, bold flavor, served on the bone for maximum flavor &amp; juiciness</i>	<b>72</b>
<b>Dry Aged New York Strip 14 oz</b> <i>Perfectly balanced with a firm texture and robust beefy finish</i>	<b>58</b>
<b>16 oz Prime Ribeye</b> <i>Hand butchered, signature marbling, and the most flavorful of all the cuts of beef</i>	<b>54</b>
<b>12 oz Wagyu New York Strip</b> <i>The best flavor, marbling, and perfection on a plate – Must try once in a lifetime!</i>	<b>95</b>

*Enhancements*

**Jolie Crab Topping 18**  
*Caramelized onions, white wine, butter, light cream, cremini mushrooms, lemon, and thyme with fresh lump crab meat*

**Oscar Style 14**  
*Crabmeat, asparagus, Béarnaise*

*Grilled Skewers*  
*for your salad, side, or entrée*

**Lemon Herb Marinated Chicken 8 oz 14**

**Salt & Pepper Steak 8 oz 22**

**Shrimp (Grilled or blackened 8 count) 21**

**Roasted Vegetables (Fresh sweet onion, red peppers, and mushrooms) 12**

**Grilled Lobster Skewer 8 oz 42**

Sauces

<b>Bourbon Peppercorn Cream 5</b>	<b>Creole Steak Sauce 5</b>	<b>Melted Roasted Garlic Butter 4</b>	<b>Big Sky Gravy 5</b>
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Sides

<b>Crispy Brussels Sprouts 11</b> <i>Sautéed with bacon lardons, flash fried, tossed with sweet balsamic syrup and finished with Grana Padano Cheese</i>	<b>Au Gratin Hash Browns 12</b> <i>Shredded potatoes, rich cheese, crisp bacon, caramelized onions, and Cajun sour cream</i>																				
<b>Sweet Corn Pudding 10</b> <i>Soft grits, Parmesan, onion, garlic, bell peppers &amp; sweet corn</i>	<b>House Butter Mashed Potatoes 10</b> <b>LOAD THEM UP!</b>																				
<b>Asparagus and Hollandaise 12</b>	<table><tr><td><i>Nueske's bacon</i></td><td><i>3</i></td><td><i>LA Crawfish tails</i></td><td><i>10</i></td></tr><tr><td><i>Caramelized onions</i></td><td><i>2</i></td><td><i>Prosciutto crisps</i></td><td><i>2</i></td></tr><tr><td><i>Choice of cheese</i></td><td></td><td><i>Chicken cracklins</i></td><td><i>2</i></td></tr><tr><td><i>blue cheese, mozzarella,</i></td><td></td><td><i>Big Sky Gravy</i></td><td><i>2</i></td></tr><tr><td><i>or Boursin</i></td><td><i>3</i></td><td></td><td></td></tr></table>	<i>Nueske's bacon</i>	<i>3</i>	<i>LA Crawfish tails</i>	<i>10</i>	<i>Caramelized onions</i>	<i>2</i>	<i>Prosciutto crisps</i>	<i>2</i>	<i>Choice of cheese</i>		<i>Chicken cracklins</i>	<i>2</i>	<i>blue cheese, mozzarella,</i>		<i>Big Sky Gravy</i>	<i>2</i>	<i>or Boursin</i>	<i>3</i>		
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<b>Big Sky Fries 9</b>																					
<b>Sweet Potatoes Mashed &amp; Praline Crumble 9</b>																					

Desserts

<b>Key Lime Pie 12</b> <i>Thick brown butter graham cracker crust, tart key lime filling, topped with golden meringue</i>	<b>Classic Crème Brûlée 12</b> <i>Silky vanilla bean custard, caramelized sugar crust finished with seasonal berry compote</i>
<b>Bananas Foster Bread Pudding 14</b> <i>Warm brioche bread pudding, bananas foster caramel sauce, served tableside with fresh vanilla bean ice cream</i>	<b>Chocolate Lava Cake 14</b> <i>Chocolate cake with a melted center, on a bed of chocolate crackle, and finished with vanilla sabayon</i>
<b>Strawberry Butter Cake 12</b> <i>Layers of gooey butter cake, strawberry cream cheese, fresh strawberries and white chocolate Chantilly</i>	