

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 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

Jumbo Lump Crab Cake 23

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

Heirloom Tomato Bruschetta 16

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

Jumbo Shrimp Cocktail 18

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

Prime Ribeye Steak Bites 23

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

Applewood Bacon Steaks 18

Nueske's applewood bacon steaks cut thick and glazed with a bourbon vanilla bean glaze

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

French Onion Soup 12

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

Grilled Peach and Arugula Salad 15

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

Prime Caesar Salad 12

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

Small Chop Salad 6

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

Classic Wedge Salad 15

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

Southern Fried Chicken 32

Beer-battered and fried to perfect crispness, served with mashed potatoes, gravy, and corn riblets

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

Campanelle Chicken Pasta 30

House-made Boursin cheese cream sauce with sautéed mushrooms, tomato, onion, and white wine, finished with two 4 oz herb-marinated chicken skewers

Steak & Fries 29

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

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

Big Sky Steak Burger 27

Two smashed 4 oz dry-aged beef patties with a crispy, seasoned exterior, topped with American cheese, black pepper bacon, lettuce, tomato, and Big Sky sauce on a soft roll, served with Big Sky Fries

Pan Seared Salmon 42

Pan-seared salmon glazed with sweet mango, served with roasted vegetables and sautéed spinach

Steaks & Chops

Filet Mignon 8 oz <i>Tender and lean, grilled to perfection</i>	48
24 oz Cowboy Cut Bone-In Ribeye <i>Richly marbled, bold flavor, served on the bone for maximum flavor & juiciness</i>	72
Dry Aged New York Strip 14 oz <i>Perfectly balanced with a firm texture and robust beefy finish</i>	58
16 oz Ribeye <i>Hand butchered, signature marbling, and the most flavorful of all the cuts of beef</i>	54
7 oz Wagyu Filet Mignon <i>Exceptionally tender and richly marbled with a buttery texture and unmatched depth of flavor</i>	75

Enhancements

Jolie Crab Topping 18

Caramelized onions, white wine, butter, light cream, cremini mushrooms, lemon, and thyme with fresh lump crab meat

Sautéed Onions & Mushrooms 6

Oscar Style 14

Crabmeat, asparagus, Béarnaise

Alaskan King Crab MKT

served with lemon garlic butter

Grilled Skewers

for your salad, side, or entrée

Lemon Herb Marinated Chicken 8 oz 14

Shrimp (Grilled or blackened 8 count) 21

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

Grilled Lobster Skewer 8 oz 42

Lamb Chops 45

Grilled lamb chops with a port wine reduction, served with grilled asparagus and a wildflower honey-mint berry compote

Sauces

Bourbon Peppercorn Cream 5 Creole Steak Sauce 5 Melted Roasted Garlic Butter 4 Big Sky Gravy 5

Sides

Crispy Brussels Sprouts 11

Sautéed with bacon lardons, flash fried, tossed with sweet balsamic syrup and finished with Grana Padano Cheese

Sweet Corn Pudding 10

Soft grits, Parmesan, onion, garlic, bell peppers & sweet corn

Asparagus and Hollandaise 12

Big Sky Fries 9

Sweet Potatoes Mashed & Praline Crumble 9

Brown Butter Baked Potato 12

Baked to perfection in brown butter, then topped with sour cream, bacon, cheese, and chives for a rich, savory finish

House Butter Mashed Potatoes 10

LOAD THEM UP!

Nueske's bacon 3

Caramelized onions 2

Choice of cheese
blue cheese, mozzarella, or Boursin 3

LA Crawfish tails 10

Big Sky Gravy 2