LUNCH

APPETIZERS
CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE  10
SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM  12
CHARBROILED OYSTERS ON THE HALF SHELL, HERB BUTTER, LEIDENHEIMER TOAST POINTS  14
SPINACH AND ARTICHOKE DIP w CROSTINI  9
JUMBO LUMP CRAB CAKE w SPICY RAVIGOTE  20
CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA  24
ONION RINGS w REMOULADE  9

SOUPS
GUMBO c 10 b 14 TURTLE c 8 SOUP OF THE DAY
POPOVERS TWO LIGHT, HOLLOW EGG BATTER & GRUYERE ROLLS 4

SALADS
HOUSE w MIXED GREENS, CREAMY TABASCO JELLY VINAIGRETTE  5
CAESAR w CHOPPED EGG  7
SENSATION  7
CHOPPED w ROMAINE & ICEBERG LETTUCE, SEASONAL VEGETABLES  10
CAPRESE HEIRLOOM TOMATO w FRESH BASIL  10
SPINACH w WARM BACON VINAIGRETTE  7
WEDGE w BLEU CHEESE, BACON CRUMBLES  9
ADD TO ABOVE: CHICKEN + 9, SHRIMP + 12, OR STEAK + 12
HOT CRAWFISH w HONEY MUSTARD DRESSING  14
SHRIMP REMOULADE  16
GRILLED AHI TUNA SUSHI GRADE TUNA, MIXED GREENS, PONZU SAUCE  18

SANDWICHES
8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES  15
SMOKED PRIME RIB DIP ON FOCCACIA  15
PO BOY OF THE DAY w HOUSE CUT FRENCH FRIES MARKET PRICE

ENTRÉES
FRESH FISH w VEGETABLES  18
JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS  20
HALF CHICKEN, ORGANIC SERVED CRISPY w DIRTY RICE  18
STEAK TIPS w HOUSE CUT FRENCH FRIES  18
6 OZ. PRIME FILET MIGNON  32
CAJUN RUBBED PRIME NEW YORK STRIP IN BLACK IRON SKILLET w VEGETABLE 39
10 OZ. SMOKED PRIME RIB w ROASTED GARLIC GOUDA MASHED POTATOES  24
WILD MUSHROOM RAVIOLI w SAGE BUTTER CREAM, ROASTED PEPPER COULIS  16

SIDES  5 EA
VEGETABLE OF THE DAY HOUSE CUT FRENCH FRIES
THREE CHEESE MAC ROASTED GARLIC GOUDA
DIRTY RICE MASHED POTATOES

PLEASE ALERT YOUR SERVER TO ANY TYPE OF FOOD ALLERGY. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.