

## Appetizers & Small Plates

<b>RELISH &amp; POPOVERS</b>	25
<i>(Serves 4-6) Pickled Tomato, Olives, Crudite, Giardiniera, Pimento Cheese</i>	
<b>OYSTERS *</b>	20
<b>Grilled</b> - Butter, Breadcrumbs	
<b>Chilled</b> - Mignonette	
<b>WAGYU STEAK TARTARE *</b>	25
<i>Bone Marrow Aioli, Jalapeno, Shallot, Cornichon, Pecorino</i>	
<b>JUMBO CHICKEN WINGS</b>	18
<i>Cajun Dry, Rum Chili BBQ, Buffalo</i>	
<b>BOUDIN BALLS</b>	17
<i>Pork, Remoulade</i>	
<b>SMOKED SALMON * RILLETTE</b>	17
<i>Roe, Chives, Firecrackers</i>	
<b>MUSSELS</b>	21
<i>Green Curry, Butter, Ciabatta</i>	
<b>SHRIMP TOSTONES</b>	20
<i>Sambal Aioli, Chilies, Cilantro, Sesame Seed</i>	
<b>MEATBALLS</b>	21
<i>Tomato Sugo, Cheese Curd, Breadcrumb</i>	
<b>STUFFED MUSHROOMS</b>	17
<i>Tasso Ham, Herbs, Fontina</i>	
<b>JUMBO SHRIMP</b>	24
<b>Grilled</b> - Chilli Butter	
<b>Chilled</b> - Cocktail Sauce	

## Soup & Salad

<b>CHICKEN &amp; ANDOUILLE GUMBO</b>	9/15
<i>Trinity, Louisiana Rice, Potato Salad</i>	
<b>SUPPER CLUB WEDGE</b>	15
<i>Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch</i>	
<b>CAESAR SALAD</b>	13
<i>Artisan Romaine, Pecorino, Herb, Breadcrumb</i>	
<b>BABY LETTUCE</b>	13
<i>Yuzu Vinaigrette, Herbs, Macadamia Nut, Honey</i>	

## Additional Protein

<b>GRILLED CHICKEN 6oz</b>	8
<b>FRIED CHICKEN 6oz</b>	8
<b>GRILLED SALMON 7oz</b>	23
<b>HANGER STEAK 8oz</b>	30



## Steaks

*All Steaks Are Certified Angus Beef*

<b>FILET MIGNON</b>	8oz	58
<b>NEW YORK STRIP</b>	12oz	52
<b>RIBEYE</b>	20oz HAND CUT BONELESS	65
<b>HANGER</b>	8oz	41
<i>Garlic Potato Wedges, Bearnaise</i>		
<b>Chops</b>		
<b>DOUBLE-CUT PORK CHOP</b>		45
<i>Spiced Molasses, Creamed Hominy, Pozole Verde, Cabbage, Radish</i>		

## Accompaniments

<b>LOBSTER TAIL</b>	30
<b>JUMBO SHRIMP</b>	17
<b>MUSHROOMS</b>	12
<b>CARAMELIZED ONIONS</b>	8
<b>BÉARNAISE</b>	6
<b>BLEU CHEESE</b>	6
<b>BLACK GARLIC BORDELAISE</b>	6



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*A credit card convenience fee of 3% will be applied to all transactions. This fee is charged to cover the processing costs associated with credit card payments*

4.1326

## Seafood

<b>HOKKAIDO SCALLOPS</b>	43
<i>Leek, Miso, Enoki, Corn Relish, Mizuna</i>	
<b>ALASKAN HALIBUT*</b>	46
<i>Crab, Celeriac, Fennel, Grapefruit, Persillade</i>	
<b>CRAB GNOCCHI</b>	41
<i>Bisque, Truffle, Fine Herb</i>	
<b>CRAWFISH ETOUFFEE</b>	36
<i>Rock Shrimp, Louisiana Rice, Scallion</i>	
<b>PARMESAN CRUSTED WALLEYE</b>	32
<i>Tortilla-Jalapeno Slaw, Chipotle Tartar Sauce</i>	

## Creole & Club Classics

<b>STROGANOFF</b>	35
<i>Short Rib, Pappardelle, Sweet Potato, Mushroom</i>	
<b>BRICK CHICKEN</b>	36
<i>Piri Piri, Potato Salad, Green Goddess, Watermelon Radish</i>	
<b>CACIO E PEPE RAVIOLI</b>	26
<i>Bacon, CBC Beurre Monte, Pickled Onion</i>	
<b>SPRING PEA RISOTTO</b>	26
<i>Spring Onion, Mint Pesto, Tendrils, Pecorino</i>	
<b>CREOLE MEATLOAF</b>	28
<i>Bacon Wrapped, Gravy, Whipped Potato, Carrot</i>	
<b>THE BURGER *</b>	20
<i>Smashed Double Patty, Fry Sauce, American Cheese, Pickle, Fries</i>	

## Sides

<b>BRUSSELS SPROUTS</b>	13
<i>Hot Sauce, Garlic, Butter, Ranch</i>	
<b>MAC'N'CHEESE</b>	11
<i>Hot Cheetos</i>	
<b>CREAMED CORN</b>	13
<i>Trinity, Pepper Jack, Breadcrumb</i>	
<b>WHIPPED POTATO</b>	11
<b>CORNBREAD</b>	11
<i>Honey Butter</i>	
<b>CAJUN GREEN BEANS</b>	11
<i>Aleppo, Cajun Butter, Almonds</i>	
<b>RED BEANS &amp; RICE</b>	11
<b>SHOESTRING FRIES</b>	11
<i>Cajun Seasoning</i>	
<b>ONION RINGS</b>	11