

Appetizers & Small Plates

RELISH & POPOVERS	24
(Serves 4–6) Tomato, Olives, Crudit�, Giardiniera, Pimento Cheese, Fire Crackers	
OYSTERS*	21
Grilled – Butter, Breadcrumbs	
Chilled – Mignonette	
STEAK TARTARE*	21
Bone Marrow Aioli, Jalape�o, Shallot, Cornichon, Pecorino	
GRILLED JUMBO SHRIMP	24
Chili Butter	
JUMBO CHICKEN WINGS	18
Cajun Dry, Rum Chili BBQ, Buffalo	
BOUDIN BALLS	17
Pork, Remoulade	
SHRIMP CEVICHE*	15
Mango, Red Onion, Jalape�o, Peanut Sauce	
CRAB CAKE	24
Creole Remoulade, Cilantro, Fris�e, Lime	
MUSSELS	21
Roasted Corn, Tomato, White Wine, Butter	
MEATBALLS	21
Tomato Sugo, Cheese Curd, Breadcrumb	
STUFFED MUSHROOMS	17
Tasso Ham, Herbs, Fontina	

Soup & Salad

CHICKEN & ANDOUILLE GUMBO	9/15
Trinity, Louisiana Rice, Potato Salad	
SUPPER CLUB WEDGE	15
Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch	
CAESAR SALAD	13
Artisan Romaine, Pecorino, Herb, Breadcrumb	
HEIRLOOM TOMATO	16
Honeydew Melon Vinaigrette, Ricotta, Watercress, Basil, Pistachio	

Additional Protein

GRILLED CHICKEN 6 oz	8
FRIED CHICKEN 6 oz	8
BUTCHER’S CUT STEAK	MP



Steaks

All Steaks Are Hand Cut
Certified Angus Beef

FILET MIGNON
8 oz
62

NEW YORK STRIP
12 oz
56

RIBEYE
16 oz
61

STEAK FRITES
BUTCHER’S CUT
Shoestring Fries, B�arnaise
MP

SURF & TURF
6 oz FILET MIGNON,
JUMBO CHILI SHRIMP
56

Chops

DOUBLE-CUT PORK CHOP
Parsnip, Peaches, Turnip, Champagne Gastrique
45

Accompaniments

LOBSTER TAIL
30
JUMBO SHRIMP
17
CRAB CAKE OSCAR
20
MUSHROOMS
12
B�ARNAISE
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.

9.23.26

Seafood

HOKKAIDO SCALLOPS	44
Asparagus, Prosciutto, Arugula, Almond	
ALASKAN HALIBUT*	46
Chimichurri Quinoa, Roasted Red Pepper Coulis, Grilled Cabbage	
SEAFOOD GNOCCHI	38
Shrimp, Scallop, Bisque, Truffle, Fine Herb	
CRAWFISH ETOUFF�E	36
Rock Shrimp, Louisiana Rice, Scallion	
PARMESAN CRUSTED WALLEYE	32
Tortilla-Jalape�o Slaw, Chipotle Tartar Sauce	

Creole & Club Classics

STROGANOFF	35
Short Rib, Pappardelle, Sweet Potato, Mushroom	
BRICK CHICKEN	36
White Wine, Mustard, Green Goddess, Grilled Radicchio	
SPAGHETTI & MEATBALLS	28
Bucatini, Tomato Sugo, Pecorino	
CARROT RISOTTO	26
Dill, Mascarpone, Pecorino	
CREOLE MEATLOAF	28
Bacon Wrapped, Gravy, Whipped Potato, Carrot	
THE BURGER*	20
Smashed Double Patty, Fry Sauce, American Cheese, Pickle, Fries	

Sides

BRUSSELS SPROUTS	12
Hot Sauce, Garlic, Butter, Ranch	
MAC ’N’ CHEESE	12
Hot Cheetos	
WHIPPED POTATO	12
Butter, Chives	
CORNBREAD	12
Honey Butter	
GRILLED ASPARAGUS	12
Breadcrumbs, Pecorino	
RED BEANS & RICE	12
Pork	
SHOESTRING FRIES	12
Cajun Seasoning	