

Appetizers & Small Plates

- RELISH & POPOVERS** 25
(Serves 4-6) Pickled Tomato, Olives, Crudite, Giardiniera, Pimento Cheese
- OYSTERS*** 20
Grilled - Butter, Breadcrumbs
Chilled - Mignonette
- WAGYU STEAK TARTARE*** 25
Bone Marrow Aioli, Jalapeno, Shallot, Cornichon, Pecorino
- JUMBO CHICKEN WINGS** 18
Cajun Dry, Rum Chili BBQ, Buffalo
- BOUDIN BALLS** 17
Pork, Remoulade
- SOCKEYE SALMON*** 21
AGUACHILE
Leche De Tigre, Serrano, Radish, Cilantro
- MUSSELS** 21
Green Curry, Butter, Ciabatta
- CRAB BEIGNETS** 22
Creole Tartar Sauce, Green Tomato Relish
- MEATBALLS** 21
Tomato Sugo, Cheese Curd, Breadcrumb
- STUFFED MUSHROOMS** 17
Tasso Ham, Herbs, Fontina
- JUMBO SHRIMP** 24
Grilled - Chilli Butter
Chilled - Cocktail Sauce

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, Cured Egg Yolk
- ROOT VEGETABLE SALAD** 15
Roasted Rutabaga, Turnip, Beet, Grains, Herbed Vinaigrette, Puffed Rice

Additional Protein

- GRILLED CHICKEN 6oz** 8
FRIED CHICKEN 6oz 8
GRILLED SALMON 7oz 23
HANGER STEAK 8oz 30



Steaks

All Steaks Are Certified Angus Beef

- FILET MIGNON**
8oz 58
- NEW YORK STRIP**
12oz 52
- RIBEYE**
20oz HAND CUT BONELESS 65
- HANGER**
8oz
Garlic Potato Wedges, Bearnaise 41
- Chops**
- DOUBLE-CUT PORK CHOP**
Grits, Bacon Bourbon Agrodolce, Collards 45

Accompaniments

- LOBSTER TAIL** 30
- JUMBO SHRIMP** 17
- MUSHROOMS** 12
- CARAMELIZED ONIONS** 8
- BÉARNAISE** 6
- BLEU CHEESE** 6
- BLACK GARLIC BORDELAISE** 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

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Seafood

- DIVER SCALLOPS** 43
Brinjal, Tahini Vinaigrette, Watercress, Orange, Everything Bagel
- HALIBUT*** 46
Squash Puree, Soy Caramel, Kimchi, Basil, Tempura Crispies
- CRAB GNOCCHI** 41
Bisque, Truffle, Fine Herb
- CRAWFISH ETOUFFEE** 36
Rock Shrimp, Louisiana Rice, Scallion
- GRILLED SALMON** 35
Farro, Creamed Spinach, Citrus, Crispy Garlic

Creole & Club Classics

- STROGANOFF** 35
Short Rib, Pappardelle, Sweet Potato, Mushroom
- BRICK CHICKEN** 32
Mushrooms, Cajun Cream Sauce, Frisée, Hot Honey
- CACIO E PEPE RAVIOLI** 26
Bacon, CBC Beurre Monte, Pickled Onion
- SQUASH RISOTTO** 26
Butternut Squash, Crema, Roasted Pepitas, Ancho Oil
- CREOLE MEATLOAF** 28
Bacon Wrapped, Gravy, Whipped Potato, Carrot
- THE BURGER*** 20
Smashed Double Patty, Fry Sauce, American Cheese, Pickle, Fries

Sides

- BRUSSELS SPROUTS** 13
Hot Sauce, Garlic, Butter, Ranch
- MAC'N'CHEESE** 11
Hot Cheetos
- ACORN SQUASH** 13
Roasted, Chipotle Butter, Salsa Macha
- WHIPPED POTATO** 11
- CORNBREAD** 11
Honey Butter
- CAJUN GREEN BEANS** 11
Aleppo, Cajun Butter, Almonds
- RED BEANS & RICE** 11
- SHOESTRING FRIES** 11
Cajun Seasoning
- ONION RINGS** 11