

Appetizers & Small Plates

RELISH & POPOVERS	24
(Serves 4–6) Pickled Tomato, Olives, Crudit�, Giardiniera, Pimento Cheese	
OYSTERS*	21
Grilled – Butter, Breadcrumbs	
Chilled – Mignonette	
GRILLED JUMBO SHRIMP	24
Chili Butter	
STEAK TARTARE*	21
Bone Marrow Aioli, Jalape�o, Shallot, Cornichon, Pecorino	
BOUDIN BALLS	17
Pork, Dirty Rice, Remoulade	
HAMACHI CRUDO*	21
Radish, Serrano, Yuzu, Cilantro-Lime	
CRAB CAKE	24
Creole Remoulade, Cilantro, Fris�e, Lime	
FRIED GREEN TOMATOES	19
Cornflake Crust, Creole Lobster Salad	
MUSSELS	21
Bacon-Leek Chowder	
STUFFED MUSHROOMS	17
Tasso Ham, Herbs, Fontina	
JUMBO CHICKEN WINGS	18
Cajun Dry Rub, Rum Chili BBQ, Buffalo	
MEATBALLS	21
Tomato Sugo, Cheese Curd, Breadcrumb	

Soup & Salad

GUMBO	9/15
Chicken, Andouille, 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	
BEET SALAD	16
Roasted Beet, Fris�e, Manchego, Pecan, Blood Orange Vinaigrette	

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 ,
3 GRILLED JUMBO SHRIMP
56

Chops

DOUBLE-CUT PORK CHOP
Apple, Kohlrabi, Pecan
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.

10.16.26

Seafood

HOKKAIDO SCALLOPS	44
Black Lentils, Kale, Pork Floss, Red Pepper Miso	
ALASKAN HALIBUT*	46
Clams, Nduja, Sun-Dried Tomato, Castelvetro Olives	
SEAFOOD GNOCCHI	38
Shrimp, Scallop, Bisque, Truffle, Fine Herb	
CRAWFISH ETOUFF�E	36
Shrimp, Louisiana Rice	
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
Trumpet Mushroom, Tomato Cream, Tarragon	
BUTTERNUT SQUASH RAVIOLI	34
Duck Confit, Brown Butter, Sage, Orange, Hazelnut	
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, Pickles, 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	
ROASTED YAM	12
Maple Walnut Butter	
RED BEANS & RICE	12
Pork	
SHOESTRING FRIES	12
Cajun Seasoning	