



APPETIZERS

HUMMUS & PITA 12⁰⁰

Za'atar seasoning,
Kalamata olives, spiced chickpeas

JUMBO SHRIMP COCKTAIL 18⁵⁰

Creole remoulade,
horseradish cocktail sauce, lemon

CAJUN LIVER PÂTÉ 12⁰⁰

Cornichons, green onion, grilled bâtard

GOAT CHEESE BRUSCHETTA

Marinated Tomato 12⁰⁰

Smoked Salmon 18⁰⁰

Andouille & Caramelized Onion 16⁰⁰

ARTICHOKE & KALAMATA

OLIVE DIP 12⁵⁰

Parmesan crust, grilled bâtard

SHRIMP & CALAMARI FRITTI 18⁵⁰

Semolina dusted,
horseradish cocktail sauce, lemon aioli

SMOKED SALMON PÂTÉ 13⁰⁰

Cornichons, green onion, grilled bâtard

SOUP & SALADS

CUBAN BLACK BEAN SOUP

CUP 6²⁵ | BOWL 8⁵⁰

Cuban sofrito, sour cream, crispy tortilla

HOUSE SALAD

SM 10⁰⁰ | LG 12⁰⁰

Romaine, red cabbage, grape tomatoes,
red onion, carrot, cucumbers

CAESAR SALAD

SM 12⁵⁰ | LG 14⁵⁰

Romaine lettuce, shaved parmigiano, crispy capers,
toasted breadcrumbs, garlic-anchovy dressing

WEDGE SALAD 13⁰⁰

Iceberg lettuce, crispy bacon, boiled egg,
tomato, Maytag blue cheese dressing

MESCLUN SALAD

SM 11⁵⁰ | LG 13⁵⁰

Baby lettuces, tomatoes, onions, Kalamato olives,
walnuts, Maytag blue cheese crumbles

SPINACH SALAD

SM 11⁵⁰ | LG 13⁵⁰

Fresh strawberries, spiced pecans,
sheep's milk feta, raspberry vinaigrette

DRESSINGS

Creamy Garlic | Creamy Sesame | Maytag Blue Cheese
Oregano Vinaigrette | Raspberry Vinaigrette
Sherry Vinaigrette | Mustard Vinaigrette

ADDITIONS

Pan-Seared Salmon 11⁷⁵ | Sautéed Jumbo Shrimp 10⁷⁵
Grilled or Fried Chicken 7²⁵ | Grilled 4oz Beef Filet 15⁰⁰

SEAFOOD, PASTA, ETC.

UPTOWN JUMBO LUMP CRAB CAKE 36⁰⁰

Red potatoes, spinach, Creole béarnaise, garlic butter

PAN-SEARED SALMON 30⁰⁰

8 oz. Norwegian fillet,
sweet & spicy pepper sauce, choice of side

SPAGHETTI AGLIATA 18⁰⁰

Maytag blue cheese, toasted pecans,
Kalamata olives, pesto vinaigrette, balsamic glaze
with Grilled Chicken 25²⁵ with Jumbo Shrimp 28⁷⁵

THE UPTOWN BURGER 18⁵⁰

Certified Angus Beef, lettuce, tomato,
pickle, onion, mayonnaise, choice of side

GRILLED PORTOBELLO & GNOCCHI 18⁰⁰

Balsamic & soy marinated mushroom, sautéed broccolini,
marinara, potato gnocchi, parmigiano

RIGATONI BOLOGNESE 19⁵⁰

Ground pork and tomato ragu,
parmigiano, basil

SPAGHETTI ALFREDO 18⁰⁰

Parmigiano, pecorino Romano,
cream, breadcrumbs, chives
with Grilled Chicken 25²⁵ with Jumbo Shrimp 28⁷⁵

POT ROAST 24⁰⁰

Braised chuck roast, pearl onions, carrots,
red wine demi-glace, choice of side

POLENTA MARINARA 19⁰⁰

Polenta layers, goat cheese & spinach filling,
marinara, pepperoncini, sautéed vegetables

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STEAKHOUSE GRILL

Served with your choice of side

GORGONZOLA FILET MIGNON *m.p.*
8oz, Certified Angus Beef,
blue cheese crust, port wine demi glace

NEW YORK STRIP AU POIVRE *m.p.*
14oz, Certified Angus Beef,
peppercorn brandy cream

BONE-IN RIBEYE *m.p.*
19oz, Certified Angus Beef,
horseradish cream

PORK CHOP CREOLE *m.p.*
14oz, Heritage Berkshire Farms,
Creole sauce

LOUISIANA CREOLE CLASSICS

CREOLE BBQ SHRIMP 32⁰⁰
Jumbo shrimp, peppery worcestershire cream sauce,
basmati rice

RED BEANS & RICE 17⁰⁰
Andouille sausage, tasso ham, basmati rice
Vegetarian 14⁵⁰

SHRIMP & GRITS 19⁵⁰
Sautéed jumbo shrimp, grilled andouille sausage,
cheddar jalapeño grits

CHICKEN, ANDOUILLE, & TASSO GUMBO 18⁰⁰
Red-brown roux, okra, celery, onion, bell peppers
basmati rice or mashed potatoes

LOUISIANA HOT PEPPER CHICKEN 24⁰⁰
Crispy-fried strips, green chile cheese sauce, basmati rice
substitute Jumbo Shrimp 29⁰⁰

VIET-CAJUN CHICKEN 24⁰⁰
Crispy-fried strips, sweet & spicy pepper sauce, basmati rice
substitute Jumbo Shrimp 29⁰⁰

WEEKLY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
CAJUN FRIED LAKE PERCH	CRAWFISH ÉTOUFFÉE	CAJUN MEATLOAF	SMOTHERED PORK SHANK	BABY BACK RIBS	BABY BACK RIBS
SURF & TURF	PASTA CREOLE	CHICKEN PICCATA	WALLEYE MEUNIÈRE	SEAFOOD GUMBO	SEAFOOD GUMBO

A LA CARTE

MACARONI & CHEESE 9⁰⁰

GARLIC BREAD 5⁰⁰

MASHED POTATOES 8⁰⁰

HOUSE BREAD 3⁰⁰

STEAK FRIES 8⁰⁰

FRIED RED ONION 8⁰⁰

SAUTÉED SPINACH 8⁰⁰

BASMATI RICE 5⁰⁰

DAILY VEGETABLE 9⁰⁰

CHEDDAR JALAPEÑO GRITS 7⁰⁰

BEVERAGES

CAFÉ

SODAS 3⁷⁵

Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale

UPTOWN BLEND COFFEE 3⁹⁵
add / substitute Oat Milk 1⁵⁰

BREWED ICED TEA 3⁷⁵

ESPRESSO
3⁷⁵ SINGLE / 5⁷⁵ DOUBLE

BLACK & HERBAL TEAS 4⁰⁰
Earl Grey, English Breakfast, Green,
Mint, Chamomile, African Nectar

CAPPUCCINO 6⁰⁰

MILK 4⁰⁰ / OAT MILK 5⁰⁰

CAFÉ LATTÉ 7⁰⁰

SAN PELLEGRINO
6⁰⁰ / 500ML BOTTLE

CHAI LATTÉ 7⁰⁰

JUICES 5⁰⁰

Orange, Grapefruit, Cranberry, Tomato, Lemonade

CAFÉ MOCHA 7⁰⁰

COLD BREW
7⁰⁰ / 8OZ CAN

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