



Starters

SPINACH AND ARTICHOKE DIP 12

crispy fried corn tortilla
Duckhorn Sauvignon Blanc

PRIME BEEF MEATBALLS 18

red gravy, Parmesan

STEAMED PEI MUSSELS 14

Abita beer, smoky bacon, grilled Batard
Duckhorn Sauvignon Blanc

LOUISIANA BLUE CRAB CAKE 24

chow-chow salad, smoked tomato aioli

FRIED CALAMARI 16

cherry peppers, garlic butter
Freakshow Cabernet Sauvignon

FRIED BRUSSEL SPROUTS 12

cilantro, peppers, pecans

THICK CUT ONION RINGS 14

white remoulade

SEAFOOD STUFFED MUSHROOMS 14

classic white wine butter sauce
Mumm Brut Prestige

CHAR SIU PORK BELLY & OYSTERS 22

asian slaw, crispy garlic, peanuts

Steak

6oz PETITE FILET 44

10oz FILET 54

Greenwing Pinot Noir

10oz CHEF’S CUT 44

16oz RIBEYE 62

20oz BONE-IN RIBEYE 70

Caymus-Suisun Red Bland

14oz NY STRIP 54

12oz WAGYU 90

Enhancements

CRAWFISH NANTUA 8

BLUE CHEESE CRUST 5

CHIMICHURRI 5

BÉARNAISE SAUCE 5

OSCAR 15

Boiled & Fried Seafood

All boiled seafood comes with corn and potatoes

FRIED SEAFOOD PLATTER

W/ HUSH PUPPIES 36

SNOW CRAB BY POUND MKT

BOILED LA SHRIMP

BY POUND MKT

House Specialities

VERLASSO SALMON 34

coconut curry couscous, green beans
Decoy Rose

ST. LOUIS BBQ RIBS 38

cast iron mac & cheese
Decoy Zinfandel

LOBSTER RAVIOLI 28

wild mushrooms, peas, bacon, truffle cream
Greenwing Pinot Noir

KUROBUTA PORK PORTERHOUSE 36

smoked acorn squash ribs, bacon marmalade
Decoy Merlot

SESAME CRUST YELLOWFIN TUNA 32

crawfish fried rice, asparagus
Seaglass Pinot Grigio

REDFISH MARSEILLE 38

saffron, red potato, blue crab

SHRIMP CAVATELLI 34

bell peppers, tasso, sweet potato
Matanzas Creek Sauvignon Blanc

ROASTED CHICKEN BREAST 31

dirty rice risotto, spinach
Boen Pinot Noir

NOLA STEAK BURGER 18

cheddar cheese, smoky boomtown sauce,
french fries, dressed

Bonanza Vinekeeper Cabernet Sauvignon

Salads

CAESAR 12

persillade grilled batard,
baby romaine, shaved parmesan

GARDEN DISTRICT 12

blend of lettuces, cherry tomato, cucumber,
heart of palms, croutons, red onion

ICEBERG WEDGE 15

tomato, red onion, eggs,
cucumber, bacon, blue cheese

ROASTED BABY BEETS 15

arugula, cane syrup vinaigrette,
crispy goat cheese

Soups

CHICKEN AND
SAUSAGE GUMBO 8

SOUP OF THE DAY 8

Sides 10

LOADED BAKED POTATO

MASHED POTATO

ASPARAGUS

LOCAL FARM VEGETABLES

GREEN BEANS

CREAM SPINACH

WILD MUSHROOMS

CAST IRON MAC & CHEESE

SHOESTRING FRENCH FRIES

All tables receive a basket of complimentary Leidenheimer Bread. Additional bread baskets can be purchased for \$4. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. An 18% service charge will be added to parties of 6 or more.