

Favorites™

SOUTHERN KITCHEN

DINNER

Appetizers

Bacon Wrapped Prawns	14
Piquant tomato & yellow corn grits	
Louisiana Crab Cakes	14
Tabasco butter sauce	
Shrimp Cocktail	15
Jumbo Gulf shrimp, cocktail sauce & lemon	
Toasted Goat Cheese Flat bread	12
Caramelized onion & arugula	
Fried Green Tomatoes	10
Smoked tomato sauce & Parmesan cheese	
Seafood Taco Sampler	12
Fried catfish, shrimp & crawfish tacos with jalapeño ranch, Cajun remoulade & pepper jelly sauces	
Spinach & Artichoke Dip	10
Pita chips	

Soups & Salads

Add to any salad: Grilled Chicken 8 | Shrimp 10 | Salmon 12 | *Steak 12

Chicken & Smoked Sausage Gumbo	9
Original Louisiana classic	
Crawfish Bisque	9
Louisiana crawfish tails, creamy seafood broth & sherry	
Garden Salad	9
Mixed greens, tomato, cucumber, carrot & choice of dressing	
Kale Caesar Salad	11
Parmesan cheese & brioche croutons	
Kettle Salad	11
Romaine, tomato, cucumbers, cornbread croutons, pepper jack cheese & Creole mustard dressing	
Bronzed Salmon & Spinach Salad	16
Baby spinach, red onion, avocado, smoked bacon, tomato & feta cheese	
Joyce Farms Chicken Breast & Citrus Salad	14
Arugula, candied pecan, Gorgonzola cheese & house vinaigrette	
Wedge Salad	10
Iceberg lettuce, tomato, red onion, smoked bacon & radish	

Burger & Sandwiches

*Butchers Prime Rib Burger	16
Lettuce, tomato, onion, pickle & choice of cheddar, Maytag bleu, Swiss or American cheese	
Club Sandwich	14
Turkey, ham, smoked bacon, lettuce, tomato, onion, avocado & mayo	
Louisiana Shrimp or Catfish Po-Boy	15
Fried or grilled, lettuce, tomato, pickle & mayo	
Catfish Tacos	12
Two flour tortillas, lettuce, tomato, coleslaw, jalapeño remoulade & yellow corn grits	
Crawfish Grilled Cheese	15
Louisiana crawfish tails & Havarti cheese on sourdough Texas toast	
Crab Cake Sliders	15
Brioche bun, lettuce, tomato & avocado	

*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.

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Entrées

Ancho Chili Crusted Salmon	21
Grilled vegetables, yellow corn grits & tomato compote	
Bistro Shrimp or Crawfish Fettuccine	18
Sun dried tomato, smoked Tasso & fresh herbs	
Country Fried Bistro Steak	18
Bistro steak, country gravy, mashed potatoes & vegetables	
Blackened Chicken Pasta	16
Chicken breast, penne & Parmesan cream sauce	
Grilled Gulf Red Snapper	26
Cajun rice, capers, tomato & lemon butter sauce	
N'awlins Style BBQ Shrimp	23
Crusty French bread	

Steaks & Chops

Each Steaks & Chops entrée comes with your choice of two sides.

*Bone-In Ribeye	34
18 ounces	
*Boneless Ribeye	26
12 ounces	
*Center Cut Filet Mignon	26
6 ounces	
*New York Strip	24
10 ounces	
*Porterhouse	36
22 ounces	
Joyce Farms Organic Chicken Breast	18
12 ounces	
Double-Cut Berkshire Pork Chop	22
12 ounces	

Sides

Baked Potato	6
Sour cream, bacon & chives	
Grilled Asparagus	6
Roasted Garlic Mashed Potatoes	5
Balsamic Charred Brussels Sprouts	5
Creamed Spinach	5
Herb Steak or Sweet Potato Fries	5
Sautéed Mushrooms	5

All Day Breakfast Selections

Breakfast BLT	10
Applewood bacon, fried egg, lettuce, tomato & herb mayo	
Southern Chicken & Waffles	14
Fried chicken breast, savory bacon, cheddar waffle & warm maple syrup	
Denver Omelet	12
Bell peppers, onions, ham & cheddar cheese	
*Two Eggs Any Style	12
Hash brown potatoes & choice of Applewood bacon or breakfast sausage	

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