



## LUNCH

### APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 10  
SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM 12  
CHARBROILED OYSTERS ON THE HALF SHELL, HERB BUTTER, LEIDENHEIMER TOAST POINTS 14  
SPINACH AND ARTICHOKE DIP w CROSTINI 9  
JUMBO LUMP CRAB CAKE w SPICY RAVIGOTE 20  
CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA 24  
ONION RINGS w REMOULADE 9

### SOUPS

- GUMBO c 10 B 14                      TURTLE c 8                      SOUP **OF THE DAY**  
POPOVERS TWO LIGHT, HOLLOW EGG BATTER & GRUYERE ROLLS 4

### SALADS

- HOUSE w MIXED GREENS, CREAMY TABASCO JELLY VINAIGRETTE 5  
CAESAR w CHOPPED EGG 7  
SENSATION 7  
CHOPPED w ROMAINE & ICEBERG LETTUCE, SEASONAL VEGETABLES 10  
CAPRESE HEIRLOOM TOMATO w FRESH BASIL 10  
SPINACH w WARM BACON VINAIGRETTE 7  
WEDGE w BLEU CHEESE, BACON CRUMBLES 9

**ADD TO ABOVE: CHICKEN + 9, SHRIMP + 12, OR STEAK + 12**

- HOT CRAWFISH w HONEY MUSTARD DRESSING 14  
SHRIMP REMOULADE 16

- ♥ GRILLED AHI TUNA SUSHI GRADE TUNA, MIXED GREENS, PONZU SAUCE 18

### SANDWICHES

- 8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES 15  
SMOKED PRIME RIB DIP ON FOCCACIA 15  
PO BOY **OF THE DAY** w HOUSE CUT FRENCH FRIES MARKET PRICE

### ENTRÉES

- ♥ FRESH FISH w VEGETABLES 18  
JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS 20  
HALF CHICKEN, ORGANIC SERVED CRISPY w DIRTY RICE 18  
STEAK TIPS w HOUSE CUT FRENCH FRIES 18  
6 OZ. PRIME FILET MIGNON 32  
CAJUN RUBBED PRIME NEW YORK STRIP IN BLACK IRON SKILLET w VEGETABLE 39  
10 OZ. SMOKED PRIME RIB w ROASTED GARLIC GOUDA MASHED POTATOES 24  
WILD MUSHROOM RAVIOLI w SAGE BUTTER CREAM, ROASTED PEPPER COULIS 16

### SIDES 5 EA

- VEGETABLE **OF THE DAY**                      HOUSE CUT FRENCH FRIES  
THREE CHEESE MAC                      ROASTED GARLIC GOUDA  
DIRTY RICE                      MASHED POTATOES