



WEEKLY SPECIALS MENU

Stuffed Artichoke Bisque \$8/\$13

Crispy Tortilla Strips | Cilantro | Green Onions | Colby-Jack

Suggested Beer Pairing: Chafunkta InVINCEible Ale \$6

Crabcakes \$17

Flash-Fried Louisiana Lump Crab Cakes (3) | Creole Aioli

Mixed Greens

Suggested Wine Pairing: Pinot Grigio, Cembra, Trentino, Italy \$10/\$38

Jalapeno Turkey Sandwich \$14

Oven Roasted Turkey Breast | Pepper Jack | Leaf Lettuce

Tomatoes | Avocado | Jalapeno Honey Mustard | Kettle Chips

Suggested Beer Pairing: Parish Canebreak \$6

Crabcake Scampi \$25

Louisiana Lump Crab Cake | Sauteed Shrimp | Lemon Garlic

Butter Sauce | Cremini Mushrooms | Angel Hair | Parmesan

Suggested Wine Pairing: Sauvignon Blanc, Jules Taylor, Marlborough, New Zealand \$12/\$46

Pan Seared Redfish \$28

Local Redfish | Sauteed Shrimp | Cajun Crème Sauce

Parmesan Orzo | Asparagus

Suggested Wine Pairing: Sauvignon Blanc, Domaine Hippolyte Reverdy, Sancerre, France \$18/\$68



STEAK NIGHT MENU

7 oz. Fillet/ Red Wine Demi Glace \$20

Scalloped Potatoes

Grilled Asparagus

Steak Toppings

Mushroom Burgundy \$7

Blue Cheese Crust \$5

Bourbon Mushrooms and Caramelized Onions \$6

Chimichurri \$4

Lump Crab Butter \$14

Seared Scallops \$12

Suggested Wine Pairing:

Eight Years in the Desert, Napa Valley \$22/\$88



FAMILY MEAL PICK-UP MENU

Chicken Lo Mein \$45

Sesame Ginger Green Beans

Fresh Baked Chocolate Chip Cookies

Suggested Wine Pairing:

Le Contesse, Prosecco, Italy \$42