

❖ **STARTERS** ❖

- Shrimp Cocktail \$11
Chilled jumbo shrimp with cocktail sauce.
- Crawfish Wontons \$9
Crawfish stuffed wontons served with our Bourbon Street sauce.
- Blackened Beef Kabobs \$9
Beef tenderloin bites blackened and served with onion rings.
- Shrimp Au Gratin \$11
Gulf Shrimp in creamy Swiss and Parmesan cheese sauce.
- Lafayette Sizzlin' Blue Crab Cakes \$11
Lump crab cakes served with Lafayette mango butter.
- Alligator Bites \$7
Golden fried alligator served with spicy dipping sauce.
- Appetizer Combo (per couple) \$17
Wontons, crab cakes, beef kabob and alligator bites.



❖ **SALADS** ❖

- Classic Caesar Salad \$7
Fresh crisp Romaine tossed with parmesan cheese, homemade garlic croutons and Caesar dressing.
- Canal Street Salad \$7
Field greens served with toasted pecans, sliced red onions, eggs and warm bacon dressing.
- Steakhouse Chop Chop Salad \$7
Fresh hearts of Romaine served with chopped tomatoes, cucumbers, red onions and bleu cheese crumbles.

❖ **SOUPS** ❖

- French Quarter Onion Soup Au Gratin \$7
A French Quarter classic!
- Bayou Gumbo \$8
The Chef's Special Gumbo made in the classic Louisiana Style.

❖ **SIMPLY GRILLED** ❖

Our steaks are USDA choice beef that is hand-cut and aged to perfection, seasoned with our special blend of Louisiana spices and char-grilled on our charcoal grill or blackened in a cast iron skillet. All grilled items are served with a freshly made side of the week.

STEAK TEMPERATURE GUIDE: RARE - 130°F - Cool Red Center • MEDIUM RARE - 150°F - Warm Red Center • MEDIUM - 160°F Hot Pink Center • MEDIUM WELL - 170°F - Disappearing traces of pink
WELL DONE - 180°F - No Pink, done throughout. Please allow an additional 10-15 minutes for well done steaks.

Bourbon Street Sirloin
Center Cut - 11oz. - \$19 / 15oz. - \$23

New York Strip
Aged 28 days! - 10oz. - \$25 / 16oz. - \$30

Bone-in Rib Eye
this is a steak for the real steak lover
- a big 20oz. steak - \$34

The Filet
the tenderest cut of beef
8oz. - \$26 / 12oz. - \$32

Porterhouse Steak
the strip meets the filet - \$34

Add lobster claws or Alaskan King Crab legs to any entree - Market Price

❖ **CHEF'S SPECIALS** ❖

Seafood Fest
fresh crab claws, shrimp and redfish served broiled, blackened or fried - \$23

Blackened Redfish
fresh red drum lightly seasoned in our house blackening spice and seared in our cast iron skillet - \$20

Shrimp Scampi
jumbo shrimp in a butter, wine and garlic sauce served with angel hair pasta - \$18

Lollipop Pork Chop
sugar cane glazed pork chop - \$18

Ragin' Cajun Pasta
choice of shrimp, chicken, Andouille sausage or combo, with peppers tossed with a Cajun Alfredo Sauce - \$23

Chicken Sassafras
pan bronzed chicken breast, topped with crawfish, tasso ham and Cajun Cream - \$17

CHEF'S SIDES

loaded baked or sweet potato, creamy whipped potatoes, jambalaya, sautéed spinach, steakhouse fries, house salad, seasonal vegetable medley, red beans & rice - \$5

