

Starters

Barbeque Shrimp

Gulf Shrimp, Worcestershire, Garlic Butter, Spicy Herb Blend, Jalapeno Cheese Grits 11.95

Cajun Shrimp Dip

Gulf Shrimp, Cheese Blend, Cajun Spices, Panko, Crostini 11.95

Ahi Tuna Tartare

House Ponzu, Avocado Mash, Wasabi, Sriracha, Togarashi Wontons, Wakame 13.95

Deviled Eggs

House Made Deviled Eggs, Chopped Bacon, Cajun Dust, Bread and Buttered Jalapenos 8.95

Smoked Salmon Dip

House Smoked Salmon, Crème Fraiche, Capers, Shallots, Dill, Everything Spice, Old Bay Chips 11.95

Charcuterie Board

Chef's Choice of Cured Meats, Cheeses, Crostini, Assorted Jams & Spreads 16.95

Cajun Spring Rolls

Andouille Sausage, Chicken, Jack Cheese, Mango BBQ Sauce 8.95

Gumbo

Rich Dark Roux, Chicken, Andouille Sausage, Okra, Trinity, Rice
Cup 3.50 Bowl 5.50

Signature Side Salads

Add Garden or Caesar Salad 3.95

Spinach Salad

Baby Spinach, Sweet Spicy Glazed Pecans, Gorgonzola Cheese, Balsamic Vinaigrette 4.95

Grilled Caesar

Grilled Romaine, Croutons, Grape Tomato, Parmesan, Caesar Dressing 7.95

Harvest Salad

Kale, Spinach, Pickled Cranberries, Goat Cheese, Roasted Butternut Squash, Red Onion, Charred Orange Vinaigrette 6.95

Steaks

Accompanied with Garlic Mashed Potatoes

Main Street Filet Mignon

USDA Choice
6 oz 27.95
10 oz 32.95

Filet Au Poivre

Limited Availability

USDA Choice Filet Mignon Medallions, Peppercorn Crust, Cognac Cream Reduction 28.95

Aged Ribeye

USDA Choice
Black Angus
16 oz 30.95

Enhancements

Oscar 8	Au Poivre 5	Bearnaise 5
Gorgonzola Crust 5	Mushrooms and Onions 4	Truffle Butter 6

Optional Side Items 2.95

Jalapeno Cheese Grits	House Risotto	Asparagus 4.95
Garlic Mashed Potatoes	Roasted Garlic Brussels	Truffle Macaroni & Cheese 7.95
	Sauteed Mushrooms	

Steak Temperatures

Rare – Cool Red Medium Rare – Warm Red Medium – Hot Red Medium Well – Hot Pink Well – Hot No Pink

Seafood & Bayou

Add Garden or Caesar Salad 3.95 Add Spinach Salad 4.95

Joyce Farm Chicken

Free Range Chicken, Truffle Macaroni and Cheese, Mushrooms, Sherry Thyme Jus 21.95

Sweet Tea Prime Pork Chop

House Brined Chop, Garlic Brussels, Mustard Gastrique 21.95

Chicken Piccata

Pan Seared Chicken Breast, Linguini, Tomato, Spinach, White Wine Caper Sauce 18.95

Southern Style Crab Cakes

Lump Crab, Malt Vinegar Aioli, Pickled Corn Relish, Fingerling Chips, Asparagus 22.95

Seared Scallops

Sea Scallops, Butternut Squash Puree, Bacon, Roasted Cauliflower, Sage, Apple Cider Reduction 25.95

Seafood Diavolo

Linguini, Shrimp, Scallops, Spicy Tomato Sauce, Basil, Parmesan 25.95

Salmon Oscar

Atlantic Salmon, Lump Crab, Garlic Mashed Potatoes, Asparagus, Bearnaise 24.95

Jambalaya

Chicken, Shrimp, Andouille Sausage, Tomatoes, Onions, Bell Peppers, Rice, Cajun Spice 17.95

Champagne Chicken

Fried Boneless Chicken Breast, Garlic Mashed Potatoes, Sauteed Mushrooms, Champagne Cream Sauce 17.95

