

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

Deviled Eggs

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

Cajun Spring Rolls

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

Smoked Salmon Dip

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

Mussels a la Micki

Mussels, Sherry Cream Sauce, Cherry Tomatoes, Tarragon, Grilled Bread 14.95

Charcuterie Board

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

Ahi Tuna Tartare

House Ponzu, Wasabi Avocado Mash, Sriracha, Togarashi Wontons, Wakame 14.95

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

440 Signature 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 28.95
10 oz 33.95

Filet Au Poivre

Limited Availability
USDA Choice Filet Mignon Medallions, Peppercorn Crust, Cognac Cream Reduction 29.95

Aged Ribeye

USDA Choice
Black Angus,
Henry Bain's
16 oz 31.95

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

Airline Chicken Breast, Risotto Carbonara, Spring Peas, Pancetta, Pea Shoots, Lemon Vinaigrette 19.95

Shrimp and Grits

Fresh Gulf Shrimp, Creole Tomato Sauce, Sweet Corn Polenta, Country Ham Dust, Cajun Chicharrones 19.95

Jambalaya

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

Southern Style Crab Cakes

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

Seafood Diavolo

Linguini, Shrimp, Crawfish, Mussels, Spicy Tomato Sauce, Basil, Parmesan 25.95

Chicken Piccata

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

Salmon Oscar

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

Sweet Tea Prime Pork Chop

House Brined Chop, Garlic Brussels, Mustard Gastrique 21.95

Champagne Chicken

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



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Menu offered for dine-in, curbside, and carryout only
No delivery available