

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

Fresh Italian Burrata

Grant's Farm Tomatoes, Local Basil, Black Garlic Vinaigrette, Grilled Bread 11.95

Charcuterie Board

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

Ahi Tuna Tartare

House Ponzu, Wasabi Avocado Mash, Sriracha, Crispy Wontons, Pickled Vegetables 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, Cranberries, Goat Cheese, Grilled Red Onion, Lemon Dijon Vinaigrette 6.95

Steaks

Accompanied with Garlic Mashed Potatoes

Main Street Filet Mignon

USDA Choice
6 oz 31.95
10 oz 39.95

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 39.95

Enhancements

Oscar 10
Gorgonzola Crust 5

Au Poivre 5
Mushrooms and Onions 4

Bearnaise 5
Truffle Butter 6

Optional Side Items 2.95

Jalapeno Cheese Grits
Garlic Mashed Potatoes

House Risotto
Roasted Garlic Brussels
Sautéed Mushrooms

Asparagus 4.95
Truffle Macaroni & Cheese 7.95

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

Sweet Tea Prime Pork Chop

House Brined Chop, Jalapeno Cheese Grits, Peach Balsamic Chutney 21.95

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 26.95

Atlantic Salmon

Summer Vegetable Succotash, Red Pepper Coulis, Apple Mustard Salad 24.95

Chicken Pesto Primavera

Grilled Chicken Breast, Rigatoni, Cherry Tomatoes, Spinach, Summer Squash, Pesto, Fresh Mozzarella, Balsamic Drizzle, Parmesan, Basil 19.95

Shrimp and Grits

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

Seafood Diavolo

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

Champagne Chicken

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



Due to volatility of market, please excuse us for the inconvenience of not having all menu items

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