

Starters

Barbeque Shrimp

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

Seared Ahi Tuna

Sweet Soy, Wasabi Aioli, Sriracha, Crispy Wontons, Pickled Vegetables 14.95

Spinach Artichoke Dip

Spinach, Artichoke Hearts, Bechamel, Mozzarella, Roasted Red Pepper Garnish, Pita Chips 9.95

Smoked Salmon Dip

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

Deviled Eggs

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

Charcuterie Board

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

Cajun Spring Rolls

Andouille Sausage, Chicken, Cheddar Jack Cheese, Mango BBQ Sauce 9.95

Gumbo

Rich Dark Roux, Chicken, Andouille Sausage, Okra, Onions, Bell Peppers, Celery, 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 5.95

440 Signature Salad

Kale, Spinach, Goat Cheese, Cranberries, Sweet Potatoes, Red Onion, Citrus Vinaigrette 6.95

Grilled Caesar

Grilled Romaine, Grape Tomatoes, Caesar Dressing, Parmesan, Croutons 6.95

Hand-Carved Steaks

Accompanied with Garlic Mashed Potatoes

Filet Mignon

USDA Choice
Roasted Garlic Butter
6 oz 32.95 10 oz 39.95

Filet Au Poivre

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

Ribeye

USDA Choice
Henry Bain Sauce
16 oz 39.95

Enhancements

Oscar 10

Bearnaise 5

Au Poivre 5

Truffle Butter 6

Mushrooms and Onions 4

Gorgonzola Crust 5

Optional Side Items 2.95

Jalapeno Cheese Grits

Garlic Brussels Sprouts

House Risotto

Garlic Mashed Potatoes

Sauteed Mushrooms

Asparagus 4.95

Smoked Gouda Mac & 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 5.95

Joyce Farm Chicken

Roasted Breast & Leg Quarter, Roasted Fingerlings, Asparagus, Mushroom Sherry Ragout 22.95

Shrimp and Grits

Fresh Gulf Shrimp, Creole Tomato Sauce, Jalapeno Cheese Grits, Country Ham Dust, Cajun Chicharrons 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 26.95

Big Easy Salmon

Blackened Salmon, Bourbon Glaze, Sweet Potato Hash, Golden Raisins, Toasted Almonds 24.95

Pasta Louisiana

Blackened Chicken Breast, Tomato, Bell Pepper, Lemon Zest, Angel Hair Pasta, Chorizo Cream Sauce 21.95

Apple Jack Pork Chop

House Brined Chop, Garlic Mashed Potatoes, Apple Brandy Cream Sauce, Crispy Brussels-Cauliflower-Bacon Garnish 23.95

Seafood Diavolo

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

Champagne Chicken

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



Due to volatility of market, we may have limited menu items

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