

## Starters

### Barbeque Shrimp

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

### Spinach Artichoke Dip

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

### Deviled Eggs

House Made Deviled Eggs, Chopped Bacon, Cajun Dust, Bread & Butter Jalapeños 8.95

### Cajun Spring Rolls

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

### Charcuterie Board

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

### Tuna Tartare

Sliced Cucumber, Avocado Mash, Poke Style Tuna, Sesame Seed, Wakame, Sweet Soy & Spicy Yum Yum Drizzle, Wontons 14.95

### 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, Carrot, Cabbage, Red Onion, Quinoa, Strawberry, Avocado, Toasted Almond, Strawberry Champagne Vinaigrette 6.95

### Grilled Caesar

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

## Hand-Carved Steaks

Served 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

### Additions

Oscar 10

Bearnaise 5

Au Poivre 5

Truffle Butter 6

Mushrooms and Onions 4

Gorgonzola Crust 5

### Optional Side Items 4.95

Jalapeño Cheese Grits

Garlic Brussels Sprouts

House Risotto

Garlic Mashed Potatoes

Sauteed Mushrooms

Asparagus

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

### Chorizo Stuffed Chicken

Blackened Chicken Breast, Chorizo, Sautéed Spinach, Mozzarella, Jalapeño Cheese Grits, Smoked Tomato Puree 22.95

### Champagne Chicken

Fried Boneless Chicken Breast, Garlic Mashed Potatoes, Sautéed Mushrooms, Champagne Cream Sauce 18.95

### Southern Style Crab Cakes

Lump Crab, Lemon Caper Aioli, Asparagus, Preserved Lemon, Frisée 26.95

### Big Easy Salmon

Blackened Atlantic Salmon, Dirty Fried Rice, Cajun Cream Sauce, Scallion 24.95

### Pasta Louisiana

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

### Jambalaya

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

### Smoked Pork Chop

House Smoked Prime Pork Chop, Eloté, Tajin & Pineapple Gastrique, Cilantro Salad 24.95



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

*A 4% surcharge will be added to all credit transactions*

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