



## Lunch Menu

TUESDAY - FRIDAY | 11AM - 2PM

### To Start

- Pompano Crab Cake\*** ..... 25  
Seared, House Remoulade, Shaved Fennel,  
Grilled Lemon
- Double Fried Wings\*** ..... 17  
Naked Fried Crisp, Tossed in Chili Oil, Served  
w/ Yuzu Crème Fraiche, Pickled Cucumber
- Burrata** ..... 17  
Calabrian Chiles, Tomatoes, Peaches,  
Balsamic Reduction, Walnut Gremolata,  
Fresh Mozzarella, Preserved Lemon
- Tempura Onion Rings** ..... 14  
Batter Fried Onion Rings, Roasted Garlic &  
Truffle Aioli, Chives
- Pork Belly** ..... 15  
Braised and Seared, Served w/ House BBQ  
Sauce, Pickled Veggie

### In Between

- Wedge** ..... 9  
Gem Lettuce, Blue Cheese Dressing,  
Balsamic Glaze, Danish Blue Cheese  
Crumbles, Marinated Tomato, Boiled Egg,  
Bacon
- Caesar** ..... 9  
Gem Lettuce, Caesar Dressing, Parmesan,  
Anchovies, Parsley
- Chicken Cobb Salad**..... 19  
Spring Mix, Eggs, Bacon, Blue Cheese,  
Tomatoes, Avocado
- House Field Salad** ..... 7  
Spring Mix, Cucumber, Shaved Radish,  
Cherry Tomatoes, Lemon Vinaigrette
- House Potato Soup Cup** ..... 6.00
- House Potato Soup Bowl** ..... 10.00

### For the Table

- Yukon Gold Mash** ..... 9  
Clarified Butter, Chives, Crème Fraiche
- Pomme Frites** ..... 9  
Roasted Garlic Aioli & Red Pepper Ketchup
- Seasonal Vegetables** .....9  
Chef’s Choice, Wild Garlic Butter, Preserved  
Lemon
- White Cheddar Mac** .....9  
Gruyere and White Cheddar Mornay
- Brussel Sprouts** ..... 9  
Garlic Aioli, Bacon

### To Finish

- Cheesecake** ..... 12  
Bruléed, Served w/ Berry Preserves, Salted  
Whipped Cream
- Banana Pudding** ..... 12  
Toasted Meringue, Pudding, Sliced Banana  
and Vanilla Wafers
- Butterscotch Bread Pudding** ..... 12  
Bread Pudding, Served w/ House  
Butterscotch Ice Cream, Praline Glass
- Peanut Butter Chocolate Mousse** ..... 12  
Hand-Whipped Mousse, Cocoa Nibs, Peanut  
Brittle, Chocolate Ganache
- Sorbet Trio** ..... 9  
Chef’s Seasonal Selections

### Kids Menu

(12 & Under)  
Served with French Fries

- Grilled Cheese**..... 7
- Fried Shrimp**..... 9
- Chicken Tenders**..... 9
- Mac & Cheese**..... 7

\* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.



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### Handhelds

**House Burger\*** ..... 20  
8oz Beef Patty, Remoulade, Shallot  
Marmalade, White Cheddar, Butter Lettuce  
& Tomato, Toasted Brioche Bun, Served w/  
French Fries, Garlic Aioli & House Pickles

**Classic Cheeseburger\*** ..... 14  
American, Lettuce, Tomato, Red Onion,  
Pickle, Mayo

**Patty Melt** ..... 16  
8oz Beef Patty, Sauteed Mushrooms &  
Onions, White Cheddar, Texas Toast Bun,  
Remoulade, Served w/ French Fries

**Muffuletta** .....Half- 24 ~ Quarter- 16  
Sopressa, Mortadella, Coppa, Crushed Olive  
Salad, Harissa Aioli, Giardiniera, White  
Cheddar, French Fries w/ Garlic Aioli

**Chicken Club\*** ..... 16  
Grilled or Fried, B.L.T., American Cheese,  
Mayo, Avocado, TX Toast

**Chicken Salad\*** ..... 16  
Prepared Open Faced On Oat Wheat w/  
Diced Apple, Almonds, Celery,  
Served w/ French Fries & Garlic Aioli

**Seafood Tacos** ..... 18  
Choice of Blackened Shrimp or Catfish, Cole  
Slaw, Mozzarella Cheese, Green Goddess  
Dressing

### Main Course

**Fried Seafood Platter\*** ..... 22  
Jumbo Gulf Shrimp & Catfish Filets. Choice  
of Grilled or Fried (Beer Battered Shrimp &  
Cornmeal Battered Catfish), Served w/  
French Fries

**Catfish Acadiana\*** ..... 19  
Blackened Catfish, Crawfish Etouffee,  
Steamed Rice

**Fish & Chips\*** ..... 16  
Beer Battered Cod, French Fries,  
Homemade Tartar Sauce

**Chicken Fried Steak\*** ..... Full- 39 ~ Half- 19  
Hand Tenderized American Wagyu Sirloin,  
Cracker Breaded & Fried, White Gravy,  
Mashed Potatoes

**Prime Rib Tips\*** ..... 16  
Tender Cubed Prime Rib, Savory Brown  
Gravy, Steamed Rice

**Chopped Steak\*** ..... 16  
10oz Ground Beef, Smothered w/  
Mushrooms & Onions, Served w/ Yukon  
Gold Mash

**Pork Chop\*** ..... 28  
Grilled Single Bone Chop, Baby Bok Choy,  
Pomegranate Gremolata

**Chicken Breast\*** ..... 22  
Crispy Skin, Flash Fried Green Beans,  
Sundried Tomato White Wine Cream Sauce

\*If you use a credit card, we will charge an  
additional 3% to help offset processing  
costs. This amount is not more than what  
we pay in fees. We do not surcharge debit  
cards.

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