



Lunch Menu

TUESDAY - FRIDAY | 11AM - 2PM

To Start

- Pompano Crab Cake*** 25
Seared, House Remoulade, Shaved Fennel, Grilled 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** 11
Iceberg Lettuce, Blue Cheese Dressing, Balsamic Glaze, Danish Blue Cheese Crumbles, Marinated Tomato, Boiled Egg, Bacon, Crouton Crumble
- Caesar** 9
Romaine Lettuce, Caesar Dressing, Parmesan, Anchovies, Parsley
- Chicken Cobb Salad**..... 19
Iceberg Lettuce, Eggs, Bacon, Blue Cheese, Tomatoes, Avocado
- House Field Salad** 7
Spring Mix, Romaine & Iceberg Lettuce, Cucumber, Tomato, Croutons, 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

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, Mashed Potatoes,
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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