

**STARTERS**

**Hushpuppy Shrimp**

*Tomato-Caper Relish/Creole Tartar*

**23**

**Crab Cakes**

*Creole Sauce*

**25**

**Carpaccio**

*Citrus Dijon Aioli/ Capers/ Arugula/ Shaved Parmesan*

**19**

**Chilled Jumbo Shrimp**

*Cocktail Sauce/ Remoulade*

**23**

**Braised Tenderloin Potstickers**

*Spicy Mustard Soy*

**19**

**Tuna Tartar**

*Big Eye Tuna/ Avocado/ Prawn Chips/ Tobiko*

*Yuzu Vinaigrette*

**26**

**Pepper Crusted Smoked Pork Belly**

*Bourbon-Apple Brown Sugar Glaze/ Cider Coleslaw with Dried Cranberries/Candied Pecans/ Cilantro*

**19**

**SALADS & SOUP**

**Soup of the Day**

**14**

**Tenderloin Salad**

*Crispy Brussels Sprout Leaves/ Cranberries*

*Bacon Vinaigrette*

*Blue Cheese Crumbles*

**28**

**Grilled Shrimp Caesar**

*Housemade Croutons*

*Shaved Parmesan*

**21**

**Tomato & Burrata Salad**

*Balsamic Reduction / Basil Pesto / Red Onions*

**16**

**Pan-Seared Salmon Caesar**

*Housemade Croutons*

*Shaved Parmesan*

**26**

**Baby Spinach Salad**

*Candied Pecans/ Dried Cranberries/ Goat Cheese*

*Apple Cider Vinaigrette*

**13**

**CHEF CARVED PRIME RIB STATION**

**12 oz. Prime Rib/ Mashed Potatoes/ Green Beans**

**Au Jus/ Horseradish Cream Sauce 39-**

**ENTREES**

*\*All Steaks available Upon Request*

**Shrimp & Grits**

**23**

**Salmon Picatta**

*Sautéed Spinach/ Capers/ Mushrooms*

*Artichoke Hearts/ Lemon Butter*

**28**

**Double J Steak Sandwich**

*Sliced Filet Mignon/ Tomato/ Red Onion/ Creole Remoulade/*

*Arugula / Served with Truffle Parmesan French Fries*

**29**

**Lobster Tacos**

*Served with Tajin Fries*

**30**

**Fish & Chips**

*Shiner Bock Beer Batter/ Creole Tartar*

**25**

**8 oz. Filet**

*Mashed Potatoes / Bourbon Peppercorn Sauce*

**49**

**SIDES FOR THE TABLE**

Smashed Whipped Potatoes	14	Onion Rings	12	Crispy Brussels Sprouts	16
Chorizo Creamed Corn	16	Truffle & Parmesan Fries	13	Thai Fried Rice	17
Sautéed Spinach	12			Add Shrimp	+13

