



Great Beginnings

Wild Mushrooms & Polenta

Portobello and Shitake Mushrooms sautéed in Rosemary Sherry Cream Sauce. Served over Parmesan Polenta. 8.95

Spinach Artichoke Dip

A Creamy Blend of Spinach, Artichokes, Monterey Jack and Parmesan Cheese. Served warm from the Oven with Pita Triangles. 7.50

Cajun Spring Rolls

Stuffed with Andouille Sausage, Chicken and Monterey Jack Cheese. Served with Mango BBQ Sauce. 7.95

Shrimp & Grits

Gulf Shrimp pan seared with White Wine, Garlic, Butter and Hot Sauce. Served over Jalapeno Cheese Grits. 8.50

From the Grill

Add a Garden or Caesar Salad 2.95

Complimentary Steak Toppings: Roasted Garlic Butter, Toasted Blue Cheese or Wild Mushroom Sauce

U.S.D.A. Choice Filet Mignon

Served with Gourmet Mashed Potatoes. 6Oz 20.95 - 8oz 23.95

Kentucky Proud Black Angus Rib Eye

Served with Gourmet Mashed Potatoes. 14Oz 18.95

The Signature Filet

Topped with Goat Cheese and Smoky Sweet Chile Sauce Served with Gourmet Mashed Potatoes 6oz 21.95 - 8oz 24.95

From the Bayou

Add a Garden or Caesar Salad 2.95

Grouper Louisiana

Golden Fried Grouper topped with Shrimp Etouffee. Served over Jalapeño Cheese Grits 17.95

Jambalaya

Chicken, Gulf Shrimp and Andouille Sausage sautéed with Tomato, Onions, Peppers, Celery, Rice and Cajun Seasonings. 13.95

Main Street Pork Chop

12oz Chop wrapped with Applewood Smoked Bacon and finished in the Oven. Served on a Crispy Potato Pancake. Topped with Dijon Bourbon Sauce and Andouille Cornbread Crumbles. 16.95

Trout St. Charles

Pan Fried Trout topped with Crabmeat, Artichoke Hearts, Mushrooms and Sauce Meuniere Served over Jalapeño Cheese Grits. 17.95

Tortellini Trio

Cheese filled Tri-Color Pasta tossed with Sundried Tomatoes and Smoky Tasso Ham in a Parmesan Cream Sauce. Topped with fresh Parmesan Cheese. 13.95

Add Blackened Chicken Breast. 2.95

Brie & Fresh Fruit

Petite Brie Wheel drizzled with Honey. Served with Spicy Sweet Pecans, Fruit and French Bread 9.95

Seafood Cosmopolitan

Gulf Shrimp Cocktail & Sesame Crusted Seared Ahi Tuna. Served chilled with Cusabi and Cocktail Sauces. Available as Shrimp Cocktail only. 9.95

Goat Cheese Boat

Dollops of Creamy Goat Cheese and Homemade Marinara. Served warm from the Oven with Pita Triangles. 7.95

Steamed Mussels

One pound Blue Tips in a Broth of White Wine, Garlic and Tomato. Served with Toasted Baguette. 9.95

Side Items

Substitution / Addition

Garlic Roasted Brussels Sprouts 1.95/ 2.95

Creamed Spinach 1.95/2.95

Gourmet Macaroni & Cheese 1.95/2.95

440 Favorites

Add a Garden or Caesar Salad 2.95

Bourbon Glazed Salmon

Fresh Grilled Atlantic Salmon served on a Makers Mark Plank. Served with Garlic Roasted Brussels Sprouts. 17.95

Sicilian Shrimp Pasta

Gulf Shrimp, White Wine, Diced Tomatoes, Butter, Parmesan Cheese and Fresh Basil tossed with Linguini. 15.95

Day Boat Sea Scallops

Pan Seared and Finished with Chardonnay & Applewood Smoked Bacon Butter Sauce Served with Parmesan Polenta & Green Apple Slaw. 18.95

Southern Style Crab Cakes

Pan Sautéed and served with Remoulade Sauce and Fresh Vegetables. Garnished with Roasted Corn & Black Bean Relish. 16.95

Champagne Chicken

Pan Fried Chicken Breast topped with Garlic Sautéed Mushrooms and Champagne Cream Sauce. Served with Flavored Gourmet Potatoes. 13.95

