

## *Martinis*

### **Lemon Basil**

Our infused lemon Vodka shaken with home-made basil simple syrup and elderflower liquor, garnished with a fresh basil leaf | **12**

### **Dirty Goose**

Grey Goose vodka, a splash of olive juice and dry vermouth garnished with two blue cheese olives | **15**

### **Blueberry Lemon**

Muddled Blueberries and lemon, house infused lemon Vodka, simple syrup | **10**

## *Cocktails*

### **Courtyard Cocktail**

Muddled cucumber and strawberries in and fresh lime juice finished with ginger beer | **9**

### **Ginger Tea**

Bourbon, Ginger beer, fresh brewed tea | **9**

### **Grand Autumn**

Bullet Rye Whiskey, St. Germaine and bitters topped with a splash of Ginger beer garnished with a lime | **12**

### **Moscow Mule**

Tito's Vodka, ginger beer, fresh lime and cucumber | **9**

## *Margaritas*

### **Classic**

1800 Tequila, Agave nectar, Sweet and Sour with a splash of orange juice | **10**

### **Fresh**

1800 Tequila, Agave nectar, fresh squeezed orange and lime juice | **12**

### **Blueberry Margarita**

Fresh muddled blueberries, 1800 Tequila, lime juice, simple syrup and bitters | **15**

### **Mango Cilantro Margarita**

Fresh muddled mango, home- made cilantro simple syrup shaken with Tequila, lime juice, and sweet and sour | **12**

### **Paloma Martini**

Patron, grapefruit juice, agave nectar, fresh lime, and pink peppercorns | **10**

## **Starters**

### **Crispy Pork Belly Bites**

*Crispy sweet chili glazed pork belly bites over jalapeño slaw | 10*

### **Crab Claws**

*Deep fried and served with cocktail sauce | 13*

### **Wings 6PC/9PC**

*Sanderson Farms wings served with choice of buffalo, mango habanero, or salt and vinegar | 8/10*

### **Bacon Wrapped Shrimp**

*6 grilled bacon wrapped shrimp glazed with homemade barbecue sauce | 14*

### **Ahi Tuna Wonton Tacos**

*5 mini ahi tuna, mango salsa, sweet soy sauce, wasabi aioli | 12*

### **Fried Oysters**

*12 deep fried Gulf oysters served with remoulade | 14*

### **Roasted Garlic Hummus**

*Garlic Hummus served with pita chips and assorted veggies | 8*

### **Steak and Feta Flatbread**

*Crispy flatbread topped with onion jam, beef tenderloin, feta cheese and finish with balsamic reduction | 14*

## **Entrée Salads**

Additions    Chicken | 5    Shrimp | 8    Salmon | 9

### **House Salad**

*Mixed greens with tomatoes, cucumbers, cheddar cheese, red onion, and croutons | 6*

### **Caesar Salad**

*Crisp romaine wedge, parmesan cheese and homemade croutons topped with Caesar dressing | 6*

### **Cobb Salad**

*Red roma blend lettuce, cucumber, tomato, egg, avocado, pickled shallots, and crispy bacon served with whole grain mustard vinaigrette | 7*

### **Southern Pecan**

*Spring lettuce, chopped red apples, golden currant raisins, shredded cheddar, and spiced pecans served with honey-pecan dressing | 8*

### **Chipotle Wedge**

*Crisp romaine wedge, parmesan cheese, Applewood smoked bacon, tomato, boiled egg, and chipotle Caesar dressing | 7*

### **Balsamic Pear Salad**

*Red roma blend lettuce, cranberries, sliced pear, red onion, toasted walnuts, and goat cheese served with balsamic vinaigrette | 7*

## *Soup*

### ***Seafood Gumbo Cup / Bowl***

*Traditional dark roux gumbo loaded with seafood | 5/9*

### ***Soup of the Moment Cup / Bowl***

*Made fresh using seasonal ingredients | 4/6*

## *Entrées*

*All entrees are served with choice of house or Caesar side salad*

### ***Blackened Chicken Alfredo***

*Julienned grill blackened chicken breast tossed in rich parmesan alfredo cream sauce over fettuccine pasta | 14*

### ***Redfish Pontchartrain***

*Grilled redfish finished with creamy Cajun lump crab sauce, sautéed mushrooms and scallions served over dirty rice and chef's choice vegetables | 32*

### ***Peppercorn Pork Chop***

*Pan seared 7 pepper dusted double-cut pork chop finished with green peppercorn sauce, served over dauphinoise potatoes and chef's choice vegetables | 28*

### ***Shrimp and Grits***

*Jumbo Gulf Shrimp sautéed with onions, peppers, and Cajun spices over a parmesan grit cake and wilted spinach | 18*

### ***Catch of The Day w/ Lemon Caper Sauce***

*Grilled, blackened, or pan-seared fish, served with dauphinoise potatoes and chef's choice vegetables | Market Price*

### ***Ribeye 12oz / 16oz / 20oz***

*Grilled Certified Angus Ribeye, served with a baked/ sweet potato and chef's choice vegetables | 28 / 33 / 38*

### ***Filet Mignon 6oz / 8oz / 10oz***

*Grilled center-cut Certified Angus beef finished with port wine demi-glace, served with a baked/ sweet potato and chef's choice vegetables | 30 / 40 / 50*

*\*Notice: consuming raw or undercooked seafood (shellfish), meats, or eggs may increase your risk for foodborne illness.\**

## *Accompaniments*

*Port Wine Demi Glacé | 5*

*Green Peppercorn Sauce | 5*

*Pontchartrain Sauce | 10*

*Sautéed Onions' | 3*

*Sautéed Port Wine Mushrooms | 3*

*Extra Signature Sauce | 1*

## *Single Side*

*Steamed Broccoli | 3*

*Steamed Asparagus | 3*

*Sautéed Spinach | 3*

*Creamed Spinach | 5*

*Sweet Potato | 3*

## *Desserts*

*Made fresh in house by our Pastry Chef | 5*

## *Additional Fees*

*Corkage | 15*

*Split plate | 5*

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