



# APPETIZERS



## Crawfish Bayou Techè

Classic fried green tomatoes topped with bronzed crawfish tails and spicy hollandaise. \$9  
🏆 Bronze medal winner- Best Appetizer - Arkansas Hospitality Association Tradeshow 2010

## Stuffed Crab Claws

Jumbo crab claws stuffed with lump crab. \$11

## Blackened Beef Kabobs

Beef tenderloin bites blackened and served with onion rings. \$9

## Lafayette Sizzling' Blue Crab Cakes

Lump crab cakes served with Lafayette mango butter. \$11

## Shrimp Your Way!

It's your choice of one of the following! Classic Cocktail, Au Gratin or Brochette. \$11

## Appetizer Platter- Share it or make it a meal!

2 Crab Cakes, 2 Shrimp Brochette, 2 Beef Kabobs and Crawfish Bayou Techè. \$33

## Beef Carpaccio

Thinly sliced filet of beef tenderloin stuffed with lobster and asparagus served with a garlic/honey aioli and toast points. \$11

🏆 Bronze medal winner- Best Appetizer - Arkansas Hospitality Association Tradeshow 2011



# SOUPS & SALADS



## Classic Caesar Salad

Fresh crisp romaine tossed with parmesan cheese homemade garlic croutons and Caesar dressing. \$8

## Steakhouse Chop Chop Salad

Fresh hearts of romaine served with chopped tomatoes, cucumbers, red onions and blue cheese crumbles \$8

## Strawberry Field Salad

Mixed field greens and candied walnuts tossed in raspberry sour cream dressing topped with crumbled boursin cheese. \$10

## French Quarter Onion Soup

A French quarter classic! \$7

## Bayou Gumbo

The chef special gumbo made in the classic Louisiana style \$9  
1<sup>st</sup> Place Winner-West Memphis Gumbo Fest



# SIMPLY GRILLED



Our steaks are USDA choice beef that is hand cut and aged to perfection. Our steaks are seasoned with our special blend of Louisiana spices and char grilled on our charcoal grill or Blackened in a cast iron skillet. All grilled items are served with a fresh made side of the week.

## The Filet

The tenderest cut of beef  
8 oz - \$26 / 12 oz - \$32

## New York Strip

Aged 28 days!  
10 oz - \$25/16oz - \$30

## Bone-in Ribeye

This is a steak for the real steak lover-A big 20oz cowboy cut ribeye steak! -\$34

## Porterhouse Steak

The strip meets the filet! - \$34

## Bead Catcher

14 oz. Bone-in Ribeye Steak! - \$25

**Add 6 oz. Lobster Tail  
to any steak - \$16**

## Add a Steak Topper!

Make it an Oscar - \$6, Au Poivre - \$5, T.K. Cajun Smother It - \$3  
Blue Cheese or Horseradish Crust it - \$3

### STEAK TEMPERATURE GUIDE

RARE-130F ~Cool Red Center +MEDIUM RARE 150F~Warm red center + MEDIUM- 160F -Hot pink center  
+MEDIUM WELL- 170F ~Disappearing traces of pink +WELL DONE-180F ~No pink, done throughout.  
Please allow additional 10-15minutes for well done steaks.





# CHEF'S SPECIALS



## Seafood Fest

*Fresh crab claws, shrimp, red fish served broiled, blackened or fried. \$23*

☞ Try it with 14 Hands Chardonnay

## Lollipop Pork Chop

*Our award winning sugarcane glazed pork chop. \$18*

8 Gold medal -People's Choice Award – Arkansas Hospitality Association Tradeshow 2010

☞ Try it with Erath Pinot Noir

## Chicken Fried Strip Steak

*Pan fried to a crispy golden brown served with buttermilk bleu cheese, mashed and white tasso gravy. \$27*

Try it with Chateau St. Michelle Cabernet Sauvignon

## Red Snapper Joliet Rouge

*Pan seared red Snapper topped with a lump crab meat mushrooms, onions and butter sauce. \$27*

☞ Try it with Sterling Napa Valley Sauvignon Blanc

## Canal St. Chicken

*Breast of chicken stuffed with mushrooms, spinach and cheese with a Cajun cream. \$17*

☞ Try it with Chalk Hill Chardonnay

## Blackened Redfish

*Red drum lightly seasoned in our house blackening spice and seared in a cast iron skillet. \$20*

☞ Try it with Columbia Crest Gewurztraminer

## Ragin' Cajun Pasta

*A choice of shrimp, chicken, andouille sausage or combo, with red, yellow and green bell peppers tossed with a Cajun Alfredo sauce. \$23*

☞ Try it with Ravenswood Red Zinfandel

## Twin Lobster Tails – Only for Lobster Lovers!

*Two Succulent 8 oz Canadian Lobster tails served with drawn butter. \$44*

☞ Try it with Chateau St. Michelle Riesling

## Shrimp & Grits

*Gulf Shrimp and Andouille Sausage sautéed in Louisiana spices served over crispy store-ground grit cake and creole sauce. \$19*

☞ Try it with Ecco Domani Pinot Grigio



# CHEF'S SIDES



*Loaded Baked Potato or Stuffed Sweet Potato, Half & Half of Steakhouse Fries and Signature Onion Rings, House Salad, Seasonal Vegetable Medley, Sautéed Spinach, Sautéed Mushrooms, Jambalaya, Asparagus with Hollandaise, Red Beans and Rice, Corn Pudding, Plain Mashed or Loaded Potato with Buttermilk Cheese and Roasted Garlic-\$5*

