



STEAKHOUSE

CHARLES BROAD III Executive Chef

ROBERT ANDERSON Wine Guy

LARRY BOWMAN Butcher

A P P E T I Z E R S

HOOP CHEESE BACON DIP

McClain Hoop Cheese Sauce, Pimento Cheese, and Bacon with Spicy Pork Rinds and Crostinis | 10.95

TUNA

Sushi Grade Tuna Encrusted with Sesame Seeds and Seared Rare with Soy-Ponzu Sauce | 12.95

MEAT & CHEESE BOARD

Group assortment of Chef's selections of Cheeses and Meats, Toasted Nuts, Jalapeño Dip, Grapes, McClain Honey and Jam with Housemade Crackers and Crostinis | 21.95

BAKED CRAB DIP

Decadent Crab Baked with Mornay Sauce and Cream Cheese with Crostinis | 13.95

CRAWFISH ROLLS

Two hand crafted Crawfish Rolls with Cream Cheese, Bacon, Lemon and Creole Spices | 8.95

LAMB POPS

Four Cut Classic Lamb Pops, Marinated with Rosemary, Shallots, and Garlic with Feta Creme Sauce | 16.95

FRIED GREEN TOMATOES

Encrusted with Ritz Crackers, Flash-Fried and topped with McClain Pimento Cheese and Housemade Tasso | 9.95

S A L A D S

CLASSIC GARDEN SALAD

Local Lettuce, Spring Mix, Tomato, Cheddar Cheese, Hard Boiled Egg, Cucumber, Bacon and Housemade Croutons

Side Salad 4.95 Entrée Salad 8.95

Add... Shrimp 9.95 | Tuna 11.95 | Steak 11.95

WEDGE SALAD

Iceberg Wedge, Tomato, Gorgonzola, Shaved Red Onion, Bacon and Bleu Cheese or Ranch Dressing

Side Salad 4.95 Entrée Salad 8.95

Add... Shrimp 9.95 | Tuna 11.95 | Steak 11.95

CAESAR SALAD

Crisp Romaine with Creamy Caesar Dressing, Shaved Parmesan and Housemade Croutons

Side Salad 4.95 Entrée Salad 8.95

Add... Shrimp 9.95 | Tuna 11.95 | Steak 11.95

S O U P

SEAFOOD GUMBO

5-Hour Roux, Tasso Ham, Andouille Sausage, Shrimp, Crawfish, Crab, Oysters, Trinity, Seafood & Chicken Stock with Rice | 12.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

E N T R É E S

S T E A K S & C H O P S

RIBEYE

14 ounce Prime Cut, Aged, and Cooked Over Pecan Wood
- choose two sides | 49.95

FILET

8 ounce, Tender Grass Fed Midwestern Beef, Cooked Over
Pecan Wood - choose two sides | 39.95

TOMAHAWK RIBEYE FOR TWO

32 ounce, Long Bone Prime Steak - choose two sides |
89.95

LAMB CHOP

Cast iron Seared Rib Chop, Marinated with Rosemary,
Shallots, and Garlic with, Creole Demi Sauce - choose two
sides | 29.95

DOUBLE CUT PORK CHOP

Brown Sugar and Bourbon Brined with Creole Demi-
Glace - choose two sides | 24.95

F I S H & S E A F O O D

REDFISH

Creole Spiced, Pan-Seared and Topped with Jumbo Lump
Crab and Hollandaise Sauce. Choose two sides | 29.95

SEA BASS

Pan-Seared and accompanied with Roasted Yellow
Tomatoes, Sautéed Arugula and Orzo. Served with Side
Garden or Side Wedge Salad | 32.95

FRIED SHRIMP

Six Crispy Fried Gulf Shrimp, served with Hushpuppies,
Steak Fries, Cocktail Sauce and Lemon. Served with
Side Garden or Side Wedge Salad | 18.95

SHRIMP & GRITS

Abita Amber BBQ Sauce, Delta Grind Grits and Smoked
Gouda Cheese. Served with Side Garden or Side Wedge
Salad | 16.95

V E G E T A B L E S

VEGETABLE PLATE

Choose Four Sides | 12.95

ENTRÉE ADDITIONS

Add Crab Meat | 9.95

Add Crab, Hollandaise & Asparagus | 12.95

Add Grilled Shrimp | 7.95

Add Fried Shrimp | 7.95

Add Seared Tuna | 8.95

S I D E S T O C H O O S E

Side Garden Salad

Side Wedge Salad

Creamed Spinach

Tiny Green Beans

Wood Grilled Mushrooms

Delta Grind Grits

Au Gratin Potatoes

Asparagus with Hollandaise

Three Cheese Mac

Mashed Potatoes

Steak Fries

Baked Potato - Loaded

S A N D W I C H E S

SHRIMP PO'BOY

Crispy Fried Gulf Shrimp, Remoulade, Lettuce, and
Tomato on Leidenheimer French Bread with Steak Fries |
16.95

WAGYU BRISKET BURGER

8 ounces of Fresh Ground Wagyu Beef topped with
Bourbon Dijonaise, Munster Cheese, House Pickle,
Local Lettuce and Tomato on a Brioche Bun with Steak
Fries | 18.95

GENERAL STORE BURGER

House Butcher Grind with Hoop Cheese, Bacon, Pickled
Red Onions, Local Lettuce, and Tomatoes on Brioche Bun
with Creole Aioli with Steak Fries | 13.95