



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

SOUTHERN BOARD

Butcher and Venison Sausage, Barbecue Sauce, Hoop Cheese, Spiced Nuts, Chef's Bread & Butter Pickles with Housemade Crackers and Crostinis | 14.95

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 Double 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

CRAB BEIGNETS

Gulf Crab, Red Onion, and Basil, tossed in Panko and Flash-Fried with Remoulade Sauce | 10.95

S A L A D S

CLASSIC GARDEN SALAD

Local Lettuce, Spring Mix, Tomato, Cheddar Cheese, Hard Boiled Egg, Cucumber, Bacon and Housemade Croutons | 8.95

WEDGE SALAD

Iceberg Wedge, Tomato, Gorgonzola, Shaved Red Onion, and Bacon | 8.95

CAESAR SALAD

Crisp Romaine with Creamy Caesar Dressing, Shaved Parmesan and Housemade Croutons | 8.95

CHOP SALAD

Bacon, Avocado, Cheddar, Tomato, Egg and Chopped Iceberg Lettuce | 8.95

Add Grilled Shrimp | 9.95

Add Tenderloin Tips | 11.95

Add Seared Tuna | 11.95

Add Grilled Salmon | 12.95

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

All Entrées Served with Salad

RIBEYE

14 ounce Prime Cut, Aged, and Cooked Over Pecan Wood
- choose a side | 49.95

FILET

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

SIRLOIN

8 ounce, Flavorful Cut, grilled over Pecan Wood - choose
a side | 19.95

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 a
side | 29.95

DOUBLE CUT PORK CHOP

Brown Sugar and Bourbon Brined with Creole Demi-
Glaze - choose a side | 24.95

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

SEAFOOD STACK

Layers of Pasta, Crawfish, Fresh Basil, Shrimp and
Parmesan Cream Sauce | 24.95

REDFISH

Creole Spiced, Pan-Seared and Topped with Jumbo Lump
Crab and Hollandaise Sauce. Served with Asparagus and
Hollandaise Sauce | 29.95

SEA BASS

Pan-Seared and accompanied with Roasted Yellow
Tomatoes, Sautéed Arugula and Orzo. | 32.95

FRIED SHRIMP

Six Crispy Fried Gulf Shrimp, served with Hushpuppies,
Steak Fries, Cocktail Sauce and Lemon. | 18.95

SHRIMP & GRITS

Abita Amber BBQ Sauce, Delta Grind Grits and Smoked
Gouda Cheese. | 16.95

V E G E T A B L E S

VEGETABLE PLATE

Choose Four Sides | 12.95

S A N D W I C H E S

All Sandwiches Served with Steakhouse Fries

SHRIMP PO'BOY

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

WAGYU BRISKET BURGER

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

GRILLED FISH SANDWICH

Pecan Wood Grilled Salmon, Goat Cheese, Lettuce, and
Tomato on House Made Brioche Bun | 15.95

GENERAL STORE BURGER

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

REUBEN

Shaved Corned Beef, Sauerkraut, Swiss Cheese, 1,000
Island and Marbled Rye | 9.95

BEEF DEBRIS PO'BOY

Beef Shavings, Mayo, Shaved Cabbage, Pickles, Creole
Mustard, and Tomato on French Bread with Au Jus | 12.95

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

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