



STARTERS

Pecan Crusted Soft Shell Crab • \$28
Chilled Heirloom Tomato & Roasted Corn, Herb Vinaigrette

Jumbo Lump Crab Cake • \$32
Pontchartrain Blue Crab, Beurre Noisette, Citrus

House Cured Ora King Salmon & Osetra Caviar • \$19
Crispy Potato, Shallot, Horseradish, Crème Fraîche

Asian Spiced Tuna Tartare • \$19
Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker

Prime Beef Carpaccio & Fried Louisiana Oysters • \$23
Mustard Sauce, Shallot, Caper, Brioche

Hudson Valley Foie Gras Torchon • \$24
Compote, Corn Cake Short Stack, Sea Salt

BBQ Shrimp & Chive Cream Biscuit • \$19
Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Slow Roasted Soy Soaked Kurobuta Pork Belly • \$26
Sesame- Scallion Pancakes, Hoisin Sauce, Cucumber

Crispy Louisiana Oysters • 4ea \$15 - 8ea \$25
Bleu Cheese Fondue, Creole Tomato Glaze

PRIME MEATS

Australian Wagyu
Hanger 8oz • \$52

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico - Ribeye 16oz • \$56

Hawaiian Ribeye 16oz • \$56

DRY AGE MEATS

Ribeye 18oz • \$72

Kansas City Strip 20oz • \$65

Porterhouse 28oz • \$98

SPECIALITY MEATS

Japanese Kuroge A5 Wagyu Striploin
\$29 per oz - 3oz *minimum*

Ribeye Cap 4oz • \$68

Iberico Secreto 6oz • \$65

SAUCES \$4 each/3 for \$10

Foie Gras Truffle Butter + \$4

Bone Marrow Butter + \$4

N.O. BBQ Butter

Worcestershire Glaze

Steak House Hollandaise

PASTA

Pecan Pesto Ricotta Gnocchi • \$12

Pappardelle Bolognese • \$14

Lump Crab Ravioli • \$26

SALADS

Caesar Salad • \$14
Baby Romaine Hearts, Anchovy, Croutons

The "Wedge" • \$16
*Chilled Iceberg, Creamy Roquefort,
Petite Green Salad, Heirloom Tomato,
Carrot, Radish, House Bacon*

Local Tomato • \$14
*Creole, Heirloom, Confit Heirloom, Duck Ham,
Charred Onion Vinaigrette*

PLATES

Seared #1+ Gulf Yellowfin Tuna • \$44
Cauliflower Puree, Roasted Sweet & Sour Peppers

Chilean Sea Bass • \$46
Roasted Bok Choy, Crispy Cauliflower, Teriyaki

Roasted Maine Diver Scallops • \$44
Sweet Corn Custard, Marinated Heirloom Tomatoes, Potato Purée

Potato Crusted American Red Snapper • \$45
Parsnip Puree, Cajun Caviar Butter Sauce

Rohon Duck Breast • \$39
Fried Dirty Rice, Sweet Potato Duck Jus

Paneed Veal Chop • \$55
Jumbo Lump Crab, Melted Taleggio, Salsa Verde

Jurgielewicz Chicken French • \$29
Farm Egg Batter, Preserved Lemon Pan Sauce

Surf & Turf: Petite Filet & Jumbo Lump Crab Cake • \$68
Tchefuncte Potato, Baby Bok Choy, Veal Reduction

SIDES \$10

Tchefuncte Potatoes • Roasted Cauliflower • Caramelized Onions & Mushrooms
Creamed Spinach • Mashed Potatoes • Field Pea Ragout • Miso Glazed Heirloom Carrots