

APPETIZERS

Philly Cheesesteak Nachos	\$18
Philly Steak, Grilled Peppers & Onions, Cheese Sauce, Corn Tortillas	
Smoked Chicken Wings	\$15
Choice of Buffalo, Thai Chili, BBQ or Garlic-Parmesan Wing Sauce	
Cajun Swamp Wings	\$15
Fried Frog Legs with your choice of Wing Sauce	
Chicken Tenders	\$14
Panko Battered Tenders with your choice of Wing Sauce	
Pub Burger Sliders	\$11
Angus Beef, Cheese Sauce, Bacon Jam, Pretzel Bun	
Louisiana Eggroll	\$11
Smoked Chicken, Sweet Potatoes, Napa Cabbage, Roasted Pecans, Red Onions, Orange-Chili Garlic Sauce	
Alligator Fritters	\$16
Louisiana Alligator, Roasted Corn Batter, Remoulade	

SOUP

	Cup	Bowl
Tomato-Basil Soup	\$6	\$8
Fresh Tomatoes, Basil, Cream		
Shrimp & Corn Bisque	\$8	\$10
Gulf Shrimp, Roasted Corn, Potatoes, Cream		
Chicken & Andouille Gumbo	\$7	\$9
Chicken, Andouille Sausage, Cajun Trinity		

SALADS

Add Grilled or Fried Chicken or Shrimp \$6

	Side	Entrée
House Salad	\$7	\$12
Romaine, Spring Mix, Tomato, Cucumber, Cheese Blend, Croutons		
Caesar Salad	\$7	\$12
Romaine, Parmesan, Creamy Caesar Dressing, Croutons		
Spinach Salad		\$14
Baby Spinach, Mushroom, Egg, Candied Pecans, Bacon, Cranberry, Dijon Vinaigrette, Parmesan		
Steakhouse Chop Salad		\$15
Iceberg, Red Onion, Heirloom Tomatoes, Bacon, Blue Cheese, Balsamic Reduction, Blue Cheese Dressing		

LUNCH COMBOS \$16

Available 11AM - 4PM Daily

Soup & Salad Combo
A cup of your choice of soup served with either House or Caesar Salad
Chicken Caesar Wrap & Soup Combo
A cup of your choice of soup served with a Chicken Caesar Wrap
Flatbread & Salad Combo
½ of your choice of Flatbread with either House or Caesar Salad
Grilled Cheese & Soup Combo
Your choice of Grown-up Grilled Cheese and a cup of Tomato-Basil Soup

FLATBREADS

Cheese	\$14
Pepperoni	\$16
Carnivore	\$20
Pepperoni, Sausage, Bacon, Meatballs, Mozzarella, House-made Pizza Sauce	
Garlic Chicken & Artichoke	\$19
Grilled Chicken, Spinach, Garlic Sauce, Artichoke, Mozzarella	
Meatball	\$17
Meatballs, Mozzarella, House-made Pizza Sauce, Parmesan, Basil	

SIDES

Four Cheese Mac	\$6
Balsamic Roasted Brussels Sprouts	\$8
Loaded Mashed Potatoes	\$7
Roasted Street Corn	\$6
Seasoned Fries	\$4
Sautéed Green Beans	\$5

SANDWICHES

Served with your choice of French Fries, Side Salad, or Loaded Mash

Boudin Burger	\$9
Beef Patty, Boudin Balls, Pickles, Pepperjack Cheese, Dijonnaise, BBQ Aioli	
Classic Burger	\$14
Angus Beef, Cheddar, Lettuce, Tomato, Dijonnaise, Brioche Bun	
Shrimp Po' Boy	\$16
Crispy Gulf Shrimp, Lettuce, Tomato, Remoulade, French Bread Buffalo sauce available upon request	
Brisket Po' Boy	\$16
House Smoked Brisket, Charred Jalapeño Slaw, BBQ Aioli, French Bread	
Italian Pork	\$15
Panko Crusted Pork Cutlet, Marinara, Fresh Mozzarella, Basil, Ciabatta Roll	
Grilled Chicken Club	\$13
Chicken Breast, Lettuce, Tomato, Bacon, Dijonnaise, Brioche Bun	

GROWN-UP GRILLED CHEESE

The Cheeses	\$14
Smoked Gouda, Brie, Cheddar, Muenster, Bacon Jam, Sourdough	
The Queen Mother	\$14
Pimento Cheese, Cheddar, Gruyere, Sourdough	
The G.O.A.T.	\$14
Herbed Goat Cheese, Lettuce, Tomato, Bacon, Sourdough	

TACOS

Served with Roasted Street Corn, Tortilla Chips & House-made Salsa

Fish or Shrimp (3)	\$17
Mahi-Mahi or Gulf Shrimp (grilled, fried or blackened) Green Apple Slaw, Pickled Red Onion, Cilantro-Lime Crema, Corn Tortilla	
Steak (3)	\$18
Grilled, Shredded Steak, Cilantro, Yellow Onion, Chimichurri, Corn Tortilla	
Chicken (3)	\$15
Grilled Chicken, Tomato, Shredded Cheese, Lettuce, Corn Tortilla	

ENTRÉES

Barbecue Shrimp & Grits	\$20
Gulf Shrimp, Beer BBQ Sauce, Smoked Gouda Grits	
12 oz Creekstone Farms Ribeye	\$28
Balsamic Roasted Brussels Sprouts, Loaded Mash	
Tuscan Chicken Pasta	\$20
Herb Grilled Chicken Breast, Creamy Parmesan Sauce, Gemelli Pasta, Baby Spinach, Sun-dried Tomatoes	
Flank Steak & Frites	\$24
Angus Flank Steak, Truffle Parmesan Fries, Chimichurri Sauce	
Fish & Chips	\$20
Beer Battered Gulf Fish, Seasoned Fries, Tartar Sauce, Lemon	
Creole & Cane Glazed Pork	\$19
8 oz Center Cut Pork Chop, Creole Mustard, Cane Syrup, 4-Cheese Mac, Sautéed Green Beans	
Blackened Salmon	\$28
Smoked Gouda Grits, Sautéed Green Beans	
Adobo Grilled Pork Tomahawk	\$30
12 oz Pork Tomahawk Chop, Roasted Red Pepper Sauce, Loaded Mash, Onion Strings	
Mediterranean Chicken	\$18
Herb Grilled Chicken, Rice Pilaf, Feta, Olive, Tomato & Cucumber	
Gulf Seafood Fettuccine	\$26
Jumbo Gulf Shrimp, Lump Crab, Crawfish, Roasted Garlic-Tomato Cream Sauce, Fettuccine	
Blackened Chicken Pot Pie	\$20
Flaky Pie Crust, Roasted Potato, Carrot, Peas, Creole Velouté	

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KITCHEN + COCKTAILS

DRAFT BEER \$3

NATIONAL

Bud Light
Michelob Ultra
Coors Light
Blue Moon
Modelo Especial
Yuengling Lager
Truly Wild Berry, Seltzer

LOCAL

Abita Amber
Abita Jockamo, IPA
Gnarly Barley Skater Aid, Pilsner
Gnarly Barley Jucifer
Tin Roof Voodoo Pale Ale
Urban South Holy Roller, IPA
Great Raft Reasonably Corrupt, Dark Lager
Parish Pinot Noir, Sour

COCKTAILS

Electric Blue Lemonade Tito's Vodka, Blue Curacao, Lemon, Simple Syrup	\$10
Smoked Old Fashioned Buffalo Trace Bourbon, Orange Bitters, Cherry Wood Smoke	\$14
Tart Watermelon Colada Hamilton Rum, Aperol, Pineapple Juice, Coconut, Watermelon Juice, Lime	\$12
Purple Reign Bombay Sapphire Gin, Lavender, Lemonade	\$12
Vandersmash House-made Frozen Old Fashioned with Four Roses Bourbon	\$10
Melon Drop Martini Tito's Vodka, Midori, Lemon, Simple Syrup	\$10
French 75 Hendrick's Gin, Domaine Carneros Sparkling Wine, Lemon	\$12
Baileys Salted Caramel Martini Baileys Irish Cream, Tito's Vodka, Caramel, Cream, Sea Salt	\$10

WINE

WHITES

Santa Margherita Pinot Grigio Val d'Adige	\$14/\$60
The Seeker Riesling Mosel, Germany	\$9/\$45
Matua Sauvignon Blanc Marlborough, New Zealand	\$9/\$44
Kendall-Jackson Chardonnay Santa Rosa, California	\$9/\$42
Frank Family Chardonnay Napa, California	\$80
Rombauer Chardonnay Napa, California	\$95
Stella Rosa Moscato D'Asti Piedmont, Italy	\$8/\$38
Domaine Carneros Sparkling Brut Sonoma, California	\$90
Banfi Rosa Regale Sparkling Rose Piedmont, Italy	\$12/\$54

REDS

Argyle Pinot Noir Willamette, Oregon	\$12/\$56
Paul Hobbs Pinot Noir Sonoma, California	\$110
Markham Merlot California	\$16/\$76
Bonanza Cabernet Sauvignon California	\$9/\$44
Heitz Cellar Cabernet Sauvignon Napa, California	\$120
Caymus Cabernet Sauvignon Napa, California	\$130
Stella Rosa Black Red Blend Piedmont, Italy	\$8/\$40
Daou Pessimist Red Blend Paso Robles, California	\$10/\$48
Stags' Leap The Investor Red Blend Napa, California	\$88
Chateau du Vieux-Guinot Bordeaux Saint-Emilion, France	\$82
Catena Vista Flores Malbec Mendoza, Argentina	\$10/\$46

DESSERTS

Bread Pudding <i>(ask your server for today's flavor)</i>	\$7
Crème Brulée <i>(ask your server for today's flavor)</i>	\$8
Chocolate Fudge Cake	\$8
Cones Three hand-dipped ice cream cones, lagniappe	\$10

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