

## APPETIZERS

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

## SOUP

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

## SALADS

Add Grilled or Fried Chicken or Shrimp \$6

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

## LUNCH COMBOS \$16

Available 11AM - 4PM Daily

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

## FLATBREADS

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

## SIDES

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

## SANDWICHES

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

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

## GROWN-UP GRILLED CHEESE

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

## TACOS

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

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

## ENTRÉES

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

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

## WINE

### WHITES

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

### REDS

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

## DESSERTS

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

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