

Appetizers

BURWELL'S DEVILED EGGS Pickled Root Vegetables, Candied Bacon, Red Wine Gastrique, Truffle Oil	12	PEI STEAMED MUSSELS Andouille Sausage, Fennel, Bell Peppers, Red Onions, Tomato Broth	12
BOUDIN BALLS Pork, Rice, Creole Mustard	8	OYSTER ROCKEFELLER Watercress, Garlic, Pernod	12
JUMBO SHRIMP COCKTAIL Cocktail Sauce, Lemon	14	LUMP CRAB CAKE Green Tomato Chow Chow, Remoulade	18

Salads

WEDGE SALAD 8 Candied Bacon, Cornichons, Cherry Tomatoes, Blue Cheese Dressing	CAESAR 7 Romaine, Parmesan, Croutons, Pickled Garlic, Caesar Dressing	POACHED PEACH SALAD 9 Crispy Prosciutto, Almonds, Aussie Feta, Pickled Fennel, Sweet Tea Vinaigrette
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SIGNATURE HOT ROCK APPETIZER

Our most exciting, delicious, and sustainable appetizer, allowing us to use the full resource provided to us and deliver a unique experience to you. You Sear your appetizer on our 700 degree black lava stone and choose one of our house made sauces: Bearnaise, Horseradish Cream, or House Steak Sauce

FILET MIGNON* 19	SNAKE RIVER FARMS WAGYU* 22	LAMB LOLLIPOPS* 27 Tzatziki
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Wood Fire Grilled Steaks

Our steaks are cooked to perfection over a live fire using white oak. Choose your cut below, followed by your favorite presentation

CUTS	PRESENTATIONS	ADD ON'S
10 oz FILET MIGNON* 42	Steakhouse Classic Truffle & Parmesan Mashed Potatoes, Asparagus, Shallot & Mushroom Glace	SAUTEED SHRIMP 14
8 oz SNAKE RIVER FARMS WAGYU HANGER* 46	Southern Inspired Sweet Potato, Seasonal Squash, Red Eye Gravy	JUMBO SEA SCALLOPS 20
14 oz JOYCE FARMS NY STRIP* 54	Steak Frites Seasoned Steak Fries, Maitre d'Butter	CRAB CAKE OSCAR 18
6 oz PETITE FILET MIGNON* 31		MUSHROOMS & ONIONS 8

Entrees

DUCK GUMBO 37 Duck Breast, Confit Duck Leg, Okra, Andouille Sausage, Creole Gumbo, Rice	SHRIMP PASTA 29 Bell Peppers, Red Onion, Blistered Tomatoes, Creole Cream Sauce, Pappardelle Pasta
JAMBALAYA 27 Shrimp, Andouille Sausage, Confit Duck Leg, Red Beans, Tomato, Rice	SEARED JUMBO SEA SCALLOPS 43 Cauliflower & Leek Puree, Haricot Vert, Fennel & Orange Slaw

Sides: Truffle & Parmesan Mashed Potatoes 6 Mac & Cheese 7 Asparagus 8 Steak Fries 7 Haricot Vert 8

Sandwiches

WAGYU STEAK SANDWICH* 27 Caramelized Onions, Mushrooms, Gruyere Cheese	STEAKHOUSE BURGER* 17 Candied Bacon, Smoked Gouda, Cheddar, Frizzled Onions, Lettuce, Tomato	SHRIMP PO BOY 16 Lettuce, Tomato, Remoulade
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All sandwiches served on house made bread and served with seasoned steak fries

Desserts

CREME BRULEE 8 Lemongrass Shortbread Cookie, Macerated Berries	PEACH BLUEBERRY ALMOND COBBLER 9 Streusel, Mascarpone Cheese Ice Cream, Butterscotch Sauce	NUTELLA CHEESECAKE 8 Vanilla Bean Chantilly Cream, Chocolate Sauce, Caramel Sauce, Caramelized Cocoa Puff Cereal
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