

## Wine List

### WHITE WINES

10 Beringer-White Zinfandel	6   24
11 Chateau St. Jean-Gewurztraminer	6   24
12 Sonoma Cutrer-Russian River Chardonnay	11   44
13 Chateau St. Julien-Pinot Grigio	7   28
14 Windmill-Unoaked Chardonnay	7   26
15 La Crema-Chardonnay House White	8   32
16 Dryland-Sauvignon Blanc	7   28
17 Frog's Leap Sauvignon Blanc	11   44
18 Pascal Jolivet-Sancerre	11   44
19 Trimbach-Riesling	10   39
20 Jordan-Chardonnay	48
21 Acacia-Carneros Chardonnay	48
22 Louis Jadot-Pouilly Fuisse	44
23 Oliver Leflaive Chablis	48

### RED WINES

24 Red Sky Ranch-Meritage	9   36
25 Concannon-Pinot Noir House Red	7   28
26 Wild Horse-Syrah	11   44
27 Clos Du Bois-Cabernet Sauvignon	8   32
28 Chateau Souverain-Zinfandel	11   44
29 Banfi-Chianti Reserva Tuscany	9   36
30 Montes Reserve-Chilean Merlot	8   32
31 Charles Krug-Pinot Noir Carneros	11   44
32 Hess Collection Mt. Veeder '02 Cabernet Sauvignon	76
33 Nepenthe-Pinot Noir Australia	36

### SPARKLING WINE & CHAMPAGNE

34 Piper Sonoma Brut NV	9   36
35 Moet Chandon White Star	75

## Early Dinner Menu

MON-SAT • 5PM-6:15PM

OYSTER ARTICHOKE SOUP  
Plump oysters awash in cream and seasoned roux

CHICKEN SAUSAGE GUMBO  
Dark rich roux with spicy sausage and chicken

*or*

HOUSE SALAD  
Mixed greens, bacon, egg, and tomato

### Entrées

*Includes small house salad or soup*

SPECKLED TROUT PECAN 12  
Trout filet fried in pecan flour then topped with meunière butter and toasted pecans

PETIT FILET BÉARNAISE 14  
Center cut filet, grilled to perfection and lapped with béarnaise

LEMON ROSEMARY CHICKEN 10  
Lightly floured chicken breast, sautéed with fresh rosemary and lemon served with pan gravy

GRILLED SALMON 11  
Charbroiled, served with lemon caper butter sauce

*Your Party. Our Grille.*

*Keep us in mind for your next dinner party or event!*

15 to 50 People

- ✓ Birthdays
- ✓ Anniversaries
- ✓ Graduations
- ✓ Business



SEAFOOD • STEAKS • SPIRITS

*Your City. Our Grille.*

MON-SAT • 5PM-10PM

504.828.8484

2700 Metairie Rd.  
Metairie, LA 70001

f 504.840.7614



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### *Appetizers*

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- OYSTERS EN BROCHETTE 9  
Half dozen fried oysters wrapped in bacon with meunière butter
- CRISPY CRAWFISH SPRING ROLLS 7  
Louisiana crawfish served with spicy oriental dipping sauce
- JUMBO LUMP CRAB CAKES 16  
Seasoned jumbo lump crab served with lemon butter sauce
- SHRIMP REMOULADE 9  
Succulent gulf shrimp with a remoulade sauce
- OYSTER ARTICHOKE SOUP 5  
Plump oysters awash in cream & seasoned roux
- CHICKEN SAUSAGE GUMBO 5  
Dark rich roux with spicy sausage & chicken

### *Salads*

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- HOUSE SALAD 7  
Mixed greens, bacon, egg & tomato
- GRILLED CHICKEN SALAD 11  
Dried cranberries, almonds, julienne carrots & mixed greens
- SAN FRANCISCO COBB SALAD 13  
Grilled chicken, Maytag Bleu Cheese, crispy bacon crumbles, diced egg, tomato & avocado
- ORIENTAL SESAME TUNA SALAD 10  
Ahi Tuna seared rare with tossed mixed greens, cilantro & ginger
- CREOLE SHRIMP & CRAB SALAD 14  
Shrimp & crab tossed in Creole vinaigrette over tomatoes & mixed greens

### *Burgers & Sandwiches*

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*Served with fries or choice of side item*

- CHEDDAR CHEESE BURGER 9  
Fresh ground chuck with a slice of cheddar, red onion, tomato & leaf lettuce
- BLEU CHEESE & BACON BURGER 11  
Melted bleu cheese, smoked bacon, tomato & leaf lettuce
- GRILLED REDFISH SANDWICH 10  
Seasoned redfish on a toasted bun with red onion, lettuce, tomato & remoulade sauce
- BLACKENED CHICKEN SANDWICH 9  
Flat grilled & spicy with lettuce, tomato & red onion

### *Sides*

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- BRABANT POTATOES 3
- GARLIC MASHED POTATOES 3
- SAUTÉED SPINACH 3
- MASHED SWEET POTATOES 3
- FRENCH FRIES 3
- SAUTÉED VEGETABLE 3

### *Entrée*

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*Served with potato & vegetable*

- SPECKLED TROUT PECAN 19  
Trout filet fried in pecan flour then topped with meunière butter & toasted pecans, served with sweet potatoes
- GRILLED SALMON 18  
Charbroiled, served with lemon caper butter sauce & sautéed spinach
- BLACKENED AHI TUNA 19  
Garnished with a smoked corn & tomato salsa, served with sweet potatoes
- REDFISH w/LUMP CRAB 25  
Our signature dish with a little lemon butter sauce, served with asparagus
- LEMON ROSEMARY CHICKEN 13  
Lightly floured chicken breast, sautéed with fresh rosemary & lemon served with pan gravy & brabant potatoes
- GRILLED PORK TENDERLOIN DEMI-GLAZE 14  
Tender pork served with mushroom port demi-glaze & sweet potatoes
- FILET BÉARNAISE 27  
Center cut filet, grilled to perfection & lapped with béarnaise, served with asparagus
- SPICED RUBBED RIBEYE 27  
Our own spice rub & a dash of hot sauce make this outstanding, served with garlic mashed potatoes
- \*Add a House Salad to any entrée 4*
- Desserts*
- FLOURLESS CHOCOLATE CAKE 6  
Served with Grand Marnier whipped cream
- CRÈME BRÛLÉE 6  
Smooth & rich with fresh fruit garnish
- PRALINE CHEESE CAKE 6  
Graham cracker & pecan crust with a praline topping
- COCONUT CREAM PIE 6  
Toasted coconut & flaky crust