CHILLED HORS D'OEUVRES

Jumbo Shrimp Cocktail.....23.99

Fresh Oysters*.....27.99
half dozen East Coast varietal

Crab Claws St. Louis*.....21.99
mixed herb chimichurri

Beef Carpaccio*.....23.99
filet mignon, parmesan, Caesar dressing

Fruits de Mer Platter*.....68.99
crab claws, oysters & shrimp

BOURBON STREET BAKERY

BAKED FRESH DAILY

Heavenly Sourdough

imported French butter & sea salt
house made strawberry jam

6.99 · 10.99

WARM HORS D'OEUVRES

Stuffed Mushrooms.....18.99

Extra Crispy Calamari.....21.99
cocktail sauce, remoulade

Colossal Crab Cake.....29.99
blue crab, cherry peppers, remoulade

Sizzling Barbecue Shrimp.....25.99
seasoned basmati rice & sourdough

Oysters Rockefeller.....23.99
creamed spinach & blue crab

SOUPS & SALADS

Lobster Bisque
crème fraîche & sherry
14.99 · 25.99

Pear & Gorgonzola Salad
candied nuts, honey vinaigrette
16.99 · 28.99

Rue St. Gumbo
*chicken & sausage **or** seafood*
12.99 · 21.99

The Lobster Salad*
crab & shrimp, lemon vinaigrette & Louis dressing
36.99

Little Gem Caesar
*regular **or** spicy*
13.99 · 22.99

Chopped Wedge
egg, bacon, gorgonzola, ranch, onion
13.99 · 22.99

SEAFOOD

Broiled Gulf Redfish *Café de Paris butter, seasoned basmati rice*.....34.99

Parmesan Crusted Snapper *served with smoked mozzarella ravioli, white wine & saffron butter sauce*.....41.99

Branzino Washington Avenue *poached lump crab, creamy corn reduction, sautéed kale & asparagus*.....38.99

True Dover Sole *lightly breaded and pan-fried, served with tartare sauce & sautéed spinach (Thurs - Sat only)*.....MP
Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

PRIME STEAKS

Le Relais Steak Frites* *10-oz, delicate & creamy herb sauce, crispy french fries*.....43.99

Filet Mignon - Petite Duchess Cut* *7-oz, steak salt, roasted tomato, sautéed spinach, Béarnaise*.....58.99

Traditional Filet Mignon* *10-oz, Béarnaise, steak salt*.....68.99

French Onion Filet Mignon* *8-oz, topped with melted raclette & hot french onion broth*.....68.99

Classic New York Strip* *16-oz, Béarnaise, steak salt*.....66.99

Dry-Aged Delmonico Ribeye* *Flannery Farms, 20-oz, 42-day dry-aged, steak salt*.....86.99

AMERICAN WAGYU

Bone-In New York Strip* *Snake River Farms, 16-oz, Béarnaise, steak salt*.....99.99

Bone-In Ribeye* *Snake River Farms, 22-oz*.....106.99

ENHANCE ANY ITEM

J&H Steak Sauce + 2 | Béarnaise +3 | Café de Paris butter +4 | aged balsamic +5

green peppercorn sauce +5 | bleu cheese crusted +7 | grilled shrimp +15 | jumbo lump crab Oscar +18

PASTA

Rigatoni Bolognese.....32.99
48-hour braised beef ragú with pecorino romano

Lobster Spaghetti.....41.99
beurre blanc, tomatoes, fresh herbs, garlic

CHICKEN

Roasted Cajun Chicken
chicken breast, sliced and topped with beurre blanc, house salad & french fries
26.99

SANDWICH

Cheeseburger*.....23.99
served with french fries

U.S.D.A. Prime French Dip*.....32.99
served with rosemary au jus & french fries

SIDES

French Fries.....10.99

Mr. B's Twice Baked Potato.....14.99

Double Crunch Onion Rings.....12.99

Broiled Creamed Corn.....14.99

Crispy Brussels Sprouts.....15.99

Pomme Purée.....12.99

Asparagus Hollandaise.....15.99

Locally Grown Spinach *(sautéed or creamed)*.....12.99

Classic Mac & Cheese.....14.99

White Truffle Crawfish Mac & Cheese.....18.99

*We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

SUNDAY - WEDNESDAY
11:00 AM - 9:00 PM

THURSDAY - SATURDAY
11:00 AM - 10:00 PM

HOME OF THE
MINITINI™

MARTINIS

House Classic.....*19.99*
vodka or gin, how you like it

Bleu & Gold.....*18.99*
Grey Goose vodka, olives & bleu cheese salt

Cosmopolitan.....*18.99*
St. George Citrus vodka, Cointreau, cranberry

Espresso.....*19.99*
Chopin vodka, espresso, coffee liqueur

French Martini.....*17.99*
Belvedere vodka, pineapple & raspberry

Vesper.....*19.99*
Grey Goose vodka, Bombay gin, Lillet Blanc

Lemon Drop.....*19.99*
lemon vodka, lemon juice, Limoncello foam

Straight Up!
Lemon Twist
Levels of Dirty
Espresso Martini

2.5 oz

LET 'EM FLY!

8 ea

HAPPY HOUR

Monday - Friday
2 pm - 6 pm in the Bar Area

CLASSICS

The Honey Badger.....*17.99*
Macklowe bourbon, honey, rosemary, ginger

Vieux Carre.....*17.99*
cajun old fashioned invented in 1937

The Jackrabbit.....*16.99*
reposado Tequila, Campari, grapefruit & mint

Fresh Lime Margarita.....*19.99*
reposado Tequila, Limoncello foam

The Manhattan.....*18.99*
whiskey, vermouth, Angostura bitters

Spicy Mexican.....*19.99*
cucumber and jalapeño Tequila, fresh lime

Negroni.....*18.99*
Bombay Sapphire gin, Carpano, Campari

SPIRIT FREE

Coup de Fête
strawberry purée, mint tea, matcha foam, citrus *13.99*

French Quarter
spiced elixir, cucumber syrup, tonic *13.99*

Crescent Cooler
grapefruit, herbal elixir, vanilla, chili *13.99*

Sparkling & Champagne

SCHRAMSBERG *Mirabelle Brut Rosé, Sonoma-Napa Valley, CA NV*.....*18....90*
LALLIER *Cuvée R.021 Brut, Champagne, FR NV*.....*25..120*
DOMAINE CARNEROS *Brut, Napa Valley, CA 2020*.....*95*
SCHRAMSBERG J. SCHRAM *Blancs, Napa Valley, CA 2014*.....*185*
BILLECART-SALMON *Louis Salmon Blanc de Blancs, Champagne, FR 2009*.....*280*

Rosé & White Wine

FLEUR DE MER *Rosé, Côtes de Provence, FR 2024*.....*16....60*
CHÂTEAU MONTELENA *Riesling, Potter Valley, CA 2021*.....*80*
CLOS PEGASE *Sauvignon Blanc, Napa Valley, CA 2022*.....*17....60*
LES GLORIES *Sauvignon Blanc, Sancerre, FR 2024*.....*20....80*
COMTE DE LA CHEVALIERE *Sauvignon Blanc, Sancerre, FR 2021*.....*90*
ALBERT BICHOT *Chardonnay, Chablis, FR 2023*.....*18....70*
ALAIN CHAVY *Chardonnay, Bourgogne, FR 2024*.....*22....85*
GIRARD *Chardonnay, Carneros, CA 2022*.....*20....80*
CAKEBREAD CELLARS *Chardonnay, Napa Valley, CA 2023*.....*120*
WILLIAM FEVRE *Montmains Premier Cru, Chardonnay, Chablis, FR 2022*.....*200*

Red Wine

ARGYLE *Bloom House, Pinot Noir, Willamette Valley, OR 2024*.....*16....60*
MICHEL MAGNIEN *Pinot Noir, Côte d'Or, FR 2023*.....*26..100*
HARTFORD COURT *Pinot Noir, Russian River Valley, CA 2022*.....*120*
BOUCHARD PERE & FILS *Beaune du Château Premier Cru, Pinot Noir, Burgundy, FR 2021*.....*150*
PESSIMIST *Red Blend, Paso Robles, CA 2023*.....*16....60*
CHÂTEAU DOMPIERRE *Cabernet Sauvignon-Merlot, Haut-Médoc, Bordeaux, FR 2020*.....*20....80*
ASPIRANT DE BEYCHEVELLE *Red Blend, Saint-Julien, Bordeaux, FR 2019*.....*90*
KITH & KIN *Cabernet Sauvignon, Napa Valley, CA 2022*.....*20....80*
AUSTIN HOPE *Cabernet Sauvignon, Paso Robles, CA (1L) 2022*.....*24..115*
MERRYVALE *Cabernet Sauvignon, Napa Valley, CA 2018*.....*150*
FAR NIENTE *Cabernet Sauvignon, Oakville, CA 2022*.....*230*
LA JOTA *Cabernet Sauvignon, Howell Mountain, CA 2021*.....*380*