

# BEAU★VINES

steakhouse

## Appetizers

### BLACKENED ALLIGATOR

Louisiana alligator seasoned with our house blend of Cajun spices and served with Creole butter. Also available grilled or fried. 16

### SHRIMP MARTINI

Our twist on a classic. Hand battered shrimp, golden fried and served with our special Bam Bam sauce and presented in a martini glass. 12

### CALAMARI

Delicately fried calamari complemented with a sweet and spicy cocktail sauce. 11

### CRAB CAKES

Lump crab and claw meat seasoned with the Louisiana trinity, breaded, fried and served with our signature remoulade sauce. –Market–

### BRAISED PORK BELLY

Seasoned and seared then topped with a sweet brown sugar glaze. 13

### SEARED AHI TUNA

Served with black pepper and sesame crust, lightly seared to preserve its flavor and gently glazed in teriyaki sauce. 13

### FILET DELIGHTS

Filet mignon, cream cheese, jalapeño and cheddar wrapped in crispy bacon and doused with our Honey Pepper Glaze. Enough said. 18

### FILET MEDALLIONS

Bites of filet mignon, fried or grilled to perfection, and complemented with our house steak sauce. 17

## Louisiana Staples & Salads

### LOUISIANA GUMBO

Cup 8 • Bowl 14

### CRAWFISH ÉTOUFFÉE

Cup 8 • Bowl 14

Dressings: Bleu Cheese / Caesar / Honey Mustard / House / Creamy Italian / Spicy Ranch / Raspberry Vinaigrette / Thousand Island / Balsamic Vinaigrette

Add Grilled Chicken. 8 • Add Tuna or Shrimp 9 • Add Filet or Gator 10

### BERRY MIX SALAD

Fresh spinach salad topped with sliced strawberries, blueberries, roasted almonds and our signature raspberry vinaigrette. 11

### WEDGE SALAD

Crisp iceberg lettuce topped with bacon, tomatoes, bleu cheese crumbles and our own bleu cheese dressing. 10

### CAESAR SALAD

Romaine lettuce tossed in our Caesar dressing and topped with parmesan cheese and croutons. 9

### HOUSE SALAD

Fresh spring mix lettuce topped with cheese, croutons, tomatoes and our famous house dressing. 9

## From The Grill

All entrees are served with a baked potato or french fries and our signature roll. For an additional \$2, you can substitute your side with any A la Carte item.

Steaks cooked medium-well or well-done are not recommended nor guaranteed.

Oscar 13 • Grilled Shrimp and Butter Sauce 10 • Sautéed Mushrooms 6 • Compound Butter 5

### FILET MIGNON

Available in 6 or 10 oz. of the best beef found in a Beau Vine. Succulent and tender, grilled to perfection and sure to melt in your mouth.

6 oz. 38 • 10 oz. 48

### BONE-IN NEW YORK STRIP

The butcher's favorite and the people's choice...A 14 oz. bone-in strip loin steak with robust marrow flavor and great texture. 49

### MAHI MAHI

A 6 oz. filet of tropical Mahi dolphinfish simmered in a lemon beurre blanc and topped with a rosemary cream sauce. 23

### FRENCH CUT PORK CHOP

A 10 oz. French cut pork chop chargrilled perfectly, resting on a bed of roasted apple mash and topped with our own honey pepper glaze. 24

### GRILLED CHICKEN BREAST

An 8 oz. split breast seasoned with our house blend and grilled over an open flame. 20

### RIBEYE

The crowd favorite of premium, hand-cut Angus beef. Only the select cuts with the most beautiful marbling make it to the grill to ensure the most flavorful steak possible.

12 oz. 39 • 16 oz. 48

### THE BEAU VINE

The one you've been waiting for. A slab of hand-cut 24 oz. ribeye, chargrilled and infused with flavor. It's the Cadillac of steaks. 69

### SALMON

An 8 oz. cut of salmon, simmered in butter, lemon juice and Creole seasoning, chargrilled and topped with a Louisiana satsuma glaze. 26

### GRILLED OR FRIED SHRIMP

A dozen shrimp, cooked over our charcoal grill or hand battered and fried then served with our special Bam Bam sauce. 19

### CHEF'S PASTA

Penne pasta served with our signature sauce du jour. 12  
Add Grilled Chicken 8 • Add Shrimp. 9 • Add Filet or Gator 10

## Burgers & Sandwiches

All burgers & sandwiches are served with mayonnaise, mustard, lettuce, tomato, onion and a side of fries.

For an additional \$2, you can substitute your french fries with any A la Carte item.

### THE ORIGINAL

This hand-crafted, thick and juicy 1/2 pound beef patty, blended with ground ribeye, dusted with our signature seasoning, and topped with cheese; almost melts in your mouth. 14

### RANCH & BACON BURGER

A superior twist on the classic burger. Topped with our own spicy ranch dressing and crispy bacon. 15

### BREAKFAST BURGER

Crispy bacon and a fried egg on top of our hand-crafted, thick and juicy beef patty. 16

Additions: American, Cheddar, Pepper Jack, Swiss, Sautéed or Grilled Onions, Jalapeños, BBQ Sauce, Spicy Ranch or Bam Bam Sauce. \$1  
Bleu Cheese Crumbles, Bacon, Fried Egg, or Sautéed Mushrooms. \$2

### FILET SANDWICH

Bites of tender filet mignon loaded onto a toasted hoagie and fully dressed. 17

### GRILLED CHICKEN SANDWICH

A split 8 oz. chicken breast marinated and grilled to perfection and served on a toasted hoagie fully dressed. 15

### PHILLY CHEESESTEAK SANDWICH

Bites of tender filet mignon, sautéed bell peppers and onions smothered in Swiss cheese, loaded onto a toasted hoagie and fully dressed. 18

### PO'BOY

Beau Vines' rendition of a classic New Orleans sandwich. Our Po' Boys are overstuffed with your choice of grilled or fried shrimp or alligator. 17

## A la Carte

### VEGETABLE MEDLEY

Your choice of either a steamed medley of broccoli, cauliflower and carrots or a grilled medley of bell peppers, mushrooms and onions. 8

### SAUTÉED MUSHROOMS

Quartered and sautéed with garlic, green onions and white wine. 8

### BAKED POTATO

Served with your choice of bacon, butter, cheddar cheese, chives and sour cream. 6

### BACON WRAPPED GREEN BEANS

Fresh green beans wrapped in bacon and slathered in a sweet brown sugar glaze. 9

### SIDE SALAD 5

### CREAMED SPINACH

Fresh spinach sautéed in cream with vidalia onions and garlic. 8

### GRILLED ASPARAGUS

Lightly seasoned with our house blend and sprinkled with parmesan. 9

### POTATOES AU GRATIN

Thinly sliced red potatoes and vidalia onions slowly simmered in cream and topped with parmesan cheese. 10

### TWICE BAKED POTATO

Stuffed with bacon, butter, cheddar, sour cream and green onions, mashed together to create a symphony of flavor. 8

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A 20% Gratuity is added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 1.00 add-on for extra dressing or sauce. ©US Foods Menu 2021 (216894)