

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. 16

BRAISED PORK BELLY

Seasoned and seared then topped with a sweet brown sugar glaze. 12

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. 15

FILET MEDALLIONS

Bites of filet mignon, fried or grilled to perfection, and complemented with our house steak sauce. 15

Louisiana Staples & Salads

LOUISIANA GUMBO

Cup 8 • Bowl 13

CRAWFISH ÉTOUFFÉE

Cup 8 • Bowl 13

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

Add Grilled Chicken. 7 • Add Tuna or Shrimp 8 • Add Filet or Gator 9

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. 9

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 8 • Sautéed Mushrooms 5 • Compound Butter 4

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. 34 • 10 oz. 45

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. 46

MAHI MAHI

A 6 oz. filet of tropical Mahi dolphinfish simmered in a lemon beurre blanc and topped with a rosemary cream sauce. 22

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. 23

GRILLED CHICKEN BREAST

An 8 oz. split breast seasoned with our house blend and grilled over an open flame. 18

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. 36 • 16 oz. 44

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. 64

SALMON

An 8 oz. cut of salmon, simmered in butter, lemon juice and Creole seasoning, chargrilled and topped with a Louisiana satsuma glaze. 23

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. 11
Add Grilled Chicken 7 • Add Shrimp 8 • Add Filet or Gator 9

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. 13

RANCH & BACON BURGER

A superior twist on the classic burger. Topped with our own spicy ranch dressing and crispy bacon. 14

BREAKFAST BURGER

Crispy bacon and a fried egg on top of our hand-crafted, thick and juicy beef patty. 15

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. 16

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. 17

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. 16

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. 9

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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An 18% Gratuity is added to parties of 6 or more. A minimum 15% gratuity is standard and greatly appreciated. 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)