



Appetizers

- BRAISED PORK BELLY** – Seasoned and seared then topped with a sweet brown sugar glaze. **12**
- CRAB CAKE BEIGNETS** – These savory morsels are fluffy and perfect. We've taken our normal crab cake mix and stuffed our beignets with it. **14**
- FILET DELIGHTS** – Filet mignon, cream cheese, jalapeño and cheddar wrapped in crispy bacon and doused with our Honey Pepper Glaze. Enough said. **15**
- POTATO TUMBLERS** – Rolled into a gourmet bundle, ham, cheese, and potato come together for the sake of your taste buds. Served with our Spicy Ranch. **9**
- SEARED AHI TUNA** – Served with black pepper and sesame crust, lightly seared to preserve its flavor and gently glazed in teriyaki sauce. **13**

Soups & Salads

LOUISIANA GUMBO
Cup **8** Bowl **13**

HOUSE SALAD
9

CAESAR SALAD
9

WEDGE SALAD
9

Add Grilled Chicken 6 Add Shrimp 7 Add Filet or Gator 8

From the Grill

All entrees are served with a side of regular fries, sweet potato fries or a baked potato and our signature roll. For an additional \$2, you can substitute your side with grilled or steamed vegetables, bacon-wrapped green beans, grilled asparagus, sautéed mushrooms or potatoes au gratin.
Add a Side Salad for \$5.

- THE ORIGINAL** – This hand-crafted, thick and juicy ½ pound beef patty, blended with ground ribeye, dusted with our signature seasoning, topped with cheese and fully dressed. **13**
- PULLED PORK SANDWICH** – We've slow-cooked our pork over night until it's falling off the bone. An apple cabbage slaw and fried egg top this decadent sandwich off. **14**
- CHICKEN PHILLY SANDWICH** – A split 8 oz. chicken breast marinated and grilled to perfection, sautéed bell peppers and onions smothered in Swiss cheese, loaded onto a toasted hoagie and fully dressed. **16**
- GRILLED CHICKEN BREAST** – An 8 oz. split breast seasoned with our house blend and grilled over an open flame. **18**
- GRILLED OR FRIED SHRIMP** – A dozen Louisiana Gulf 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 tossed in our signature sauce du jour. Side item not included. **11**
Add Grilled Chicken 7 Add Shrimp 8 Add Filet or Gator 9
- FRENCH CUT PORK CHOP** – A 10 oz. French cut pork chop chargrilled to perfection over a bed of roasted apple mash and topped with our own honey pepper glaze. **23**
- SALMON** – An 8 oz. cut of salmon, simmered in butter, lemon juice and creole seasoning, chargrilled and topped with a Louisiana satsuma glaze. **23**

FILET MIGNON – 6 or 10oz. 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**

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.
12 oz. **36** 16 oz. **44**