





## SANDWICHES & WRAPS

all sandwiches are served with cajun fries; sub sweet potato fries \$1

- Filet Tip Sandwich** 13.5  
blackened filet mignon tips on a brioche hero roll topped with melted provolone, LTO & basil aioli
- Bourbon Blue Burger** 13.5  
8 oz burger topped with bacon, blue cheese and sautéed mushrooms, on a brioche roll
- Shrimp Po' Boy** 12.5  
tempura fried shrimp, topped with smoked pepper remoulade, fully dressed with LTO on a toasted baguette
- Veggie Burger** 10  
served on a brioche roll with lettuce, tomato and onion
- Chicken Caesar Wrap** 9.5  
blackened chicken mixed with romaine lettuce, parmesan, tortilla crisps and caesar dressing
- Pulled Pork Sandwich** 11.5  
12 hour pulled pork, on a brioche hero roll, with provolone cheese, roasted poblano peppers, and chipotle bbq sauce

## ENTREES

- Jamabalya** 20.5  
 a new orleans staple ~ andouille sausage, chicken & tasso ham in a piquant stew of tomatoes, trinity & dirty rice, topped with jumbo shrimp
- Blackened Salmon** 23.5  
served over basmati rice and haricot verts, topped with bearnaise sauce
- Southern Fried Chicken** 20.5  
boneless chicken breast, buttermilk battered and deep fried golden brown, set atop mashed potatoes and sautéed spinach, topped with country gravy
- Twin Petite Filet Mignon** 26.5  
two 3 oz center cut filets, seared, topped with roasted garlic demi glace, served with mashed potatoes & haricot verts  
+surf & turf...crab cake with bearnaise.....7.5
- Lake Victoria Perch** 22.5  
baked with lemon, served over vegetable spaghetti (zucchini, squash, carrots & red pepper) in a light garlic lemon butter sauce

- Cajun Chicken Chesapeake** 23.5  
sautéed spinach, diced tomatoes & claw crab meat tossed in a cajun cream sauce with angel hair pasta, topped with a sliced blackened chicken breast
- Seasonal Risotto** 20.5  
 slow cooked caramelized onions and aborio rice, folded together with roasted zucchini, squash and sundried tomatoes, finished with cream & parmesan cheese, topped with balsamic reduction  
+ shrimp ..... 6      + blackened filet tips.....7.5  
+ grilled/blackened chicken ..... 4      + salmon.....7.5



**GLUTEN-FREE**



**SPICY**



**VEGETARIAN**

We are happy to accommodate any special dietary restriction & are especially conscious of many different food allergies. Please ask to speak with the Manager on Duty if you have special needs so that we may address them properly.

Consuming Raw or Undercooked Meats/Seafood may be hazardous to your health.

**LARGE PARTIES:** While it is our pleasure to accommodate large groups (10 or more), it is our policy that reservations will not be seated until all guests have arrived. Your reservation will be held for up to 30 minutes past your reserved time. After that, your table will be made available to walk-in guests.

» Separate checks are not guaranteed «

## HAPPY HOUR \$6 SNACK MENU

MONDAY thru FRIDAY » 5:30PM – 7:30PM

\$4 Drafts | \$5 Wines | \$6 Lemonade Drinks

\*\*dine-in guests only, not available for take-out\*\*

- Fried Pickles** 8.5  
battered dill pickle chips, served with ranch dipping sauce
- Roasted Garlic Hummus** 9.5  
chickpeas blended with roasted garlic & creole seasoning, served with carrot & cucumber wheels with toasted naan
- Chicken Quesadilla** 10.5  
blackened chicken, cheddar cheese & salsa in a flour tortilla, served with sour cream & tortilla chips
- Calamari** 9.5  
flash fried in tempura flour with sweet peppers, topped with chipotle aioli
- Warmed Artichoke Florentine Dip** 9.5  
 artichoke hearts chopped with baby spinach & roasted garlic, blended with 3 cheeses & sour cream, served with tortilla chips
- Nachos** 9.5  
 baked with cheese, jalapenos, black bean and corn salsa, topped with lettuce & olives, with sides of salsa & sour cream  
+grilled/blackened chicken, beef or pulled pork .....3.5

