APPETIZERS

additional sauce 50¢ each

HOMESTYLE CRISPY FRIED MUSHROOMS 10
served over shredded lettuce with side of creamy ranch

SHRIMP REMOULADE 12
four chilled shrimp served with tangy Creole remoulade

SPINACH AND ARTICHOKE DIP 15
baked and served with fried bowtie pasta

FRIED GREEN TOMATOES 15
topped with sautéed shrimp in garlic cream sauce

CHIMICHURRI STEAK 16
sliced beef strip loin topped with chimichurri sauce

SHANGHAI SHRIMP 16
five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips

BLACKENED TUNA 16
blackened and sesame crusted tuna over citrus soy mixed greens, topped with teriyaki sauce

CRAB CLAWS 20
sautéed or fried

CHICKEN WINGS 5 FOR 12 | 10 FOR 20
BBQ, Garlic Parmesan, Buffalo, Shanghai, Cajun Craze

COASTAL SEAFOOD FRIES SINGLE 14 | SHAREABLE 24
fries topped with shrimp and crawfish Pontchartrain sauce

SOUPS

FRENCH ONION 9

SEAFOOD GUMBO WITH RICE CUP 6 | BOWL 10

SALADS

additional dressing 50¢ each

HOUSE BLT WEDGE SALAD 10
baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice

CAESAR SALAD* 10
romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing

CHEF SALAD 15
mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing

CALIFORNIA GRILLED CHICKEN 18
topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp $19

BLACK AND BLUE SALAD* 22
blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing

SALAD ADD ONS
grilled or fried chicken $6, grilled or fried shrimp $8

The Den

Open Daily 11am to Midnight

SIGNATURE ITEM HEART HEALTHY ITEM

BURGERS & SANDWICHES

served with choice of one side, add $1 for premium side

CHICKEN WRAP 14
grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce

MUSHROOM SWISS CHICKEN SANDWICH 15
fried chicken topped with sautéed mushrooms and swiss cheese with lettuce, tomato and pickle, served on a bun with side of honey mustard or ranch

CLASSIC 8oz BURGER* 15
add cheese, bacon, avocado, mushrooms, egg $1 each

TEXAS SMOKE HOUSE BURGER* 16
topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese

HANGOVER BURGER* 16
topped with bacon, egg, hash browns, cheddar and Swiss cheese

CLUB SANDWICH 16
ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast

SHRIMP OR CATFISH PO-BOY 16
hand breaded and fried, with lettuce, tomato, onion, pickle

GRILLED REUBEN 18
Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread

STEAK SANDWICH* 20
8oz strip steak, with lettuce, tomato, onion, pickle

FRENCH DIP AU JUS 22
thin sliced prime rib, choice of cheese, au jus for dipping

SOFT SHELL PO-BOY 22
hand breaded and fried, topped with remoulade, dressed with lettuce, tomato, pickle

Take out orders must be placed in person and paid in advance. Gratuities cannot be included in Comps. *** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

Seafood is sourced locally from Louisiana and Mississippi and internationally from Argentina, Canada, China, Dominican Republic, India, Indonesia, Newfoundland, New Zealand, Norway and Vietnam.

ENTRÉES

served with choice of side and petit French roll

CHICKEN TENDERS 15
fresh tenders hand breaded and fried to order served with house made special sauce and dressing of choice

PORK CHOPS* 20
traditional southern fried pork chops with mashed potatoes and cracked pepper gravy

BRAISED SHORT RIB 22
Rosemary braised beef short ribs with caramelized onion served over mashed potatoes

ST. LOUIS STYLE SPARE RIBS HALF 19 | FULL 30
fall off the bone tender, grilled and served with BBQ sauce

BLACKENED SNAPPER WITH SHRIMP 36
topped with Creole cream sauce over mushroom tomato wild rice

12oz RIBEYE* 46
our most flavorful cut of beef

8oz FILET* 50
tender cut of beef tenderloin

SURF AND TURF* 54
12oz ribeye and three jumbo shrimp

STEAK ADD ONS
sautéed onions $3, sautéed mushrooms $4, three jumbo shrimp $8

BREAKFAST

TWO EGG BREAKFAST* 12
eggs any style, toast, choice of bacon or sausage with smoked gouda grits or hashbrown casserole

BUILD YOUR OWN OMELET* 15
three egg omelet with choice of two ingredients served with toast and choice of smoked gouda grits or hashbrown casserole: ham, bacon, sausage, turkey, mushrooms, green peppers, onions, jalapeños, tomato, cheese, avocado
$1 each additional item

8oz STRIP STEAK AND EGGS* 20
with toast and smoked gouda grits or hashbrown casserole

HOUSE SPECIALTIES

pastas served with garlic bread

CHICKEN PARMESAN 20
fried chicken breast over fettuccine topped with red sauce and mozzarella cheese

FRIED CHICKEN ALFREDO 20
fried chicken breast, garlic, parmesan, creamy alfredo sauce, fettuccine

SEAFOOD PLATE 20
shrimp, catfish or combination

CAJUN SHRIMP AND ANDOUILLE PASTA 22
sautéed shrimp and andouille sausage in creamy alfredo sauce with bowtie pasta

SHRIMP AND CRAWFISH PASTA 25
sautéed in blackened seasoning and Worcestershire sauce with bold flavors

SOFT SHELL CRAB PASTA 26
two soft shell crabs over angel hair pasta with tomatoes and spinach in light white wine sauce, topped with beurre blanc

NEW ORLEANS STYLE BBQ SHRIMP 28
jumbo Gulf shrimp simmered in signature blend of butter, Worcestershire, garlic, fresh herbs and Louisiana spices, served with toasted French bread for dipping

FRIED SEAFOOD PLATTER 34
shrimp, fish, crab claws and oysters served over french fries with hush puppies, add $1 for premium substitutions

12oz PRIME RIB 42
slow roasted beef, au jus and horseradish cream, served with one side

The Den

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SIGNATURE ITEM ♥ HEART HEALTHY ITEM

SIDE ITEMS

FRENCH FRIES	5
♥ BROCCOLI	5
COLESLAW	5
MASHED POTATOES	5
COUNTRY FRIED GARLIC POTATOES	5
BAKED POTATO	5
PASTA ALFREDO	5
GLAZED CARROTS	5

PREMIUM SIDES

ONION RINGS	6
SIDE SALAD	6
LOADED BAKED POTATO	7
♥ ASPARAGUS	8

DESSERTS

CHEESECAKE	8
LEMON ITALIAN CRÈME CAKE	9
STRAWBERRY CHEESECAKE	9
TURTLE CHEESECAKE	10
CARAMEL VANILLA CRUNCH CAKE	10
KAHLÚA TOFFEE MOUSSE CAKE	12

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