



BT PRIME



STARTERS

Cheese Fondue - 22

3 cheese blend served with apples, bread, grapes, and potatoes

Crostini Chimichurri - 18

Garlic crostini layered with red chimichurri sauce, onion jam, sour creamy horseradish, topped off with sliced prime tenderloin of beef

Fried Calamari - 14

Served with sweet red chili dipping sauce

Avery Island Shrimp - 16

Shrimp in a spicy garlic butter Tabasco sauce

-Add creamy cheesy grits and make an entree - 32

Oysters Rockefeller - 26

5 oysters char boiled with crab, spinach, parmesan, and lemon / add bacon - 2

Bacon Tasting - 24

5 slices of thick-cut flavored bacon: black pepper, brown sugar, teriyaki, jalapeño maple, and a mystery flavor

SOUP AND SALADS

Caesar Salad - 8 half / 12 whole

Romaine lettuce, croutons, parmesan cheese, caesar dressing

Chopped Wedge - 12

Chopped Boston bibb lettuce, smoked bacon, candied pecans, heirloom grape tomatoes, crumpled stilton bleu cheese, garlic croutons

Dressings

Buttermilk ranch, bleu cheese, balsamic glaze, thousand island, oil & vinegar

Creole Lobster Bisque

served with seared scallop and finished with chive oil and cream
cup/ 1 scallop- 18
bowl/ 2 scallops- 25

ENTREES

Tex Mex Butter Fish - 50

Black Cod, known as “butter fish” for its rich and buttery taste, over a black bean salsa paired with mango and deep fried avocado

Harvest Porkchop - 38

Spice rubbed porkchop served with crispy brussels sprouts tossed with green apples, and finished with a caramel apple drizzle

Kodiak Scallops - 48

Directly flown in from Alaska, the scallops are seared and coupled with a mushroom and corn risotto, then finished with crispy basil and lemon zest

Blackened Red Snapper Pontchartrain - 46

Blackened red snapper, sherry, cream, shrimp, crab, and mushrooms served with a lemon queen crown

BT Prime Burger - 30

7oz house blend ground steak , toasted brioche, thick cut bacon, pepper jack, hot honey gouda, fried onion, roasted red pepper aioli, with fries

Penne Carbonara - 29

Shallots, bacon, cream

STEAKS

28 Day Aged Creek Stone Prime NY Strip 14oz - 48

Ranger Valley Filet - 8 oz - 50 10 oz - 56

Prime Aged Ribeye - 15 oz - 47 20 oz - 51

Steak Sauces

Au Poivre: French peppercorn brandy sauce

Porcini Mushroom Sauce: An assortment of wild mushrooms reduced with a demi glace

Mountain Butter: 5 fresh herbs, shallots, and sea salt

SIDES - 8

-Baked Potato with bacon, sour cream, butter

-Sweet Potato with cinnamon, brown sugar,
& marshmallow brûlée

-Sautéed Brussel Sprouts with Crispy Bacon

-Truffle Parmesan French Fry Sticks

-Grilled Asparagus

-Creamed Spinach

-Garlic Mashed Potato

-Dirty Rice

-Cheese Grits

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness'

Mandatory 18% gratuity charged to parties over 5 people.