

STARTERS

Saganaki Fried Cheese - 14

Pan seared Greek fried cheese flambeed tableside

Crostini Chimichurri - 18

Prime tenderloin of beef on top of green chimichurri sauce and garlic crositini, topped off with onion jam and sweet sour cream horseradish

Fried Calamari - 16

Served with sweet red chili dipping sauce

Shrimp Cocktail - 16

5 shrimp served chilled with zesty cocktail sauce and chive oil

Avery Island Shrimp - 16

Shrimp in a spicy garlic butter Tabasco cream sauce

-Add creamy cheesy grits and make an entree - **32**

-Make traditional shrimp and grits entree - 36

Oysters - MKT

Oyster Rockefeller: 5 oysters char boiled with crab, spinach, parmesan, and lemon / add bacon - 2 Chargrilled oysters: 5 oysters with a butter herb cheese blend

Fried Oysters: Fried with orange remoulade sauce

Bacon Tasting - 24

5 slices of thick-cut flavored bacon: black pepper, brown sugar, teriyaki, jalapeño maple, and Cajun BBQ

SOUP AND SALADS

Caesar Salad

Made in kitchen- 8 half/ 12 whole
Tableside - 17 whole
Romaine lettuce, croutons, parmesan
cheese, caesar dressing, finished with
black pepper, add chicken - 8

Wedge - 10

Iceberg lettuce, smoked bacon pieces, heirloom grape tomatoes, blue cheese crumbles, balsamic glace

Dressings

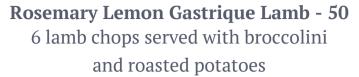
Buttermilk ranch, bleu cheese, balsamic glace, thousand island, oil & vinegar

House Salad- 10

Mixed greens with cheddar, tomatoes, cucumbers, boiled eggs, shallots, croutons add bacon - 2

Tomato Basil Bisque - 14 cup/ 18 bowlServed with a sourdough grilled cheese

ENTREES



Herb Grilled Salmon - 42

Mediterranean sea salt marinated salmon served over parmesan butter pasta

Harvest Porkchop - 40

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

Seared Scallops - 48

Seared scallops served alongside lemon zest rice, drizzled with lemon butter tarragon sauce partnered with fried brussels salad, topped with shaved almonds and a bacon vinegarette

Blackened Red Snapper Pontchartrain - 48

Blackened red snapper, sherry, cream, shrimp, crab, and mushrooms

BT Prime Steak Burger - 30

7oz house blend ground steak, thick cut bacon, pepper jack, gouda, fried onion, chipotle ranch on a toasted brioche bagel with fries

-add truffle to fries - 3

Sundried Tomato Pesto Alfredo Pasta - 29

Bowtie pasta sautéed with sundried tomatoes finished with pesto alfredo sauce add chicken - 8, add shrimp - 10, add salmon - 14

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

-Truffle Parmesan French Fry Sticks

-Lobster Smoked Gouda Mac and Cheese - 12

-Grilled Asparagus

-Creamed Spinach

-Garlic Mashed Potatoes

-Bacon Green Beans

-Sauteed Mushrooms