



FIRST FLIGHTS

CHARCUTERIE & CHEESE BOARD

cured meats and cheeses

18/24

CHEESE PLATE

select cheese and fruit | 12

TASSO SPRING ROLLS

house cured tasso, cabbage, and bacon
in a hand rolled spring roll | 10

BLUE CHEESE CHIPS

house cut chips with melted blue cheese
and bacon, served with roasted
red pepper ketchup | 7

BONELESS HOT WINGS

tossed in spicy buffalo sauce, served with
blue cheese and house made pickles | 12

CRAB CAKES

two lump crab cakes with
white remoulade | 12

PORK BELLY SLIDERS

3 pan seared pork belly sliders
topped with mixed greens and
house made bacon jam | 12

CHIMICHURRI FRIES

fries tossed in our own
chimichurri sauce | 8

BEEF SKEWERS

grilled beef tenderloin, served with
a gouda cream sauce | 12

SOUPS & SALADS

CHICKEN & SAUSAGE GUMBO

4/7

SOUP DU JOUR

Wonder what the chef decided on today?

4/7

BEEF SALAD

fresh and pickled beets with mixed
greens, goat cheese and pecans tossed,
in a honey balsamic vinaigrette | 6/10

ROMAINE WEDGE SALAD

romaine lettuce, tomatoes, bacon,
blue cheese crumbles and creamy
blue cheese dressing | 10

CHEF'S SEASONAL SALAD

a great seasonal salad created
by our chef | 6/10

BACON TOMATO CAESAR SALAD

bacon, cherry tomatoes
and parmesan cheese with
sourdough croutons | 6/10

ASIAN SALAD

mixed greens, mandarin oranges,
pickled red onions and peanuts,
tossed in a sesame vinaigrette | 6/10

COBB SALAD

romaine lettuce, bacon, blue cheese
crumbles, egg, tomato and avocado,
served with honey mustard | 6/10

ADD GRILLED TENDERLOIN 8

ADD GRILLED SHRIMP 6

ADD GRILLED CHICKEN 5

SANDWICHES & WRAPS

With your choice of house cut chips, fries or coleslaw

POUR BURGER

cheddar, swiss, bacon, lettuce,
tomato and onion with crystal aioli | 12

SHRIMP TACOS

fried Louisiana shrimp with lettuce,
pico and a spicy aioli | 11

FISH TACOS

blackened mahi mahi, shredded napa
cabbage, pico, avocado and cilantro
lime sour cream | 12

STEAK TACOS

grilled beef tenderloin, caramelized
shallots and red peppers with a
gouda cream sauce | 12

REUBEN

corned beef, sauerkraut, swiss,
white remoulade on rye | 10

BLACKENED CHICKEN AVOCADO BLT

blackened chicken, bacon, lettuce,
tomato, avocado, crystal aioli and honey
mustard on sourdough | 11

GRILLED BEEF WRAP

grilled beef tenderloin, squash,
zucchini, goat cheese, mixed greens and
chimichurri on a garlic herb wrap | 13

GRILLED CHICKEN WRAP

grilled chicken breast, squash, zucchini,
goat cheese, mixed greens and
chimichurri on a garlic herb wrap | 12

GRILLADE POBOY

fully dressed with lettuce, tomato
and crystal aioli | 10

ENTRÉES

ROASTED CHICKEN

molasses brined with tasso and
butternut squash hash | 20

GRILLED HANGER STEAK

with chimichurri, grilled squash,
zucchini and red peppers | 24

BBQ SHRIMP & GRITS

sautéed in a spicy Creole butter
served on creamy gouda grits | 20

STUFFED RED FISH

redfish stuffed with crab cake
topped with lump crab meat served
with squash, zucchini and
roasted red peppers | 32

FILET MIGNON

grilled to perfection and served
with grilled asparagus and crispy
fingerling potatoes, topped with an
herb compound butter | 29

MAHI MAHI

lightly seasoned and grilled on an
open flame, topped with tomato jam,
served with brussel sprouts | 18

LOUISIANA FRIED CATFISH

crispy fried Louisiana catfish
served with house fries and
white remoulade | 12