

Appetizers

Fried Brussels

Crispy sprouts, applewood bacon, caramelized onions, feta, & balsamic glaze

Shrimp Cocktail

Cajun boiled shrimp served in a martini glass with cocktail sauce

Birria Tacos

Barbacoa beef, red onions, cilantro, melted cheese, chipotle consommé

Korean Pork Belly and Scallops

Korean pork belly and scallops with carrot ginger puree, wasabi aioli, and pickled onions

Crab Claws

Fresh crab claws, fried or sautéed, served with house-made remoulade

Market price

Baked or Fried Lump Crab Cakes

Two jumbo lump crab cakes with bang sauce and mango salsa over spring mix

Honey Walnut Shrimp

Fried panko-walnut shrimp drizzled with a chili honey sauce over Asian vegetables with pickled onions

Bonzi Tuna

Black pepper crusted tuna with ponzu glazed snow peas, chipotle honey aioli, pickled onions, mango salsa, and crispy wontons

Surf & Turf Jalapeños

Bacon-wrapped stuffed jalapeños with blackened shrimp, beef tenderloin, cream cheese, parmesan cheese, and chili aioli

Oysters Rockefeller

Charcoal grilled oysters with rockefeller topping

Half Dozen / Dozen

Bacon Wrapped Artichokes

Bacon wrapped artichokes topped with a balsamic glaze

Salads

Black & Blue Wedge

Wedge of iceberg lettuce, cherry tomatoes, applewood smoked bacon, blue cheese crumbles and blue cheese dressing

Half / Whole

Ahi Tuna Butternut Squash Salad

Sesame Ahi Tuna served rare with a blend of romaine and spring mix with butternut squash, cherry tomatoes, English cucumber, and lemon vinaigrette

Blackened Salmon Salad

Blackened salmon on a bed of mixed greens with tomato, red onion, cucumber, capers, boiled egg, and Cajun dill dressing

Cranberry Walnut Salad

Arugula, romaine, cranberries, walnut, feta cheese, mandarin orange, and lemon zest vinaigrette dressing

Half / Whole

Pine Nut & Pear Salad

Iceberg chunks, pine nut, pear, pickled carrot, Feta cheese, chipotle, and honey vinaigrette dressing

Half / Whole

Add a protein to any salad

<i>Jumbo Shrimp</i>	<i>Mahi Mahi</i>
<i>Salmon</i>	<i>Ahi Tuna</i>
<i>Hanger Steak</i>	<i>Beef Tenderloin</i>
<i>Grilled or Fried Chicken Breast</i>	<i>Redfish</i>

Entrées

Select entrées are served with a house or a caesar salad

Whole Pompano Lagniappe

Whole fire grilled pompano, Asiago risotto, lobster hollandaise, roasted haricot verts with cherry tomatoes

Redfish Yvonne

Adobo rubbed redfish, Asiago risotto, sauteed snow peas, lobster and crab Yvonne sauce

Nawlins BBQ Salmon

Pan seared wild-caught salmon, New Orleans BBQ, pepper jack grits, and charred okra

Bloody Mary Shrimp and Grits

Blackened shrimp served over pepper jack grits with a bloody mary cream sauce and fresh chives

Black Angus Filet Mignon

Seven-ounce grilled center-cut filet mignon, red wine demi-glace, sour cream and chive red potatoes, roasted broccolini, and rainbow carrots

Prime Filet Mignon

Eight-ounce USDA prime angus filet mignon topped with red wine demi-glace and brushed with garlic herb butter served with Asiago whipped potatoes and locally sourced vegetable trio

Petite Flame Grilled Beef Tenderloin

Grilled petite beef tenderloin topped with a Morel mushroom demi served with Yukon Asiago smash and Tajin asparagus with tomato relish

14 oz Black Angus Ribeye

Fourteen-ounce ribeye topped with a cabernet demi and onion straws served with a sour cream and chive mash, roasted broccolini, and rainbow carrots

Buckhead Ribeye

Twenty-ounce bone in black angus ribeye brushed with garlic thyme butter and morel demi & served with a twice baked potato and balsamic asparagus

Cast Iron Hanger Steak

Eight-ounce cast iron hanger steak with garlic thyme lemon butter, potatoes au gratin, and roasted haricot verts with cherry tomatoes

Gulf Coast Pasta

Blackened shrimp, scallops, lobster, and blue crab meat tossed in a creole Asiago sauce with bow tie pasta

The Mississippian

Chicken bacon ranch bow tie pasta with applewood bacon and fresh spinach

Jerk Salmon Pasta

Jerk salmon over a Jamaican cream sauce with penne noodles topped with Asiago and banana peppers

Chicken or Shrimp Alfredo

Grilled Chicken / Jumbo Shrimp

Delta Birdie

Grilled chicken breasts topped with a pimento cheese sauce and served with Yukon smash & vegetable trio

Keto Chicken Picatta

Sauteed chicken breasts with lemon caper olive oil emulsion, cauliflower smash, & snow peas

Ala Carte Side Dishes to Share

Pepper Jack Grits 7

Shaved brussels sprouts 7

Sour Cream and Chive Mash 7

Broccolini and Rainbow Carrots 7

Balsamic Fried sprouts 7

Twice Baked Potato 7

Cauliflower Smash 7

Asiago Risotto 7

Whipped Asiago Potatoes 7

Potatoes Au Gratin 7

Local vegetables 7

*Please alert your server should you have any special request or food allergies

*Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health.