

APPETIZERS

Steakhouse Crab Cake

pan-seared colossal crab, sugar cane slaw, nola rémoulade 21

Fried Green Tomatoes

velvety creole-seasoned crab sauce 14

Iced Gulf Shrimp Cocktail

horseradish cocktail sauce, mustard rémoulade 20

*Oysters On The Half Shell

locally farmed, cocktail sauce, shallot mignonette, fresh lemon one dozen 28 | half-dozen 15

Charred Oysters

butter, garlic, parmesan one dozen 28 | half-dozen 15

Charred Long Stem Artichoke

lightly marinated, lemon aioli 16

Fried Calamari

basil pesto aioli, house marinara 16

House Bacon

steen's® cane syrup-glazed smoked pork belly 17

Seafood Beignets

savory beignets, gulf shrimp and crawfish imperial stuffing 16

Creole Chop Salad

mixed greens, crab, shrimp, sweet corn, chopped egg, roasted creole tomato, house bacon, toasted pecans, bleu cheese crumbles, creole mustard vinaigrette 19

Caesar Salad

crisp romaine, house made croutons, creamy caesar dressing, parmesan crisp 12

BLT Wedge Salad

tomato, smoked bacon, red onion, bleu cheese or buttermilk ranch dressing 13

SOUPS

Treasure Chest Seafood Gumbo

gulf shrimp, lump crab, smoked sausage, dark roux, louisiana white rice 14

Crab & Corn Bisque

louisiana-style crab bisque, farm-fresh sweet corn 14

French Onion Soup

slow roasted sweet onions, rich beef broth, baked crouton, gruyère, parmesan 12

FRESH FROM THE SEA

*Chef's Fresh Fish Selection

broiled with lemon butter or sautéed meunière-style, whipped potatoes mkt

*Venice Yellowfin Tuna

bronzed yellowfin tuna, gulf white shrimp, charred creole tomato, tabasco[®] butter sauce, louisiana white rice 34

Gulf Shrimp & Grits

lightly dusted with cajun spices, skillet-blackened, tasso white cheddar grits 32

ALDER & BIRCH SPECIALTIES

Artichoke & Lemon Chicken

crispy pan-seared semi-boneless breast, lemon-artichoke butter sauce, butter-whipped potatoes 28

*Beef Filet Medallions Pontchartrain

lump crab, mushroom cream sauce, butter-whipped potatoes 45

Eggplant Josephine

layered francese-style fried eggplant slices, ricotta, mozzarella, fresh basil, tomato sauté, angel hair marinara 29 add lump crab topping +13

Shrimp Scampi

lemon, butter and garlic sauté, angel hair 32

Veal Scallopini

accompanied by angel hair marinara

piccata

lemon caper butter sauce 36

francese

egg & parmesan batter, shallot and white wine butter sauce 36

marsala

sautéed mushrooms, marsala wine sauce 36

SIGNATURE STEAK & CHOPS

*Filet Mignon

center cut 10oz 59 | 7oz 49

*Black Angus New York Strip

center cut, midwestern grain-fed | 16oz 56

*Delmonico

the finest boneless cut from the rib | 16oz 58

*Bone-In Ribeye

usda choice rib steak | 22oz 62

*Porterhouse

bone-in with the filet mignon and new york strip | 22oz 65

*Heritage Pork Chop

sweet tea-brined chop, pan-roasted brandied apples 39

*Prime Rib

wet-aged 40 days, au jus, horseradish cream king cut 18oz 46 | queen cut 14oz 39

limited availability

signature steaks and chops are served with your choice of a dinner side - upgrade to a premium side +3

DINNER SIDES

Angel Hair Marinara 9

Creamed Spinach 8

Red Wine Button Mushrooms 9

Butter-Whipped Potatoes 9

House-Cut Steak Fries 8

Broccolini 8

PREMIUM SIDES

White Cheddar Tasso Grits 10

Grilled Asparagus 10

Loaded Baked Potato

whipped butter, applewood-smoked bacon, aged cheddar, sour cream, scallions 10

Smoked Gouda Mac-N-Cheese 10

STEAK & CHOP EMBELLISHMENTS

Sautéed Lump Crab 13

Bleu Cheese Crumbles 5

Red Wine Sauce 4

Béarnaise 4

Brandied Peppercorn Sauce 4

Steakhouse Butter 4

Crawfish Monica 9