

DINNER
SERVED TUESDAY - SUNDAY



Executive Chef: Ronald Armour

TUESDAYS - \$1 OYSTERS
WEDNESDAYS - 1/2 OFF BOTTLES OF WINE

THURSDAYS - BGE SMOKED PRIME RIB
FRIDAYS - LUNCH FROM 12PM - 3PM

APPETIZERS

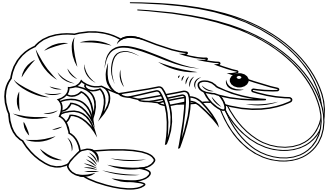
STEAK TARTARE* *GFM* 17
shallots, dijon, worcestershire,
pickles, colostura, toasted baguette

GOAT CHEESE FRITTERS 12
romesco, hot honey

CRISPY OKRA 11
tangy lagarde sauce

DRUNKEN MUSSELS *GFM* 16
shallots & cajun butter, white wine
garlic, grilled french bread

NOLA BBQ SHRIMP 18
abita amber, butter, spicy garlic
black pepper, toasted french bread



THAI FRIED SHRIMP 16
shredded carrots,
snap peas, sweet chili aioli

DEVILED EGGS *GF* 11
of the week

GUMBO 10
andouille, bacon, shrimp, rice

CHICKEN WINGS 14
buffalo, korean gochujang, or bbq
blue cheese or ranch

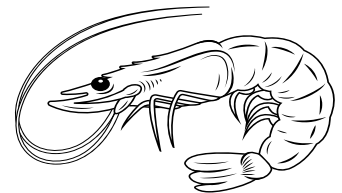
AHI TUNA "NACHOS" 14
seared tuna, wonton chips,
sweet chili aioli

GRILLED OYSTERS *GFM* 17
garlic butter, parmesan, breadcrumbs

CRISPY CALAMARI 16
sweet and sour


SALMON BITES 11
fried atlantic salmon, lagarde sauce

RICOTTA SPREAD *GFM* 14
candied pecans, acorn squash,
confit cherry tomato, fig balsamic,
toasted baguette




OYSTERS

ON THE HALF SHELL*



Served With



COCKTAIL SAUCE · MIGNONETTE · HORSE RADISH

MKT. PRICE

SALADS

Add Chicken \$9, Shrimp \$13, Salmon \$15, Steak \$18

WEDGE SALAD *GF* 11
iceberg lettuce, bacon, tomato, blue cheese dressing

CAESAR SALAD *GFM* 10
romaine, parmesan, croutons

KALE & ARUGULA SALAD *GFM* 12
quinoa, goat cheese, dried cranberries,
apples, oranges, pumpkin seeds, orange vinaigrette

GRANDE

BAYOU PASTA 22
chicken, shrimp, tasso ham, andouille sausage,
peppers, cajun tomato cream sauce

JAMBALAYA *GF* 22
rice, shrimp, chicken, andouille, green peppers

AIRLINE CHICKEN BREAST *GF* 24
roasted vegetables, parmesan grit cake, port reduction

LAGARDE STEAK FRITES* 30
marinated hanger steak, cajun bearnaise,
crispy smashed potatoes

ATLANTIC SALMON* *GF* 24
herb crusted salmon, broccoli, potatoes, carrots,
cajun beurre blanc

PAN SEARED TROUT *GF* 25
acorn squash, brussel, cauliflower,
grilled lemon, salsa verde

AU PAIN

Served with Fries or Tots

CRISPY CHICKEN SANDWICH 14
fried chicken breast, lettuce, tomato, pickle, lagarde sauce

BLACKENED SALMON BLT* 16
lettuce, tomato, bacon, basil aioli

FRIED SHRIMP PO BOY 19
lettuce, tomato, pickles, remoulade

LAGARDE SMASH BURGER 17
two house ground patties pepper jack cheese, garlic aioli, onion-bacon marmalade

SIDES

FRIES.....6
TATER TOTS.....6
CRISPY BRUSSELS.....9
CRISPY SMASHED POTATOES.....7
MAC N CHEESE.....9
ROASTED BROCCOLI.....9

DESSERT

BREAD PUDDING 10
spicy caramel, vanilla ice cream

BOMBA 10
daily made fried donuts,
powdered sugar,
bourbon glaze

BLUEBERRY CHEESECAKE 11
velvety whipped cream,
blueberry compote, fresh mint

CREME BRULEE 11
caramelized sugar, mint

BIG FAT CHOCOLATE CAKE 12
vanilla ice cream

GF: Menu items prepared without wheat gluten

GFM: Menu items can be modified to accommodate a gluten intolerance

Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)
We reserve the right to add gratuity to parties over 6 guests and to refuse service to anyone
*Consuming raw or undercooked products may increase your risk of foodborne illness
*These items may contain raw or undercooked product

SPECIALTY COCKTAILS

SOPRANO'S 13

Louisiana Oxbow White & Dark Rum,
Spiced Pineapple-Ginger-Serrano Syrup,
Blackberry Liqueur, Lemon
-up, lemon

SMOKY FASHIONED 14

Elijah Craig, Brown Sugar Cinammon Syrup,
Orange Bitters, Angostura Bitters, Hickory Smoke
-big rock, orange

VOODO-RITA 12

Hibiscus-Infused Lunazul Blanco, Habanero Agave,
Orange Liqueur, Pomegranate, Lime, Tajin Rim
-rocks, lime

THE GROVE 13

Gin Mare, House Made Grapefruit & Basil Tonic
-rocks, grapefruit, juniper

GARDEN DISTRICT 13

Belvedere Vodka, Grapefruit Liqueur,
Rosemary Syrup, Lemon
-big rock, rosemary, lemon

FROZEN ESPRESSO MARTINI 12

Belvedere Vodka, Cold Brew, Kahlua, Bailey's
-up, espresso beans

FROZEN CANEKILLER 12

Louisiana Oxbow White Rum, Pineapple Juice,
Coconut Cream, OJ
-up, pineapple

ZERO PROOF

BLACKBERRY FIZZ 8

Muddled Blackberry, Orgeat, Pineapple,
Lemon, Soda

STRAWBERRY BASIL BASH 8

Strawberry, Basil Syrup, Lemon, Ginger Beer

WINE

SPARKLING & ROSÉ

PROSECCO Lamarca D.O.C., Italy	10		40
CRÉMANT BRUT Gérard Bertrand Limoux, France	15		60
SPARKLING ROSÉ CAVA Castillo Perelada Catalunya, Spain	13		52
ROSÉ Aix Aix-en-Provence, France	14		56
CHAMPAGNE Veuve Clicquot Champagne, France	1		120

WHITE WINES

PINOT GRIGIO Luna Nuda Trentino, Italy	9		36
PINOT GRIGIO Scarpetta Friuli-Venezia Giulia, Italy	11		44
CHENIN BLANC Babylonstoren Klapmuts, South Africa	11		44
SAUVIGNON BLANC Touraine Vin De France, France	12		48
SAUVIGNON BLANC Whitehaven New Zealand	12		48
CHARDONNAY Grand Ardeche Burgundy, France	13		52
CHARDONNAY Diora Monterey, California	13		52
RIESLING Fess Parker Santa Barbara, California	10		40

RED WINES

PINOT NOIR Bread & Butter Monterey, California	10		40
PINOT NOIR Domaine De Valmoissine Burgundy, France	12		48
CHIANTI CLASSICO Rocca Delle Macie Toscana, Italy	13		52
NEBBIOLO Terzetto Piemonte, Italy	14		56
MONTEPULCIANO La Quercia Abruzzo, Italy	12		48
TEMPRANILLO Ortega Ezquerro Rioja, Spain	12		48
SHIRAZ Babylonstoren Klapmuts, South Africa	16		64
MALBEC GOLDEN RESERVE Trivento Mendoza, Argentina	13		52
CABERNET The Prisoner Unshackled Sonoma, California	13		52
BAROLO Giorgio Sandrone Small Vineyards Piemonte, Italy	1		95
BRUNELLO DI MONTALCINO Corte Alla Flora Toscana, Italy	1		105

DESSERT

PORT Warre's Warrior Douro, Portugal	8
PORT Graham's 10 Year Tawny Douro, Portugal	10
PORT Graham's 20 Year Tawny Douro, Portugal	15

"Here's to alcohol, the rose colored glasses of life!"
-F. Scott Fitzgerald



BEER

IPA Terrapin Hopsecutioner 7.3%	6
PALE ALE Sweetwater 420 5.7%	6
GOLDEN ALE Omission Golden (gluten reduced) 4.2%	6
PILSNER 3 Taverns Prince of Pilsen 5%	6
PILSNER Miller Light 4.2%	5
LAGER Moody Tongue Toasted Rice 5.5%	8
LAGER Miller High Life 4.6%	5
LAGER Pabst Blue Ribbon (16 oz) 4.7%	4
LAGER Budweiser 5%	5
LIGHT LAGER Bud Light 4.2%	5
LIGHT LAGER Michelob Ultra 4.2%	4
FRUIT BEER Abita Purple Haze 4.2%	6
CIDER Bold Rock (16 oz) 4.7%	7
WHEAT BEER Allagash White 5.2%	8
SOUR Wicked Weed Burst 4.5%	7
BROWN ALE Back 40 Truck Stop Honey 6%	7
PORTER Moody Tongue Chocolate Churro Porter 7.1%	9
STOUT Guinness 4.2%	6
SELTZER Nutrl Pineapple 5.8%	8
SELTZER High Noon Watermelon 5.8%	8
NON ALCOHOLIC Stella Artois Liberte	6

