

FRIDAY LUNCH ONLY



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

GOAT CHEESE FRITTERS 10
romesco, hot honey

CRISPY OKRA 9
tangy lagarde sauce

NOLA BBQ SHRIMP 16
abita amber, butter, spicy garlic
black pepper, toasted french bread

CHICKEN WINGS 12
buffalo, korean gochujang, or bbq
blue cheese or ranch

DEVILED EGGS GF 10
of the week

GRILLED OYSTERS GFM 17
garlic butter, parmesan, breadcrumbs


CRISPY CALAMARI 15
sweet and sour

GUMBO 9
andouille, bacon, shrimp, rice

RICOTTA SPREAD GFM 12
candied pecans, acorn squash,
confit cherry tomato, fig balsamic,
toasted baguette

OYSTERS

ON THE HALF SHELL*



Served With

COCKTAIL SAUCE · MIGNONETTE · HORSERADISH

MKT. PRICE

SALADS

WEDGE SALAD GF 10
iceberg lettuce, bacon, tomato, blue cheese dressing

CAESAR SALAD GFM 10
romaine, parmesan, croutons
Add Chicken for \$6

ROASTED PEAR SALAD GFM 12
roasted red pears, mixed heritage greens, crispy onions,
port wine vinaigrette, goat cheese, candied pecans

SALMON SALAD GFM 18
seared salmon, mixed greens, avocado, shaved broccoli root,
red onion, cherry tomato, green goddess dressing

LAGARDE SALAD 17
grilled chicken, mixed greens, bacon, sundried tomato,
zucchini, egg, crispy tabasco onion, creole vinaigrette

SIDES

- FRIES *Plain or Cajun*.....6
- TATER TOTS.....6
- CRISPY BRUSSELS.....9
- CRISPY SMASHED POTATOES.....7
- MAC N CHEESE.....9
- ROASTED BROCCOLI.....9

GRANDE

BAYOU PASTA 20
chicken, shrimp, tasso ham, andouille sausage,
peppers, cajun tomato cream sauce

JAMBALAYA GF 20
rice, shrimp, chicken, andouille, green peppers

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

AIRLINE CHICKEN BREAST GF 24
sautéed baby carrots, rice pilaf, pan gravy

PAN SEARED TROUT GF 25
butternut squash, brussel, potato hash,
grilled lemon, salsa verde

DESSERT

BREAD PUDDING 10
spicy caramel

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

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

CREME BRULEE 11
strawberry

AU PAIN

Served with Fries or Tots

CRISPY CHICKEN SANDWICH 12
*fried chicken breast, lettuce,
tomato, pickle, lagarde sauce*

BLACKENED SALMON BLT* 14
*lettuce, tomato, bacon,
basil aioli*

FRIED SHRIMP PO BOY 16
*lettuce, tomato,
pickles, remoulade*

LAGARDE SMASH BURGER 13
*two house ground patties
pepper jack cheese, garlic aioli,
onion-bacon marmalade*

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