



## Appetizers

Artichoke and Parmesan Ramekin – 9  
Add lump crabmeat - 4

Egg Plant Fries with duo dipping sauces – 8

Crispy Oysters with smoked hot house tomato aioli and American Caviar – 11

Honey Teriyaki, Caribbean Jerk, Buffalo or  
Buttermilk Fried Chicken Drumsticks - 9

Voodoo Shrimp Skewer  
With fried plantain chips and Jack Daniels laced sweet chili sauce – 10

Fried Green Tomatoes  
With Creole sauce and micro greens – 8

Buttermilk Fried Calamari  
with crispy vegetables  
And trio of dipping sauces – 11

Blackened Tiger Shrimp skewers and crawfish bloody Mary cocktail Martini  
With avocado mousse, Micro cilantro, blue corn chips & cocktail dipping sauce – 13

Blackened Filet lollipops  
With Roquefort bleu cheese, fresh thyme and balsamic sauce - 15

## Soups & Salads

Soup Du Jour  
Cup 4 bowl 6

Louisiana Gumbo  
Classic brown roux stew featuring andouille sausage, shrimp, crawfish, blackened chicken and Creole vegetables. Topped with  
jasmine rice and gumbo file 7 – 15

Iceberg Wedge  
With blue cheese dressing and crumbles, diced crisp bacon and diced tomato – 6

Bourbon Street Caesar  
Featuring Romaine tossed in Caesar with parmesan cheese crisp and seasoned cornbread croutons - 6  
Add blackened chicken - 2 Add fried oyster – 3 Add blackened filet tips - 4

Blackened Tuna Nicoise  
Featuring mixed greens, tomato, cucumber, red onions, sautéed green beans, olives, boiled eggs  
and seasoned new potatoes served with Caesar dressing - 13

## Poultry & Other White Meat

Southern Comfort Chicken Supreme  
Roasted bone in chicken breast supreme on macaroni and gruyere with broccoli flowers, shaved black truffles  
and roasted garlic chicken demi – 15

Beer Can Hen  
With whiskey baked beans, micro corn and Jicama and green apple slaw- 16

Crispy Nawlin's Smothered Pork Chop  
Panko crusted 2 inch boneless center cut, in bourbon apple gravy  
On garlic and horseradish laced smooth potatoes and shaved asparagus – 18

Cast Iron Seared Duck Breast  
On bacon wrapped salsify, with arugula, foie gras and mushroom reduction and brandied cherries - 21

## Beef & Other Red Meat

Beet Wine Braised Short Rib of Beef in Barbecue Gravy  
On white cheddar hominy grits and wild field asparagus – 19

4 Bone Lamb Chops  
With savory rosemary and parmesan cornbread dressing, Swiss chard  
And port wine and lamb jus reduction – 21

12 oz. or 20 oz. Prime Rib  
With spinach and goat cheese stuffed tomato, roasted fingerling potatoes and beef jus - 22 – 32

## From The Surf

- Pan seared Sea Scallops  
On butternut squash, field pea and oyster mushroom risotto, bourbon corn sauce  
And baby pea shoots – 19
- Cedar Smoked Sock-eye Salmon  
With red pepper coulis sauce on rutabaga infused mashed potatoes and sautéed leeks – 22
- Rock and Snow Crab Cakes  
With Jalapeno tartar, on lady pea and crawfish roasted corn succotash – 24
- Chef's select Fish of the Day  
(See server for accompaniments and price)

## U.S.D.A Black Angus Select

(All steaks hand butchered in-house with \*exception)  
Comes with side salad and choice of one side

6oz. Petit Filet Mignon – 19 11oz. – 29

16oz. New York Strip – 27

\*20oz. Dry Aged Rib Eye – 32

24oz. Porterhouse - 36

## Dinner Sides

(Single serving)

- Garlic Laced Smooth Mashed Potatoes 4 \* Sautéed Green Beans and Tasso Ham 4 \* Honey Glazed Carrots 4 \*  
Classic Baked Macaroni and Gruyere Cheese 6 add Black Truffles 3 \* Shaved Sautéed Asparagus 5 \*  
Wedge of Potato and Mushroom Gratin 4 \* Pomme Frites (fries) 4 add Parmesan and Black Truffle 3 \*  
Red Beans and Rice 5 \* Dirty Rice 5\* Buttermilk Battered Onion Rings 4

## Bourbon Street Specials

(Served with Sweet Potato Corn Muffin and Honey Butter)

Nawlin's Authentic Jambalaya  
New Orleans classic tomato sauced rice dish, featuring Andouille Sausage, Blackened Chicken, Crawfish,  
Shrimp and Creole Vegetables – 19

Crawfish and Shrimp Etouffee  
Featuring Black Tiger Shrimp & Louisiana Crawfish Tail meat in our own Seafood Court Bouillon Roux with popcorn rice - 22

Cowboy steak  
20oz. Bone in Rib Eye, laced with roasted garlic, broiled to order, served cowboy style, sizzling on cast iron with garlic oil, Cowboy Baked  
Beans with whiskey and chorizo and Sautéed Asparagus - 32

Tomahawk Steak  
20oz. Rib Eye, French boned & broiled to order  
Topped with herb butter on roasted corn and Edamame Bean Succotash  
and Mashed Sweet Potatoes - 34

## From the Broiler

- Big Easy Burger  
¼ lb. Black Angus Beef Burger, lettuce, tomato, red onion, pickle and Dijon on toasted Ciabatta Bun  
with Fries or Onion Rings – 9 Add cheese –.50 Kid size – 5
- Black and Blue  
¼ lb Blackened Beef Burger, topped with blue cheese and caramelized onions with Fries or Onion Rings - 11

## Pure Decadence

- White Chocolate and Southern Comfort Laced Bread Pudding with Bourbon Caramel Sauce – 6
- Old Fashioned Banana Pudding Martini - 6
- Lemon Buttermilk Cheese Cake with lemon chiffon sauce - 7
- Classic Pecan Pie - 5
- Red Velvet Cake with Whipped Cream Cheese Butter Frosting – 7