

Served with your choice of Street Scene & choice of Small House Salad, Small Caesar Salad or Cup of Soup

L. C.			
*Bourbon Street Filet, Awarded "BEST MARINATED STEAK" tenderloin marinated in Steak Street's famous Bourbon Marinade	60z.	40	10oz. 48
*Steak Street Tenderloin Filet, a classic char-broiled tenderloin.	60z.	39	10oz. 47
*Carriage House Ribeye 12oz, marinated in Steak Street's famous Bourbon marinade			39
*Steak Street Ribeye 12oz classic cut, seasoned & grilled			38
*Steak Street Strip seasoned & grilled to perfection			47
*Cowboy Ribeye, hand-cut bone-in ribeye			50
*Grilled Bistro Filet, seasoned & grilled, served with a red wine Demi-Glace			32
*Honey Bourbon Beef Tips, Certified Angus Beef Tenderloin tips in a Honey Bourbon	Marii	nade	29
*Frenched Pork Chop, 12oz center cut frenched pork chop topped with pineapple man	go chi	ıtney	29
*BBQ Beef Brisket, (Limited Quantities) slow smoked Brisket, braised in our award-winning BBQ sauce			28

OVEN ROASTED PRIME RIB (Available Thursday- Saturday) *12oz Seasoned prime rib, Served with Creamy Horseradish & Au Jus 38



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*Bourbon Chicken 26 Grilled Chicken marinated in our Award-Winning Bourbon marinade, finished with a bourbon glaze

26 *Sesame Chicken Sesame breaded chicken breast, with a Ginger citrus glaze

*Braised Boneless Short Ribs Slow cooked beef short ribs, braised in beef stock and herbs, served with Garlic mashed potatoes, asparagus spears and stout gravy

*Pecan Encrusted Chicken 25 with Bourbon cream sauce

*Danish Baby Back Ribs A full rack of house-smoked baby back pork ribs, brushed with our award-winning barbecue sauce

ADDITIONS FOR YOUR STEAK

VooDoo Shrimp \$8 Bleu Cheese Crumbles \$3 Fried Oysters \$8 Smothered \$8

Oscar Style \$12 Bacon Wrapped \$4

Mushrooms \$3

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*Salmon 25 * Shrimp 24

* Chicken 23 *Steak 28

Basillica: Artichoke hearts, Sundried tomatoes, Basil, Garlic Alfredo, Linguini pasta

*Mardi Gras: Tri color peppers, Tomatoes, crawfish, Rosa cream Sauce, penne pasta

Crescent City: Sugar snap peas, pepper jack sauce, penne pasta

28

32

SPECIALTY SEAFOOD SELECTIONS

28

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*Low Country BBQ Shrimp & Grits Jumbo Shrimp, red pepper, andouille sausage in BBQ shrimp gravy, over cheese grits with green onions	25
*Jambalaya, A New Orleans favorite Chicken, Shrimp, andouille sausage with spicy tomatoes, peppers, onions served over creole rice	25
*Blackened Tuna Steak, with Sesame Slaw and Citrus Aioli	30
*Creole Cast Iron Grouper, Creole seasoned seared in a cast iron pan and finished with crawfish butter	30
*Caribbean Scallops, Seared Jerk seasoned scallops with fried plantains and pineapple salsa	MKT
*Mandarin Almand Traut	20

lightly breaded pan-fried Rainbow trout finished with mandarin butter sauce and toasted almonds

*Grilled Salmon, basted with lemons & herbs, with citrus aioli

*Miso Tuna, with pickled ginger, Sriracha, wasabi, soy sauce, Sesame slaw



*Grilled VooDoo Shrimp, grilled gulf shrimp marinated in citrus juices & Old Savannah Spice	
*Braised Boneless Beef Short Rib, garlic mashed potatoes asparagus and stout gravy	13
*Fried Green Tomatoes, Panko breaded and topped with chipotle aioli and fresh lump crab	11
*Fried Gulf Oysters, crisp breaded oysters with Texas Pete Aioli	14
*Sweet Chili Glazed Calamari, flash fried, tossed in a sweet chili glaze and banana peppers	12
*Smoked Salmon Deviled Eggs, perfect blend of dill filling and topped with smoked salmon	10
*Crab Cake, A savory blend of lump crabmeat, peppers, & onions. Pan seared and served over Texas Caviar and cajun remoulade	14
*Southern Fried Chicken Tenderloins	10
Spinach Dip, with tortilla chips	11
*Crab Dip, with pita points	16
*Miso Tuna, pickled ginger, wasabi, Sriracha & soy sauce	15

SALADS

*Add Protein \$6: Grilled Chicken, Fried Chicken tenders, Salmon, Shrimp, Fried Oysters, Crab Cake

*Premium Proteins: Sirloin \$8, Miso Tuna \$8, Scallops \$MKT

House Salad
Spring mix, tomatoes, cranberries, candied pecans, cucumber, croutons

*BLT Wedge Salad
Iceberg wedge, tomatoes, bacon, sweet corn,
bleu cheese crumbles

Classic Caesar Salad
Romaine, tomatoes, parmesan, garlic croutons

*Spinach Salad 13
baby leaf spinach, mushrooms, bleu cheese crumbles,
shaved red onion, bacon, hard boiled egg, tomato

Dressings: Ranch, Bleu Cheese, Honey Mustard, Bacon Balsamic Vinaigrette, Citrus Herb Vinaigrette, Creole Vinaigrette, Oil & Vinegar, 1000 Island

Steak Street Cobb Salad

*Chicken, Bistro Filet, Beef Short rib *Scallops, Lump Crab, Shrimp 24

Iceberg Blend, bacon, avocado, bleu cheese crumbles, tomatoes, tossed in bleu cheese vinaigrette (No Substitutions)



Cup 5 • Bowl 7

*Shrimp Gumbo • *Corn and Crab Bisque Black Bean • *Du Jour

FLATBREADS

12

*Spinach Chicken creamed spinach, Monterey Jack cheese, grilled chicken and diced tomatoes

Margherita 10 olive oil, tomatoes, Mozzarella cheese, fresh basil and balsamic reduction

*Shrimp Bruschetta 14 grilled shrimp, pesto, tomatoes, basil, garlic, balsamic reduction, Parmesan & Mozzarella cheeses

*BBQ Chicken Pizza grilled chicken, BBQ sauce, Cheddar/Jack cheese & scallions

STREET SCENES

\$6

Sautéed Spinach, Fried Okra, Fries, Onion Rings,
Asparagus, Seasonal Vegetables
Creamed spinach, Green Beans, Wild rice Pilaf,
Steamed Broccoli, Cole Slaw, Sweet Potato Mashed,
Garlic Mashed Potatoes, Baked Potato,
Baked Sweet Potato with Cinnamon Butter,
Sweet Plantains



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Chocolate Lava Cake
Mud Pie
Bourbon Bread Pudding
Limoncello Mascarpone Cake
Key Lime Pie