

ENTREE SALADS

PARMIGIANA CRUSTED SALAD

Parmigiana crusted eggplant and chicken atop chopped greens, grape tomatoes, cucumber, applewood smoked bacon, and grated cheddar. Served with buttermilk ranch and Italian balsamic vinaigrette... 11.99

NAPA SALAD

Field greens, diced apples, purple grapes, and strawberries tossed with apple pecan vinaigrette. Finished with gorgonzola cheese crumbles and topped with fire grilled chicken... 12.99

CHICKEN CHOP CHOP

Fire grilled chicken, chopped greens, tomato, cucumber, purple onion, sliced black olives, applewood smoked bacon, and gorgonzola cheese crumbles. Served with a side of Italian balsamic vinaigrette... 11.99

STEAK HOUSE SALAD

Grilled marinated tenderloin, field greens, tomatoes, applewood smoked bacon, and fried onion rings. Served with a side of bleu cheese vinaigrette... 14.99

ROASTED SALMON SPINACH SALAD

Cedar roasted Salmon, fresh spinach, crumbled gorgonzola, and sliced strawberries. Finished with apple pecan vinaigrette... 11.99

SIDE SALADS

CAESAR SALAD

Romaine with sour dough croutons and house-made dressing... \$4.99

SENSATION SALAD

Romaine, grape tomatoes, and sliced black olives tossed with our signature sensation dressing... 4.99

JAG'S SALAD

Mixed greens, grape tomatoes, cucumbers, grated cheddar, applewood smoked bacon, and house-made sourdough croutons with your choice of dressing... 4.99

Our in-house prepared salad dressings include:
Buttermilk Ranch, Bleu Cheese Vinaigrette, Honey Dijon,
Italian Balsamic Vinaigrette, Apple Pecan Vinaigrette



STARTERS

OVERSTUFFED MUSHROOMS

Stuffed with fresh spinach dressing, fried, and set in a smoked bacon cream sauce... 9.99

CRABCAKES LOUISIANA

With roasted corn maqchoux & creolaise... 11.99

EGGPLANT ROULADES

A stack of fried eggplant medallions topped with Louisiana crawfish, spinach, and smoked bacon cream sauce... 9.99

ITALIAN CIABATTA BREAD

Warm sourdough accented with fresh rosemary
with herbed olive oil & garlic .99
with fresh basil pesto 3.99
with marinara and feta 3.99

SPINACH DIP

With bruschetta... 8.99

TOASTED RAVIOLI

Cheese filled, fried, and served with marinara... 9.99

BLEU CHEESE CHIPS

Housemade potato chips piled high and covered with a Bleu cheese cream sauce then drizzed with balsamic glaze 8.99

We are happy to separate checks for your party. 18% gratuity will be included on separate checks of 6 or more. We accept American Express, MasterCard, Visa, Discover. No personal checks. In consideration of other guests: No pipe or cigar smoking please and phones on vibrate would be appreciated.

PIZZA

MARGHERITA

Mozzarella, provolone, Romano, marinara... 11.99

PEPPERONI

Mozzarella, provolone, fresh basil, olive oil, marinara... 12.99

ITALIAN SAUSAGE

Mozzarella, provolone, fresh basil, olive oil, marinara... 12.99

WHITE PIZZA

Alfredo, caramelized onions, Smoked Bacon, Mozzarella, provolone, Romano... 13.99

SOUP

SMOKED CHICKEN & BOWL 6.50 CUP 4.25
SAUSAGE GUMBO

TOMATO BASIL SOUP BOWL 6.50 CUP 4.25

SANDWICHES

Our burgers are hand-pattied using our proprietary blend of ground brisket, short rib, and chuck. Served with French fries.

GRILLED CHICKEN FOCACCIA

Applewood smoked bacon, provolone, lettuce, tomato, roasted garlic mayo, and fresh basil pesto. Served on warm focaccia bread... 11.99... 1/2 sandwich and cup of soup... 9.99

CHEESEBURGER

Cheddar, mayo, mustard, lettuce, tomato, house-made pickles, and purple onion... 8.99

RED STICK BURGER

Caramelized onions, applewood smoked bacon, Gorgonzola cheese, mayo, lettuce and tomatoes... 11.99

DOWN THE BAYOU BURGER

1/2 lb blend of ground meat topped with garlicqued La. Shrimp, pepper jack cheese, tomatoes, lettuce, and mayo... 11.99

POULTRY

GRILLED CHICKEN MARSALA

Farm raised chicken breasts grilled and simmered in a delicious mushroom marsala wine sauce. Served with your choice of 2 sides... 16.99

FIRE GRILLED CHICKEN

Marinated, farm raised chicken breasts fired and basted with olive oil and herbs. Served with your choice of 2 sides... 13.99

CHICKEN FLORENTINE

Blackened and topped with a fresh spinach fondue. Finished with melted Mozzarella. Served with Fingerling potatoes... 15.99

CHICKEN FRIED CHICKEN

Golden fried boneless chicken breasts topped with tasso white gravy and served over smashed cheddar potatoes... 14.99

SEAFOOD

BAYOU PLAQUEMINE CATFISH

Blackened Catfish filet topped with La. Crawfish etoufee. Served with roasted corn grit cakes... 15.99

SOUTHERN FRIED CATFISH

Served with French fries and house-made remoulade and cocktail sauce... 14.99

CEDAR ROASTED SALMON

Finished with creole lemon cream. Served with grilled asparagus and pasta aglio olio... 19.99

STUFFED REDFISH

Baked with crabmeat dressing, finished with creole lemon cream and served with pasta aglio olio and hand shucked roasted corn maqchoux... 19.99

GARLICQUED SHRIMP

Our version of New Orleans style barbecued Louisiana shrimp. Set on roasted garlic au gratin potatoes... 17.99

GULF COAST SHRIMP FRY

Gulf shrimp with French fries, housemade remoulade and cocktail sauces... 15.99

COME BACK FOR OUR
SUNDAY BRUNCH

10:00am-2:00pm



BEEF & PORK

PURE CUT RIBEYE

A well-marbled 14 oz. ribeye accented with garlic and fresh parsley. Served with your choice of 2 sides... 25.99

CENTER CUT FILET

8 oz center cut tenderloin. Served with your choice of two sides... 27.99... *All medium-well and well done filets are butterflied unless otherwise requested.*

MARINATED BEEF TIPS

Tenderloin tips marinated and grilled to temp. Served over caramelized onions and your choice of 2 sides... 18.99

CHOPPED STEAK

Half pound of our proprietary beef blend grilled and smothered with caramelized onions and mushrooms in a fortified beef gravy. Served with roasted corn and au gratin potatoes... 11.99

FIRE GRILLED PORK CHOPS

Two 8 oz. center cut bone-in chops. Served with your choice of 2 sides... 18.99... ONE CHOP... 12.99

ITALIAN MEATLOAF

Served with roasted corn and au gratin potatoes... 11.99

SIDES

SIMPLE PASTA AGLIO OLIO

ROASTED GARLIC AU GRATIN POTATOES

FRENCH FRIES

CREAMED SPINACH

CRISPY FINGERLING POTATOES TOSSED WITH FRESH HERB OIL

HAND-SHUCKED ROASTED CORN WITH RED PEPPERS AND FRESH THYME

BROCCOLI ITALIAN STYLE

GRILLED ASPARAGUS

ROASTED CORN GRIT CAKES

PASTA HOUSE SPECIALTY PASTAS

PASTA JAM

Chicken, smoked sausage, andouille, tasso, onions, and peppers simmered in a roasted garlic cream sauce. Tossed with penne pasta... 14.99

SIMPLE PASTA AGLIO OLIO

Thin spaghetti tossed in olive oil, garlic, and fresh basil, topped with either sliced grilled chicken... 13.99
or sautéed Louisiana shrimp... 15.99

SHRIMP & CRAB ALFREDO

Fresh Louisiana shrimp sautéed in our Creole butter, finished with Alfredo sauce then tossed with fettuccine. Topped with a house-made crab cake... 17.99

CHICKEN BIANCO

Classic Alfredo sauce tossed with penne and topped with parmigiana crusted chicken... 14.99

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and smoked bacon cream sauce. Served over thin spaghetti... 15.99

CLASSIC ITALIAN PASTAS

CHICKEN PARMIGIANA

Parmigiana crusted chicken baked with marinara and provolone and parmigiana cheeses. Served over thin spaghetti... 14.99

EGGPLANT PARMIGIANA

Parmigiana crusted eggplant baked with marinara and provolone and parmigiana cheeses. Served over thin spaghetti... 13.99

MEATBALLS

House-made meatballs baked then braised in marinara sauce. Served with thin spaghetti... 12.99

MISS GRACE'S LASAGNA

Five cheeses, beef, Italian sausage, and marinara sauce... 14.99