

Beef

All Beef served with starch and vegetable of the day.

All steaks are certified angus beef.

Add sautéed mushrooms and onions \$3.95, Bleu cheese crumbles \$3.95, 3 jumbo shrimp \$7.00, Jumbo Lump Crab \$8.00

Filet Mignon 8oz. / 12oz.

Seasoned and cooked to your specifications. \$ 36.95 / \$ 52.95

New York Strip 12oz.

Seasoned and cooked to your specifications. \$ 33.95

Rib-eye Steak 16oz.

Seasoned and cooked to your specifications. \$ 37.95

Sirloin 12oz.

Seasoned and cooked to your specifications. \$ 25.95

Sides

Sautéed Spinach \$4.95, Steamed or Sautéed Asparagus \$5.95, Baked Potato \$5.95

Steamed or Sautéed Broccoli \$5.95, Rice Pilaf \$4.95,

Corn with red & green peppers \$4.95

Garlic and Parmesan Mashed Potatoes \$4.95

Chicken

All chicken served with starch and vegetable of the day.

Chicken Picatta

8 oz Chicken breast dusted in flour, grilled, topped with a white wine lemon butter sauce with capers. \$ 17.95

Laffite's Chicken

Pan sautéed chicken topped with onions, sundried tomatoes and mushrooms in a white wine cream sauce. \$ 19.95

Southwest Chicken

Chicken breast dusted with panko breadcrumbs and parmesan cheese and grilled then topped with a lemon butter sauce, Pico de Gallo and fresh avocado. \$ 19.95

Stuffed Chicken

Chicken breast stuffed with fresh sautéed spinach, feta cheese and bacon then topped with a light white wine cream sauce. Served with a side of fettucine Alfredo (No starch nor veggie). \$ 19.95

Pasta

Add **jumbo shrimp \$7.00, chicken \$6.00 or jumbo lump crab \$8.00**

Cappellini Del Sol

Cappellini pasta with sundried tomatoes, basil, onions, parmesan cheese in a white wine cream sauce \$ 15.95

Seafood Treasure Chest

Linguini pasta with lemon caper butter, topped with 3 scallops, 3 shrimp and crab meat. \$ 22.95

Fettuccini Alfredo or Marinara

Pasta tossed with Parmesan cheese and butter. As the cheese melts, it emulsifies the liquids to form a smooth and rich coating on the pasta. Served with your choice of home-made Alfredo, or Marinara Sauce. \$ 16.95

Crawfish Etouffe

A Louisiana tradition! Crawfish smothered in traditional seasoning with sautéed Onions and bell peppers. Served with white rice. \$ 17.95

Split plate charge \$3.00
Private parties/ banquets available
Call 409-632-0233

NO SEPARATE TICKETS ON PARTIES OF SIX OR MORE
Gratuity of 20% will be added to parties of eight or more
All fish served may contain bones, wines have sulfites.