



Starters

Crab & Spinach Gratinée

With tortilla chips \$18

Duck Confit Risotto

Topped with smoked gouda \$12

Chop Shrimp & Crab Alfredo Flat Bread

With fresh mozzarella \$12

Fried Okra

with ranch \$8

Fried Oysters

cocktail & horseradish sauce

½ Dozen \$18 – Dozen \$32

Soups

Soup du Jour

cup \$4 bowl \$6 (Ask Server)

Chicken and Andouille Gumbo

cup \$4 bowl \$6

Salads

Caesar Salad

chopped romaine, garlic croutons, parmesan cheese & traditional Caesar dressing

half \$5 full \$9

Iceberg Wedge Salad

bacon, egg, tomatoes, bleu cheese crumbles, onions & buttermilk ranch dressing

half \$5 full \$9

Steelwood Side Salad

spring mix, balsamic dressing, feta, red onion, kalamata olives, cucumber & grape tomatoes

half \$5 full \$9



Entrées

Heritage Angus Center Cut Filet

grilled asparagus & ranch mashed potatoes

your choice of

béarnaise or steak butter

8 oz. \$56

Blackened Ahi Tuna Salad

Acadian lettuce mix, pickle green tomato/corn relish, Siracha aioli \$24

Chef's Cut of Beef

grilled asparagus, ranch mashed potatoes & steak butter \$52

Fresh Catch of the Day

grilled, blackened, or baked

garlic seared tomato & saffron basmati, lemon beurre blanc \$42

Shrimp & Mushroom Alfredo Pasta

Roasted garlic cloves, field peas, topped with parmesan \$26

Grilled Pork Tenderloin Tournedos'

With sweet potato puree, Buttered mushrooms & green beans, cranberry apple chutney \$26

Herb Seared Airline Chicken Breast

Parmesan mashed potatoes, grilled asparagus & lemon butter sauce \$26

Add On Items

Crab Oscar \$16 - Fried Oysters \$16 - Sautéed Shrimp \$8 - Sautéed Mushrooms \$3

All drinks contain 1 ½ ounces of liquor unless special ordered

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **