



## STARTERS

- WINGS** **\$16**  
*6 wings served with carrots, celery, ranch dressing and choice of one of the following sauces*  
**Jalapeno Lemon Pepper - BBQ - Habanero Mango - Buffalo**
- CHEFS NACHOS** **\$15**  
*Tri color tortilla chips topped with a 3 blend cheese sauce, black beans, pico de gallo, Jalapeños, olives, sour cream and guacamole,* **ADD CHICKEN \$5 - ADD STEAK \$6**
- MEXICAN SHRIMP COCKTAIL** **\$17**  
*Jumbo shrimp marinated in tomato, onions, cilantro, avocado, clamato served with tri color tortilla chips*
- STEAK QUESADILLA** **\$15**  
*Served with pico de gallo, sour cream and guacamole*
- APPLEWOOD SMOKED BACON MAC & CHEESE** **\$17**  
*Smoked Gouda, sharp cheddar and pepper jack cheeses with applewood smoked bacon, topped with sourdough bread crumbs*
- FRIED ZUCCHINI** **\$15**  
*This is a good one to share - served with ranch dressing*
- TRIO SLIDERS** **\$17**  
*Your choice from any three sliders - classic burger with cheese and thousand island, Country fried chicken with mashed potatoes and gravy, fried cod slider with slaw and tarter sauce*

## SALADS

- BOURBON STREET SALAD** **\$17** add chicken **\$22** add shrimp **\$23** add salmon **\$25**  
*Mixed greens w/ balsamic dressing, tomato, bleu cheese, onions, cranberries, & walnuts*
- SEARED AHI SALAD** **\$18**  
*Fresh ahi seared to perfection, mixed greens, onions, tomato, diced mandarin, carrots, brussel sprouts, served with sesame dressing*
- THE WEDGE SALAD** **\$16** add chicken **\$21** add shrimp **\$22** add salmon **\$24**  
*Iceberg or romaine covered with our homemade bleu cheese dressing, bacon, tomato, onion and bleu cheese crumbles*



## BURGERS & MORE

*our burgers are made with all natural American wagyu beef*

<b>CLASSIC BACON BURGER</b>	<b>\$16</b>
<i>bacon, lettuce, tomato, onion, pickles, thousand island and cheese - served with fries</i>	
<b>BACON WRAPPED HOT DOG</b>	<b>\$10</b>
<i>1/4 pound all beef bacon wrapped hotdog topped with grilled veggies - served with fries</i>	
<b>FRENCH QUARTER DIP</b>	<b>\$18</b>
<i>Slices of savory tri-tip on a french roll with provolone cheese and au jus for dipping. served with fries</i>	
<b>NEW ORLEANS STYLE SHRIMP PO'BOY</b>	<b>\$18</b>
<i>Shrimp cooked in our homemade sauce and stuffed inside a crunch roll served with fries</i>	
<b>GRILLED CHEESE &amp; TOMATO BISQUE</b>	<b>\$17</b>
<i>parmesan crusted sourdough bread with smoked gouda, pepper jack and cheddar cheeses served with tomato bisque topped with gouda cheese and carrots</i>	
<b>SEARED AHI SANDWICH</b>	<b>\$17</b>
<i>Lettuce, tomato and tarter sauce, served with fries</i>	
<b>FRIED CHICKEN SANDWICH</b>	<b>\$16</b>
<i>Served on ciabatta bread with mashed potatoes and homemade country gravy</i>	
<b>MONTEREY CHICKEN SANDWICH</b>	<b>\$17</b>
<i>Grilled chicken breast with Monterey jack cheese served on ciabatta bread, with sliced chilli peppers, lettuce, tomato, onion and chipotle mayo, served with fries</i>	
<b>NY STEAK SANDWICH</b>	<b>\$18</b>
<i>Open face French roll, lettuce, tomato, chipotle mayo, topped with onion rings</i>	
<b>FRIED FISH TACOS</b>	<b>\$16</b>
<i>3 fish tacos on corn tortillas, served with cabbage, chipotle mayo, pico de gallo, chips and a side of guacamole</i>	



## PASTAS

served with garlic bread

**SEAFOOD PASTA** **\$25**

*Scallops, shrimp and mussels, tossed in a tomato garlic wine sauce and linguine pasta*

**SHRIMP SCAMPI PASTA** **\$23**

*Shrimp tossed in a lemon garlic butter sauce and linguine pasta*

**CAPELLINI POMODORO** **\$17** add chicken **\$22**

*Angel hair pasta sautéed in a tomato, garlic, caper, basil sauce and parmesan cheese*

## DINNER ENTREES

**FRIED CHICKEN** **\$24**

*Served with Mac n cheese, cranberry coleslaw and a biscuit*

**12oz NEW YORK STEAK** **\$28**

*NY steak topped with a demi glaze and served with Yukon potatoes and broccolini*

**12oz PORK CHOP** **\$26**

*Served with cream corn and mashed potatoes*

**SHRIMP DIABLO** **\$21**

*10 Spicy jumbo shrimp marinated in our spicy house made salsa, served with rice pilaf, salad and corn tortillas*

**GRILLED SALMON** **\$25**

*8oz grilled salmon with a lemon cream sauce, served with rice pilaf and seasonal veggies*

**FISH & CHIPS** **\$21**

*3 pieces of fried alaskan cod served with slaw, fries and tarter sauce*

## DESSERTS

**FRIED ICE CREAM** **\$9**

*fried vanilla ice cream, topped with whipped cream strawberry syrup and seasonal berries*

**CHURRO** **\$9**

*2 churros with vanilla ice cream, topped with chocolate syrup and seasonal berries*



## SIGNATURE DRINKS

### **NEW ORLEANS STYLE HURRICANE**

*light and dark rum, orange juice, cranberry and grenadine*

### **LYNCHBURG LEMONADE**

*A classic Jack Daniels drink with a sweet n sour finish*

### **VOODOO PUNCH**

*Cruzan Coconut Rum, X Rated Passion Fruit Liqueur and pineapple juice*

### **THE "DON" CADDY**

*Don Julio Silver, La Paz Sweet n Sour topped with Gran Mariner*

### **FRENCH QUARTER MARTINI**

*Ketel One Citron Vodka, Chambord and pineapple juice*

### **ORANGE JULIUS**

*Kettle One Orange Vodka, Smirnoff Whipped Cream Vodka and Orange Juice*

### **OLD FASHIONED**

*Makers 46 with Angostura Orange Bitters*

### **MOSCOW MULE**

*Titos Vodka*

## TACO TUESDAY

4:00pm-9:00pm every Tuesday

Choice of flour or corn tortilla

<b>Shrimp</b>	\$4.00
<b>Chicken</b>	\$3.50
<b>Carne Asada</b>	\$3.50
<b>Fish</b>	\$4.00

## HAPPY HOUR

4:00pm-7:00pm Mon - Fri

\$3 off all starters - \$3 off 16oz drafts - \$3 off all mixed drinks



## BREAKFAST MENU

*Served Saturdays and Sundays 10AM-130PM*

<b>CHILAQUILES</b>	<b>\$18</b>
<i>Steak, cilantro, onions, sour cream, egg and avocado</i>	
<b>HUEVOS RANCHEROS</b>	<b>\$16</b>
<i>Crisp tortillas topped with, beans, eggs, ranchero sauce, cilantro, sour cream and avocado</i>	
<b>SHRIMP &amp; GRITS BENEDICT</b>	<b>\$19</b>
<i>Grits cakes and poached eggs covered with homemade hollandaise sauce, green chilli and cajun shrimp</i>	
<b>FRENCH TOAST</b>	<b>\$16</b>
<i>Cinnamon crunch French toast served with berries</i>	
<b>NEW YORK STEAK AND EGGS</b>	<b>\$21</b>
<i>8oz NY steak served with your choice of eggs and homemade potatoes</i>	
<b>BREAKFAST BURRITO</b>	<b>\$15</b>
<i>Bacon, sausage, eggs, cheese, house made potatoes, pico de gallo and fresh salsa</i>	
<b>VEGGIE OMELETTE</b>	<b>\$16</b>
<i>Bell peppers, onions, mushrooms, tomato, spinach and cheddar cheese</i>	
<b>SAINTS OMELETTE</b>	<b>\$16</b>
<i>Canadian bacon, cheddar cheese and avocado</i>	
<b>COUNTRY FRIED STEAK AND EGGS</b>	<b>\$17</b>
<i>Country fried steak topped with our homemade gravy and your choice of eggs</i>	
<b>WAFFLE AND BERRIES</b>	<b>\$15</b>
<i>Served with soft butter and syrup</i>	
<b>BOURBON STREET BREAKFAST</b>	<b>\$15</b>
<i>2 eggs any style, choice of bacon, sausage or ham, served with house made potato and toast</i>	
<b>PORK CHOP BREAKFAST</b>	<b>\$25</b>
<i>12 oz pork chop served with your choice of eggs, house made potatoes and toast</i>	
<b>BOTTLE WYCLIFFE CHAMPAGNE</b>	<b>\$19</b>
<i>with your choice of mixers</i>	