



Dinner Menu

“The Parlor”

Appetizers

Lobster “Capone” **	26
<i>7oz Cold Water Lobster Tail, aloft a pool of Pomegranate Champagne Sauce, Drawn Garlic Butter and lemon slices & parsnip garnish</i>	
New Zealand Black Mussels	18
<i>Black Mussels in Savory Garlic, Butter Sauce, Aromatics of Fresh Herbs, with Meyers Lemons</i>	
Escargot Luciano	28
<i>Escargot, Butter, Parsley, Garlic and Brioche Bread</i>	
Rhode Island Calamari	17
<i>Fresh harvested Calamari; Breaded and Deep Fried; served with our House Cocktail sauce</i>	
Bacon & Brussels	18
<i>Locally Sourced Brussels Sprouts, Flash Fried with Bacon, Garlic and White Balsamic, Topped with Fried Vidalia Onions</i>	
Gulf Oyster	17/34
<i>Gulf Oysters on the Half Shell, Horseradish, Lemon, and Cocktail Sauce</i>	
Truffle Mac & Cheese	14
<i>Penne Pasta, Three-Cheese Blend, and White Truffle</i>	

“The Slant”

Soups & Salads

The Cabbage	16
<i>Classic Caesar Salad, Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons, with White Anchovy Caesar Dressing</i>	
HH Salad	17
<i>Iceberg & Romaine Blend, Tomato, Bacon, Cheddar, Bleu, Red Onions, Cucumber</i>	
Strawberry Bliss	18
<i>Mixed Greens, Farm Fresh Berries, Point Reyes Bleu Cheese, Pearson Pecans, with Moscato Vinaigrette</i>	
The Wedge	16
<i>Baby Iceberg, Heirloom Tomato Wedges, Smoked Onions, Gorgonzola Bleu Cheese Crumbles, Bacon, with “The Boss” Bleu Cheese Dressing</i>	
Cobb Salad	17
<i>Iceberg, Tomato, Bacon, HB Eggs, Bleu Cheese, Red Onions, Avocado</i>	
Lobster Bisque	28
<i>Lobster, Butter, Cream, Herbs and Served with Garlic Bread</i>	
The Dirty	32
<i>Louisiana-Style Gumbo, Shrimp, Andouille, Crawfish, Chicken, Tomato, and Steamed Rice, Served with Honey Butter Cornbread</i>	

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.
**Contains Nuts
Please notify your Server if you have any food allergies prior to ordering.
20% gratuity added to parties of 6 or more.
All sales are final so please review your receipt before you depart.



Dinner Menu

“The Waterfront”

Seafood

Blackened Salmon 36
Served with Steamed Rice and Seasoned Green Beans

Chilean Seabass 48
Served with Parmesan Risotto and Grilled Broccolini

Lobster Risotto 42
Parmesan Risotto, Baby Spinach, Calabrese Pepper and Parmesan Cheese

Seafood Lasagna** 48
Scallops, Shrimp, Crab, crawfish nestled in Lasagna pasta, White Wine Cream and 3 cheese Blend

Nola Red Snapper ** 45
Pontchartrain Sauce Served with Jalapeño Cheese Grits

“The Farmhouse”

Signature Fare **

Maple Leaf Duck 38
Served with Haricot verts, and Sage Spoon Bread

Chicken Saltimbocca 30
Pan Seared Chicken Breast Stuffed with Prosciutto, Sage, Swiss; served with Lemon Butter and Haricot Verts

“The Ranch”

Steaks & Chops

The Royal 65
8oz USDA Prime Center-Cut Filet Mignon

The Texan 75
22oz Hand-Cut USDA Prime Ribeye

The Big Apple 63
14oz USDA Prime New York Strip

DBL Cut Pork Chop 48
Hand-Cut Bone-in Chop, Served with Fork Smashed Potato, and Sautéed Broccolini

Herb- Crusted Lamb Chops 58
Served with Parmesan Risotto and Grilled Broccolini

“Amplify”

Enhancements

Oscar-Style
Lobster 26 ~ Shrimp 19 ~ Crab 19

Gorgonzola 10

The Sauce 8
*Béarnaise ~ Garlic Truffle Butter
House Steak Sauce ~ Au Poivre*

“Share Point”

*Jalapeño Cheese Grits 12 ~ Grilled Asparagus 14
Fork Smashed Potato 14 ~ Seasoned Green Beans 10 ~ Yorkshire Pudding 10 ~
Parmesan Risotto 16 ~ Broccolini 12 ~ Truffle Fries 14
Baked Mac & Cheese 15*

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