



APPETIZERS

CAJUN BOUDIN SPRING ROLLS
w PONZU SAUCE 10

SAVORY CREOLE BREAD PUDDING
w FRIED SHRIMP, RED PEPPER CREAM 12

GULF SEAFOOD BEIGNETS
w REMOULADE 11

COLOSSAL SHRIMP COCKTAIL
w THREE SAUCES 19

LOUISIANA JUMBO LUMP CRAB CAKE
w SPICY RAVIGOTE 20

ONION RINGS
w REMOULADE 9

STAB'S PRIME WOOD FIRED OYSTERS

TRADITIONAL
BUTTER, SPICY GARLIC, ROMANO
½ dozen 12 | dozen 22

STAB'S MAISON
GULF SHRIMP AND LOUISIANA BLUE CRAB
AU GRATIN, PANKO
½ dozen 16 | dozen 28

SOUPS

SEAFOOD GUMBO
c 10 | b 14

LOUISIANA TURTLE
w SHERRY
c 8 | b 12

FRENCH ONION
c 8

SOUP OF THE DAY



RARE

OUTER AREA SEARED, RED ON THE INSIDE,
COOL TO THE TOUCH

MEDIUM RARE

SLIGHTLY CHARRED SEAR ON THE OUTSIDE
MOSTLY RED ON THE INSIDE, WARM CENTER

MEDIUM

CRUSTED OUTSIDE, WARM PINK WITHIN

MEDIUM WELL

DARK CRUST OUTSIDE, THE LIGHTEST OF
PINK WITHIN, HOT ALL THE WAY THROUGH

WELL

CHARRED OUTSIDE, HOT THROUGHOUT, NO
SIGN OF PINK

20% service charge added for parties of 6 or more.

*There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.



TOPPERS

JUMBO LUMP CRABMEAT 14

GULF SHRIMP 9

BONE MARROW 8

HERB BUTTER 4

HOLLANDAISE 5

BEARNAISE 5

DEMI GLACE 7

BEURRE BLANC 5

SIDES 8 EA

GRILLED ASPARAGUS

LOADED BAKED POTATO

VEGETABLE OF THE DAY

CREAMED SPINACH

BRUSSELS SPROUTS

HARICOT VERTS

THREE CHEESE MAC

ROASTED NEW POTATOES

MUSHROOMS

CREAMED CORN MAQUE CHOUX

HOMEMADE TATER TOTS

DESSERTS 10 EA

BANANAS FOSTER

BANANA SLICES SIMMERED IN BUTTER, SUGAR AND
FLAMED IN BRANDY, SERVED w ICE CREAM

WHITE CHOCOLATE BREAD PUDDING

CHOCOLATE CHIP COOKIE SKILLET
TOPPED w VANILLA ICE CREAM

CARNEGIE DELI NEW YORK CHEESECAKE

TOPPED w YOUR CHOICE OF STRAWBERRIES,
CARAMEL, CHOCOLATE, OR RASPBERRY

TRADITIONAL CRÈME BRÛLÉE
w CARAMELIZED SUGAR

OUR BEEF SUPPLIER, RUPRECHT COMPANY, WAS
ESTABLISHED IN 1860 AND HAILS AS ONE OF
THE FINEST OPERATIONS IN THE CHICAGO AREA!
WE ARE PROUD TO GIVE THEM A HOME IN
BATON ROUGE FOR THEIR TOP QUALITY
AGED MIDWESTERN BEEF!



SALADS

HOUSE
w MIXED GREENS, CREAMY TABASCO JELLY
VINAIGRETTE 7

CAESAR
w CHOPPED EGG 9

SENSATION
WRAPPED IN CUCUMBER 9

SPINACH
w WARM BACON VINAIGRETTE 9

CHOPPED
w ROMAINE & ICEBERG LETTUCE, SEASONAL
VEGETABLES 10

WEDGE
w BLEU CHEESE, BACON CRUMBLES 11

ADD TO SALADS:

CHICKEN + 9, SHRIMP + 12, or STEAK + 12

STEAKS

WE PROUDLY FEATURE AGED USDA PRIME MIDWESTERN BEEF

14 OZ. CAJUN RUBBED PRIME NEW YORK STRIP
IN BLACK IRON SKILLET w VEGETABLE 44

8 OZ. FILET MIGNON 38

12 OZ. FILET MIGNON 48

16 OZ. BONE-IN FILET 58

16 OZ. PRIME RIBEYE 46

22 OZ. PRIME COWBOY RIBEYE 64

**14 OZ. DRY AGED PRIME
NEW YORK STRIP** 52

24 OZ. PRIME PORTERHOUSE 75

**40 OZ. PRIME PORTERHOUSE
FOR TWO** 125

SEAFOOD

WHOLE LIVE MAINE LOBSTER MARKET PRICE

SEA BASS
w ASPARAGUS 38

JUMBO BBQ SHRIMP & GRITS
w LEIDENHEIMER TOAST POINTS 28

FISH OF THE DAY
w VEGETABLE 26

SEARED AHI TUNA
w WILTED SPINACH 34

BLACKENED FISH
LOUISIANA JUMBO LUMP CRAB, HOLLANDAISE,
SPINACH, MAQUE CHOUX 38

SOFT SHELL CRAB
CRAWFISH, ROASTED PEPPER CREAM w DIRTY RICE 26

FRIED GULF SHRIMP
SPICY REMOULADE w VEGETABLE 28

RED FISH ON THE HALF SHELL
FRIED OYSTERS, HOUSE BUTTER w VEGETABLE 36

SURF & TURF
6 OZ. FILET, THREE JUMBO SHRIMP w VEGETABLE 42

SEARED SCALLOPS
GULF SHRIMP w WILTED SPINACH, BEURRE BLANC 32

OTHER SELECTIONS

WILD MUSHROOM RAVIOLI
w SAGE BUTTER CREAM, ROASTED PEPPER COULIS 19

SLOW ROASTED BONE-IN SHORT RIB
BRAISED IN RED WINE 46

RACK OF LAMB 42

SMOKED BRISKET & GRITS 24

16 OZ. SMOKED PRIME RIB
w LOADED BAKED POTATO 38

HALF CHICKEN, FREE RANGE
CRISPY w NATURAL JUICES & DIRTY RICE 22

BONE-IN PORK CHOP
w ONION BACON JELLY 27