



APPETIZERS

NOLA BBQ Shrimp • 32

Four jumbo Gulf shrimp, Worcestershire shrimp stock reduction, dark Abita beer, Vermont butter, served over Grit Girl rice grits

Blue Crab Claws • 32

Fried or sautéed New Orleans style imported crab claws, pickled seasonal vegetables, house remoulade

Smoked Bacon Steak • 20

Thick cut Nueske's Applewood Smoked Bacon, bourbon glaze, dressed rocket greens, pickled red onions, fresh cracked pepper

Foie Gras • 32

Cast iron seared, caramelized brioche, poached pear, pear gastrique, brown butter
toasted almonds, chiffonade mint

Fried Green Tomatoes • 24

A southern staple made with thick cut green tomatoes, andouille sausage,
imported crawfish & crab mornay, chives

Jumbo Lump Crab Cakes • 30

Colossal imported crab meat, tri-colored bell peppers, scallions, housemade roasted
garlic remoulade, apple parsley salad

Jumbo Shrimp Cocktail • 25

Jumbo Gulf shrimp, Scarlet's cocktail sauce, pickled seasonal vegetables, micro greens

Firecracker Tuna Tower • 30

Imported sashimi grade yellowfin tuna, firecracker sauce, whipped avocado, cucumber,
pickled ginger, diced jalapeño, imported crab meat, wasabi aioli, fried creole shrimp chips

OYSTER SELECTIONS

Raw Oysters Half • 22 | Full • 40

Featuring Eagle Point Oyster Company's finest artisanal oysters from the legendary waters of the Mississippi Sound served with Tito's Bloody Mary cocktail sauce, horseradish, mignonette

Oysters Rockefeller Half • 24 | Full • 44

Domestic oysters topped with a rich combination of spinach, parmigiano, bacon & a splash of sambuca

SOUPS & SALADS

Chef's Soup Du Jour • 16

Made fresh daily from the Chef's kettle

French Onion Soup • 14

Caramelized sweet & tender onions finished with a rich beef broth crowned with perfectly brûléed gruyère & parmigiano

Wedge Salad • 15

Traditional favorite served with Rogue Smokey Bleu Cheese, toasted walnuts, candied bacon, heirloom cherry tomatoes, onion crisps, balsamic reduction

Scarlet's Chopped Salad • 17

Baby iceberg, romaine hearts, Neuske's lardons, diced tomatoes, English cucumbers, aged white cheddar, chopped egg, shaved red onion, creole ranch dressing

Classic Caesar • 15

Fresh crisp romaine, Mediterranean white anchovy, parmesan crisp, garlic herb croutons

Steakhouse Spinach Salad • 18

Fresh spinach, bacon lardon, baby portobello mushrooms, roasted pecans, cherry tomato, pickled red onion, feta cheese, warm bacon vinaigrette

Tomato & Burrata Cheese Salad • 20

Beef steak heirloom tomatoes, Burrata cheese, shaved red onion, balsamic pearls, crispy prosciutto, gorgonzola basil dressing



Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

USDA PRIME CUTS & CHOPS

- Filet Mignon 8^{oz} • 62

Filet Mignon 12^{oz} • 90

New York Strip 14^{oz} • 75

Bone-in Pork Chop 14^{oz} • 45

Bourbon pecan glaze
- Delmonico 16^{oz} • 75

Bone-in Ribeye 22^{oz} • 100

Rack of Lamb 14^{oz} • 68

Prime Rib 16^{oz} • 78 | 24^{oz} • 105

Horseradish crème, Herb Au Jus

STEAK ENHANCEMENTS

- Oscar Topping • 25

Imported lump crab, asparagus, hollandaise
- Reynor Topping • 25

Imported lump crab, jumbo Gulf shrimp, beurre blanc
- Hudson Valley Foie Gras • 25

Cast iron seared
- New Orleans “DP Style” • 14

Melted butter & chopped garlic, cipollini onions, king trumpet mushrooms, balsamic reduction

SIGNATURE STEAKS

- Tomahawk for Two • 175

Carved tableside, bordelaise, seasonal vegetables
- Japanese A5 Wagyu Strip Loin • 35 per ounce

Lean herb compound butter, seasonal vegetables
- 28^{oz} Prime Porterhouse • 135

Seasonal vegetables

CHEF’S SELECTION

New Orleans “DP Style” Filet • 78

Tender 8^{oz} filet topped with melted butter & chopped garlic, cipollini onions, king trumpet mushrooms, balsamic reduction

- Blackened Red Fish • 49

Cast iron blackened domestic red fish, Grit Girl Grits, creole mornay, imported lump crab, grilled asparagus
- Duck Breast à L’Orange • 44

Pan roasted duck breast, sauce à l’orange, wilted spinach, vanilla bean whipped parsnips, orange supremes
- Country Fried Airline Chicken Breast • 41

Deep fried airline chicken breast, jalapeño cheddar cornbread dressing, oyster mushroom & sage gravy
- Veal Milanese • 55

Pan fried veal cutlets, ritz cracker crust, piccata sauce, arugula salad, fresh grated pecorino romano



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SEAFOOD

King Crab Legs • 295

Imported king crab that average 1.5^{lbs}, warm drawn butter & lemon

Lobster Tail Single • 115 | Twin • 225

Cold water imported lobster tails, warm drawn butter & lemon

Fresh Fish of the Day • Market Price

Pan seared, blackened, broiled, or pan fried

New Zealand Salmon • 45

Fresh imported salmon pan seared, blackened or broiled, lemon beurre blanc

Halibut • 45

Fresh imported halibut pan seared, blackened, or broiled, lemon beurre blanc

ACCOMPANIMENTS

Béarnaise/Hollandaise • 8

Melted Butter & Chopped Garlic • 10

Black Truffle Butter • 12

Garlic Herb Butter • 5

Garlic Butter Crabmeat - Imported • 20

Bordelaise • 8

Jumbo Gulf Shrimp • 18

Au Poivre • 10

Horseradish Crème • 6

Balsamic Reduction • 4

Rogue Smokey Bleu Cheese Crust • 10

SIDES

Loaded Baked Potato • 14

Sautéed Spinach • 14

Candied Sweet Potato Casserole • 12

Seasonal Farm Fresh Vegetables • 14

Mashed Potato • 10

Grilled Asparagus • 13

Duck Fat Fries • 13

Lump Crab Mac & Cheese - Imported • 24

Wild Mushrooms & Onions • 14

Au Gratin Potatoes • 14

Smoked Gouda Mac & Cheese • 14

Buffalo Cauliflower • 14

Creamed Spinach • 14



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