

## SNACKS

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**Crispy Fried Oysters** Louisiana Gulf Oysters, Savory Artichoke Bread Pudding, Smoked Tomato Buerre Blanc 10

**Parmesan-Truffle Fries** Parmesan, Truffle Aioli, Clipped Chives 9

**Crawfish Fritters** Louisiana Crawfish Tails, Sweet Corn, Andouille, Remoulade 9

**Tuna Tartare** Avocado, Pine Nuts, Cilantro, Shaved Cucumbers, Charred Tomato Vinaigrette 12

## SOUPS & SALADS

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**Chicken & Andouille Gumbo** 7

**Soup Du Jour** 6

**Victory Garden Salad** Victory Garden Greens, Cherry Tomatoes, Cucumbers, Shaved Radishes, Champagne Vinaigrette 10

**Wedge Salad** Baby Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing, Aged Balsamic 10

**Chef's Seasonal Garden Salad** Ask Your Server For Today's Selection MKT Price

**Oyster Salad** Corn Fried Oysters, Bibb Lettuce, Shaved Radish, Blue Cheese Crumbles, Sugar Cane Vinaigrette 16

*Add Grilled Chicken 4*

*Add Gulf Shrimp or Oysters or Seared Tuna 5*

*Add House Smoked Salmon 6*

## SANDWICHES *Served with Fries*

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**Fried Shrimp Po-Baby** Leidenheimer French Bread, Lettuce, Tomato, Remoulade 15

**Fried Oyster Po-Baby** Leidenheimer French Bread, Lettuce, Tomato, Truffle Aioli 16

**Pressed Cajun Cuban Po-Baby** Chisesi Ham, Andouille, House-Made Tasso, Creole Mustard, Cheese, Pickles 14

**Open Faced Meatloaf Sandwich** Grandma's Brown Sugar Meatloaf, Tomato Marmalade, Crispy Fried Onions, Texas Toast 15

**Smoked Salmon "BLT"** House Smoked Salmon, Bibb Lettuce, Tomato, Boursin Cheese, Citrus Aioli 15

**Roasted Turkey Club** House Roasted Turkey, Garden Greens, Creole Tomato, Applewood Bacon, Creole Honey Mustard 13

**Tuna Burger** Bronzed Tuna Steak, Brioche Bun, Lettuce, Tomato, Avocado, Citrus Aioli 16

**The Victory Belle** Fresh Ground Beef, Brioche Bun, Cheddar, Lettuce, Tomato, House-Made Pickles 15

*Add Fried Egg 2 or Bacon 3*

*Substitute for Fries:*

*Victory Garden Salad 3 or Covey Rise Vegetables 4*

## ENTRÉES

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**Shrimp & Grits** Louisiana Gulf Shrimp, Smoked Gouda, Roasted Tomato, Tasso, Roasted Red Pepper Sauce 19

**Catch of the Day** Cast Iron-Seared Gulf Fish, Covey Rise Farms Seasonal Vegetables MKT Price

**Not'cha Mamas Pot Roast** Boneless Short Ribs, Garden Vegetables, Mashed Potatoes, Burgundy Braising Jus 20

**Drunken Gulf Shrimp** Seared Jumbo Shrimp, Herbed White Wine Broth, Louisiana Jazzmen Rice 19

**Chicken Fried Steak** Mashed Potatoes, Country Gravy, Green Beans 18

**Bronzed Chicken Pastalaya** Seared Chicken Breast, Orzo Pasta, Andouille, Tasso, Cajun Trinity, Smoked Tomato-Parmesan Cream 16

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*A 20% gratuity will be added to parties of 6 or more. Please alert your server if you will need separate checks when placing your order.*

# THE AMERICAN SECTOR

## RESTAURANT + BAR

### SWEETS

**Warm Apple Pie** Granny Smith Apples, Cinnamon, Homemade Pie Crust 7  
*A La Mode* 9

**Double Chocolate Cheesecake** Creole Cream Cheese, Chocolate Biscotti, Strawberries 7

**Banana & Salted Caramel Layer Cake** Banana Bread Cake, Salted Caramel Frosting, Candied Citrus 7

**Coffee Pots De Crème** Chicory Biscotti, Hoodoo Liqueur, Curly Chicory 7

**A Trio of Trifles** Chocolate, Butterscotch & Bacon, Gingerbread, Lemon & Ginger, Strawberry Mousse Shortcake 8

### COCKTAILS

#### “Midway” Mule

Stolichnaya Vodka, Fresh Lime, Ginger, Served In Our Own Midway Tin 10

#### The “Sector” Lemonade

Cathead Honeysuckle Vodka, Fresh Lemon Juice, Basil, Mint 9

#### Ponchatoula Punch

Sailor Jerry Spiced Rum, Crème De Cassis, Local Strawberry, Fresh Lime Juice 10

#### Beso Del Sol Sangria

Beso Del Sol White Or Red Sangria, Fresh Fruit 8

#### Beso Del Sol Frozen Sangria

Beso Del Sol Sangria, Fresh Fruit 10

#### Buffalo Soldier

Buffalo Trace Bourbon, Nocello, Crème De Cassis, Regan’s Orange Bitters 10

#### Classic Hurricane

Bacardi Superior Rum, Sailor Jerry Spiced Rum, Passion Fruit, Lime 10

#### Blues Cat

Cathead Vodka, Blueberries, Basil, Lemon 11

#### Pimm’s Cup

Pimm’s No. 1, Bombay Gin, Cucumber, Lemon, Ginger Ale 9

### BEVERAGES

**Coca-Cola Soft Drinks** 2.75

**Sparkling Water** 3

**Juice** 3

**Milk** 2

**Iced Tea** 2.5

**Lemonade** 3

### SPECIALTY DRINKS

#### Hand-Crafted Ice Cream Shakes

Vanilla, chocolate or strawberry 5.5

### HOT COFFEE & TEA

**Community Coffee** 3

**Hot Tea** 3

### BOTTLED & CANNED BEERS

**Sam Adams Boston Lager** 5

**Tin Roof Juke Joint IPA** 5

**Great Raft Commotion American Pale Ale** 6

**Newcastle Brown Ale** 5

**Abita Strawberry** 5

**Guinness Irish Dry Stout** 6

**Bayou Teche Ragin’ Cajuns Louisiana Ale** 6

### DRAFT BEERS

**NOLA 7th Street Wheat** 7

**Abita Amber** 6

**Wiseacre Tiny Bomb American Pilsner** 7

**Blue Moon** 6

**Urban South Delta Momma Citra Lager** 7

**Wayward Owl Family Tree Kristallweizen** 7

**Second Line Blood Orange Saison** 6

**Lagunitas IPA** 7

**Stella Artois** 6

**Southern Prohibition Dark Saison** 8

### RED WINE

**Closerie des Lys** Pinot Noir 10/41

**Alamos** Malbec 11/45

**Concha y Tora Gran Reserva** Cabernet Sauvignon 10/41

**Ghost Pines** Red Zinfandel 10/40

**Decoy** Merlot 10/38

**Murphy Goode** Red Blend 9/35

### WHITE WINE

**MacMurray** Chardonnay 9/37

**Rainstorm Silver Linings** Rosé 8/35

**San Angelo** Pinot Grigio 8/35

**Astrolabe** Sauvignon Blanc 10/41

**Pacific Rim** Riesling 8/35

**La Marca** Prosecco 9/37