

SNACKS

Pickled Shrimp Jicama Slaw, Citrus Vinaigrette 12

Blue Crab Fritters Louisiana Blue Crab Meat, Sweet Corn, Remoulade 10

Fried Green Tomato Corn-Flour Fried Green Tomato, Louisiana Crab, Herbed Goat Cheese, Pepper Jelly Gastrique 11

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

SOUPS & SALADS

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 Salad Ask Your Server For Today's Selection MKT Price

Cobb Salad Grilled Chicken, Corn Relish, Avocado, Tomato, Bacon, Boiled Egg, Ranch Dressing 16

Add Grilled Chicken 4

Add Gulf Shrimp 5

Add Oysters 8

SANDWICHES *Served with Fries*

Fried Shrimp Po-Boy Leidenheimer French Bread, Lettuce, Tomato, Remoulade 16

Roast Beef Debris Po-Boy Leidenheimer French Bread, Lettuce, Tomato, Horseradish Aioli 15

Pressed Cajun Cuban Po-Boy 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 Roasted Turkey, Lettuce, Creole Tomato, Applewood Bacon 14

Blackened Fish Sandwich Blackened Gulf Fish, Mango Slaw, Citrus Aioli, Lettuce, Tomato, Brioche Bun 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

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, Brown Gravy 21

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

Country Fried Chicken Fried Chicken Breast, Mashed Potatoes, Country Gravy, Green Beans 16

Bronzed Chicken Pastalaya Seared Chicken Breast, Orzo Pasta, Andouille, Tasso, Cajun Trinity, Creole Sauce 16

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

Café Au Lait Custard Hoodoo Liqueur, Coffee Cookie 7

Chocolate Cake House-Made Chocolate Cake, Chocolate Sauce, Caramel 7

Seasonal Cheesecake Check with your server for this season's selection 7

Angel Food Cake Tower Fresh Berries 7

COCKTAILS

American Sector House Sangria (Red Or White)

Served With Fresh Fruit 5

House Or Seasonal Fresh Fruit Margarita

Served On Rocks 10

The Bourbon Smash

Buffalo Trace Bourbon, Lemon Juice, Ginger Syrup, Fresh Mint 10

Pomegranate Mojito

Bacardi Superior, Pomegranate Puree, Fresh Mint, Soda 10

“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

Classic Hurricane

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

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

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 Seasonal 5

Guinness Irish Dry Stout 6

Bayou Teche Ragin’ Cajuns Louisiana Ale 6

Yuengling Lager 5

Lagunitas 5

Blue Moon 5

DRAFT BEERS

NOLA 7th Street Wheat 7

NOLA Seasonal 8

Abita Amber 6

Wiseacre Tiny Bomb American Pilsner 7

Wayward Owl the Grind Brown Ale 7

Stella Artois 6

Southern Prohibition Seasonal 8

Sam Adams Seasonal 7

Gnarly Barley Korova Milk Porter 7

Gnarly Barley Bright Side IPA 8

Port Orleans Riverfront Lager 6

Chafunkta Kingfish Cream Ale 7

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