



STARTERS

JUMBO SHRIMP COCKTAIL

served chilled with our signature zesty bloody mary cocktail sauce 12.99

FISH TACOS

grilled or fried seasonally selected ocean catch topped with shredded vegetables, cilantro, sour cream and creole aioli, served on a flour tortilla 13.99

NEW ORLEANS STYLE GRILLED OYSTERS

gulf oysters served with french bread 12.99

CHICKEN LOLLIPOPS

buffalo style served with blue cheese dipping sauce 9.99

CLASSIC OYSTERS ROCKEFELLER

gulf oysters served with hollandaise sauce 12.99

SHRIMP & GRITS

jumbo shrimp, creole glazed with chorizo sausage, coconut curry and grits 10.99

ASIAN STICKY RIBS

teriyaki marinated spare ribs with sesame seed 9.99

FRIED GREEN TOMATOES WITH LUMP CRAB

topped with hollandaise sauce 10.99

JUMBO LUMP CRAB CAKES

pan-seared with cajun remoulade 11.99

SOUP & SALAD

NEW ORLEANS STYLE GUMBO

shrimp, chicken, andouille sausage and white rice 9.99

FRENCH ONION SOUP

with a crouton and melted gruyère cheese 6.99

STEAKHOUSE WEDGE SALAD

garnished with bacon, tomatoes, carrots, cucumber and blue cheese dressing 6.49

SPINACH SALAD

apples, red onion, chili spiced pecans and citrus vinaigrette 6.99

BOURBON'S GARDEN SALAD

fresh seasonal greens, cucumber, red onion, grape tomatoes, cornbread croutons and choice of dressing 5.99

STEAKS & CHOPS

we serve only the finest hand-selected, aged, USDA choice beef & served with your choice of an accompaniment

SLOW ROASTED PRIME RIB OF BEEF

popover, au jus and creamy horseradish sauce
9-oz 19.99 16-oz 26.99

10-oz BOURBON'S SIRLOIN

char-grilled, finished with our signature bourbon's steak butter 18.99

16-oz RIB EYE STEAK

char-grilled, center cut with superb marbling 28.99

FILET MIGNON

center hand cut and grilled 7-oz 32.99 9-oz 37.99

16-oz PORK CHOP

roasted apple, sweet potato hash, rosemary jus 17.99

18-oz BONE-IN RIB EYE

superb marbling on the bone for an added boost of flavor 39.99

COMPLEMENT YOUR ENTREE

GRILLED SHRIMP (6) 13.99

OSCAR STYLE 13.99

LOBSTER TAIL market price

ALASKAN KING CRAB LEGS market price

GULF OYSTERS market price

BOURBON'S SMOKEHOUSE RIBS

served with your choice of an accompaniment

DRY RUB (MEMPHIS STYLE) **MOPPED (ST. LOUIS STYLE)**
dusted with spices and seasonings basted with bourbon's bbq sauce
half slab 17.99 full slab 22.99

RIBS, CHICKEN & SMOKED ANDOUILLE SAUSAGE

half slab of baby backs, grilled chicken breast basted and andouille sausage 19.99

RIBS, SHRIMP & SMOKED ANDOUILLE SAUSAGE

half rack of baby backs, garlic herb grilled shrimp and andouille sausage 19.99

a gratuity of 18% will be added to parties of 8 or more.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEAFOOD

served with your choice of an accompaniment

ATLANTIC SALMON FILLET EN PAPIOTTE

classic style baked in parchment paper with seasonal vegetables, lemon and chardonnay, presented tableside 19.99

MISSISSIPPI FISH FRY

jumbo breaded shrimp and oysters, cornmeal breaded farm-raised catfish, southern style hushpuppies and our zesty bloody mary cocktail sauce 19.99

JUMBO SHRIMP YOUR WAY

garlic grilled or crisp fried, lemon and our zesty bloody mary cocktail sauce 23.99

NEW ORLEANS STYLE BBQ SHRIMP

traditional with whole shrimp in a buttery garlic and lemon sauce, served with grilled french bread 23.99

BLACKENED DRUM FISH

the new orleans classic, topped with crawfish cream sauce and lemon 23.99

LOBSTER TAIL

cold water north atlantic lobster tail with drawn butter and lemon market price

BOURBON'S MOST WANTED

WAGYU BEEF BURGER

10-oz patty grilled to perfection on a pretzel bun with hand-cut french fries 15.99

OVEN BRICK CHICKEN

roasted winter vegetables with rosemary and thyme jus 15.99

BRAISED BEEF SHORT RIBS

with braised winter vegetables and new potatoes in a rich cabernet sauce 16.99

CAJUN PASTA

bronzed chicken breast, shrimp, smoked andouille sausage, onion and sweet peppers with penne pasta in spicy cream sauce 16.99

SEAFOOD FETTUCINNE ALFREDO

jumbo shrimp and lump crab topped with fresh grated parmesan and basil 19.99

ACCOMPANIMENTS

one side item is included with your entrée selection
additional side 3.99

BAKED POTATO	BBQ PIT BEANS	GREEN BEANS
MASHED POTATOES	SEASONAL VEGETABLE	CAULIFLOWER GRATIN
SWEET POTATO	MUSHROOMS	SPINACH
		sautéed, garlic and olive oil

BOURBON'S MUST HAVES

HAND-CUT FRENCH FRIES **ONION LOAF**

ask about our special sauces