

The AMERICAN Sector

RESTAURANT & BAR

STARTERS | SMALL PLATES

\$ Price
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- Andouille Fritters** 11
Parmesan Dusted Andouille Sausage Fritters,
Creole Honey Mustard, Pickled Onions
- Shrimp & Fried Green Tomato Napoleon** 12
Fried Green Tomatoes, Boiled Gulf Shrimp,
Pickled Green Tomato Salsa, Creole Remoulade
- Baked Brie En Croute** 13
Fig and Pecan Stuffed & Pastry Wrapped Brie,
With French Bread Crostini
- Warm Caramelized Onion & Cheese Dip** 10
Toasted French Bread

SOUP

CUP | BOWL

- Soup Du Jour** 7 | 10
- Chicken & Andouille Sausage Gumbo** 8 | 11

SALADS

SMALL | LARGE

- Caesar** 6.5 | 13
Romaine, Kale, Tomatoes,
Shaved Parmesan, Focaccia Croutons,
Garlic & Lemon Caesar Dressing
Add Oil Cured Anchovy Fillets +2
- Iceberg Wedge** 6.5 | 13
Bacon, Blue Cheese Crumbles,
Baby Tomatoes, Chives,
Blue Cheese Dressing
(Gluten Free)
- Victory Garden Salad** 7 | 14
Arugula, Baby Tomatoes, Blackberries,
Tricolored Baby Carrots, Red Radish, Cucumber
Ribbons, Shaved White Cheddar, Crostini
White Balsamic-Lemon Vinaigrette

Salad Add-Ons

- | | | | |
|--------------------|----|-----------------|----|
| Bacon | +3 | Grilled Chicken | +5 |
| Grilled Portobello | +4 | Seared Salmon | +7 |
| Fried Shrimp | +6 | Hanger Steak | +8 |

BURGERS | SANDWICHES

*All Burgers & Sandwiches come with French Fries

*Lettuce wraps are available in place of bread

- Bomber Burger** 18
Two 4oz Beef Patties, Provolone Cheese,
Grilled Mushrooms & Onions, Lettuce, Pickles,
Creamy Horseradish Sauce
- All American Burger** 17
Two 4oz Beef Patties, American Cheese,
House Pickles, Lettuce, Tomato, Onion
- Fried Shrimp Po-Boy** 18
Fried Gulf Shrimp, Cajun Lemon Aioli,
Lettuce, Tomato, Pickles,
Leidenheimer French Bread
- Fried Chicken Sandwich** 17
Crispy Breaded Chicken Breast, Lettuce,
Tomato, Pickles, Spicy House Sauce
*Also available with grilled chicken
- Marinated & Grilled Portobello Mushroom Sandwich** 16
Artichokes, Arugula, Tomatoes, Provolone,
Pesto-Horseradish Aioli on Focaccia Bread



ENTREES

- Shrimp and Grits** 19
New Orleans Style Barbeque Shrimp,
Smoked Gouda Stone Ground Grits,
Sweet Peppers, Scallions
- Cast Iron Hanger Steak** 20
Skillet Seared Hanger Steak,
Sweet Potato Puree, Braised Collard Greens,
Steen's Creole Mustard Demi-Glace
- Blackened Chicken Diablo** 17
Roasted Roma Tomatoes, Andouille Sausage
Capers, Red Pepper Flakes, Linguini
- Pan Seared Salmon** 18
Roasted Beets, Sautéed Kale,
Crumbled Goat Cheese, Pickled Red Onion,
Satsuma Beurre Blanc

DESSERTS

Bob Hope's Lemon Meringue Pie	10
Authentic Recipe from the 1940s USO Cookbook	
Praline Crème Brulee	9
Local Pecan Praline Crumbles in Vanilla Custard, Caramelized Cane Sugar	
Beignet Fries	8
Fried Dough, Powdered Sugar, Raspberry Sauce	
Flourless Chocolate Cake	9
Dense, Rich Dark Chocolate, Raspberry	
A la Mode	3
Add Vanilla Ice Cream to any Dessert	

BEER

Bottled	5
Michelob Ultra	
Bud Light	
Miller Lite	
Modelo	
Faubourg Brewing Co. Beer	
Local Cans	5.5
Gnarley Barley, Jucifer IPA	
Port Orleans Brewing, Riverfront Lager	

WINE

House	10
Proverb Chardonnay	
Proverb Pinot Grigio	
Proverb Cabernet Sauvignon	
BV Coastal Estates Pinot Noir	
Wycliff Sparkling	
Premium	
Maso Canali Pinot Grigio	12
J Vineyard Pinot Noir	13
William Hill Chardonnay	12
Chateau Ste. Michelle, Indian Wells	
Cabernet Sauvignon	13
LaMarca Prosecco	11

Prior to ordering, please inform us if you or someone in your group has a food allergy. We cannot guarantee allergen free food.

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.

COCKTAILS

Thanks For The Memory	11
Sazerac Rye & Fresh Lemonade <i>A Toast to Bob Hope</i>	
The South Pacific	12
1940s Mai Tai with Meyer's Dark Jamaican Rum, Duquesne Rhum Agricole Blanc, Lime Juice, Orgeat Almond Syrup	
Rosemary the Riveter	12
White Peach & Rosemary Grey Goose Vodka, St. Germain Elderflower Liqueur, Lime Juice, Muddled Mint	
Aztec Eagle ~ Squadron 201	12
Smoky Montelobos Mezcal, Jalapeño, Lime Juice, Orange Liqueur, Tajin	
Puttin' on the Spritz	11
Aperol Aperitivo Spritz with Prosecco and Blood Orange	
Irish Coffee	11
Proper #12 Irish Whiskey, Bailey's Irish Cream, Hot Coffee, Whipped Cream, Cinnamon & Nutmeg	
Bloody Mary	12
House-Made Mix with Spicy Horseradish and Tabasco, Pickled Okra and Green Beans	



BEVERAGES

Fountain Sodas	3.5
Coca Cola	
Diet Coke	
Coke Zero	
Barq's Root Beer	
Dr. Pepper	
Sprite	
Seagram's Ginger Ale	
Minute Maid Lemonade	
Water/Tea/Coffee	
San Pellegrino or Acqua Panna 1 liter Bottle	4.5
San Pellegrino Blood Orange or Limonata	3
Perrier 11 oz Bottle	3
Dasani 20 oz Bottled Water	3
Freshly Brewed Iced Tea	3.5
Freshly Brewed Community Coffee	3