

## STARTERS & SHARE

- CHARCUTERIE PLATE FOR 2 GA** 29  
chef's selection of local artisan meat & cheese, cajun almonds, truffle honey, olives, fresh veg, artisan crackers
- LOUISIANA PRAWNS GA** 20½  
pan fried prawns, butter, red onion, garlic, chili flakes
- DRY RIBS** 19½  
choice of southern herb & lime sauce or salt & pepper
- COCONUT CURRY MUSSELS GA** 23  
1lb of mussels steamed in a yellow thai curry & coconut sauce | served with garlic toast
- BEEF CARPACCIO GA** 25  
rare blackened tenderloin, dijonaise, crispy capers, shaved parmesan, arugula, flatbread crisps
- BAKED SPINACH DIP FOR 2 GA** 22  
creamy mixture of spinach, red pepper & four cheese blend, baked | served with toasted focaccia bread
- CALAMARI GA** 21  
in house battered calamari steak strips & jalapeños, deep fried, creole aioli, fresh lemon
- WINGS | 1lb** 20  
your choice of herb & lime, bourbon bbq, lemon pepper, louisiana hot, honey garlic or salt & pepper
- LOBSTER BISQUE** 18  
served with garlic toast
- SOUP OF THE DAY**  
served with garlic toast  
cup 9 bowl 13



## SALADS & BOWLS

- CAESAR SALAD GA** 22  
artisan romaine, parmesan, croutons, crispy capers, house made caesar dressing  
half caesar 12  
add chicken or prawns 7½  
add garlic toast 3½
- LOBSTER COBB SALAD GA** 25  
lobster meat, artisan romaine, cucumber, avocado, cherry tomatoes, hard boiled egg, crispy prosciutto, cusabi dressing
- WARM BEET, CHORIZO & PEAR SALAD** 22  
beets, spicy chorizo sausage & sliced pears sautéed in a black cherry balsamic & lemon glaze served on arugula & topped with goat cheese & cajun almonds
- CREOLE CHICKEN BOWL** 25  
grilled cajun chicken, artisan greens, cherry tomatoes, dates, goat cheese, corn, cucumber, honey lime dressing
- SCALLOP & GRILLED PEACH SALAD** 25  
garlic butter seared scallops, sliced grilled peaches, arugula, parmesan cheese, lemon honey vinaigrette

## BURGERS & SANDWICHES

served with your choice of seasoned fries  
soup of the day or artisan greens salad

upgrade to a caesar salad, sweet potato fries or  
garlic parmesan fries 5

### BOURBON STREET BURGER 20

local organic beef patty, lettuce, tomato, crispy  
onion hay, pickle & beer mayo on a toasted  
brioche bun

swap the beef for a veggie patty

### BIG EASY BURGER 24

local organic beef patty, double smoked bacon,  
swiss cheese, guacamole, lettuce, tomato, crispy  
onion hay, pickle & beer mayo on a toasted  
brioche bun

### SOUTHERN FRIED CHICKEN BURGER 25

louisiana hot sauce infused battered chicken  
breast, lettuce, tomato, crispy onion hay, pickle &  
chili maple aioli on a toasted brioche bun

### CRISPY COD BURGER 23

1516 beer battered cod, lettuce, crispy onion  
hay, pickle & house made tartar sauce on a  
toasted brioche bun

### CHICKEN & BRIE MELT 24




grilled chicken breast, brie cheese, red onions,  
lettuce, cranberry mayonnaise on an artisan bun

### CLASSIC REUBEN 22

smoked brisket, sauerkraut, swiss cheese &  
dijonnaise, pickle, grilled on marble rye bread

### LOBSTER GRILLED CHEESE 22

lobster meat, jalapeño cheddar, avocado purée,  
creole aioli, grilled on white bread

 celiac friendly  GA gluten free availability  vegan  
please speak to your server

not all ingredients are listed in our dishes

if you have any dietary restrictions or questions  
please speak to your server

## BOURBON FAVOURITES

### BATON ROUGE BABY BACK RIBS GA 35

full rack of pork ribs, house made bourbon BBQ  
sauce, served with your choice of mashed or  
roasted baby potatoes & dinner vegetables

### SOUTHERN FRIED CHICKEN & WAFFLES 34

louisiana hot sauce infused battered chicken  
breast, house made yam waffles, creole aioli,  
chopped crispy bacon, dinner vegetables,  
chili maple syrup

### FISH & CHIPS 30

2 pieces of freshly dipped 1516 beer battered  
cod, seasoned fries, house made tartar sauce,  
coleslaw, fresh lemon

### BRAISED BEEF SHORT RIBS 40

boneless slow braised canadian beef, mushroom  
risotto, demi glace, dinner vegetables

## ENTRÉES

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**BLACKENED SALMON GA** 34½

ocean wise chinook salmon, pan fried spinach, bell peppers, red onion, cherry tomatoes, steamed baby potatoes, creamy cajun drizzle

**CHICKEN & PRAWN SOUVLAKI GA** 33½

grilled chicken skewer, garlic prawn skewer, house made tzatziki, lemon-paprika potatoes & greek salad | served with pita bread

**MEDITERRANEAN SHAWARMA PLATTER GA** 34½

cast iron NY striploin shawarma, mediterranean salad with lemon oil dressing, cracked pepper fries & house made hummus & labneh | served with pita bread

**8oz NEW YORK STRIPLOIN 🍷** 41½

seasoned canadian beef grilled to your liking, charboiled or chicago style, served with your choice of mashed or roasted baby potatoes & dinner vegetables

**10oz RIBEYE 🍷** 44½

seasoned canadian beef grilled to your liking, served with your choice of mashed or roasted baby potatoes & dinner vegetables

### TOP IT UP

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- 🍷 **BLUE CHEESE CRUSTED** 6
- 🍷 **PEPPERCORN DEMI GLACE** 6
- 🍷 **STEAK MUSHROOMS** 6  
sautéed in garlic butter
- 🍷 **SUNNY SIDE UP EGG** 4
- 🍷 **BÉARNAISE SAUCE** 6
- 🍷 **LOBSTER NEPTUNE SAUCE** 10

## PASTA

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**add garlic focaccia to any pasta** 3½

**JAMBALAYA GA** 30½

chicken, prawns, chorizo sausage, red peppers, onions, mushrooms & orzo pasta in a fire roasted tomato sauce, garnished with crispy spinach

**LOBSTER MAC & CHEESE** 31½

lobster meat, lobster cheese sauce, cherry tomatoes, double smoked bacon, topped with cheddar cheese & oven baked

**PAD THAI 🍷** 28½

grilled tofu, baby corn, spinach, green beans, onions, red peppers and rice noodles tossed in a coconut pad thai sauce

**add chicken or prawns** 7½

**BUILD YOUR OWN LINGUINE** 24

**choose your sauce**

- house made creamy sundried tomato
- sambuca cream sauce
- house made creamy alfredo
- mediterranean: white wine & olive oil, cherry tomatoes, kalamata olives, feta, spinach

**choose your protein** 7½

- grilled chicken breast
- blackened chicken breast
- garlic prawns
- blackened prawns

**bourbonstreet**  
BAR AND GRILL

18% autogratiuity will be added  
to groups of 8 or more

## THE SWEET STUFF | 11½

### CHOCOLATE TRIO 🌿

chocolate mousse cake, chocolate ice cream & a housemade chocolate treat

### CRÈME BRÛLÉE CHEESECAKE

creamy french vanilla cheesecake topped with brûléed sugar

### LEMON MERINGUE PIE | DAIRY FREE

lemon curd, fluffy meringue & flakey pastry combined into one sweet little slice

### BEIGNETS

housemade french donuts dusted with powdered sugar, served with chocolate & caramel sauce

### LOADED SUNDAE

ask your server for today's creation

PLEASE SEE COCKTAIL MENU FOR  
SPECIALTY COFFEE SELECTION &  
AFTER DINNER DRINKS



## WEEKLY SPECIALS

MONDAY | FLATBREAD & CIDER SPECIAL  
NEW CREATIONS EVERY WEEK

TUESDAY | FAT TUESDAY BURGERS & BEER  
BIGGER . BETTER . UNEXPECTED .

WEDNESDAY | WINE & PASTA  
½ PRICED BOTTLES & PASTA SPECIAL

THURSDAY | TAPAS & TUNES  
FRESH OYSTERS, TAPAS & LIVE BLUES MUSIC

FRIDAY | PRIME RIB NIGHT  
8oz, 10oz, 12oz | MARKET PRICE

SATURDAY | CHEF'S PLATTER FOR 2  
LOADED PLATTERS TO SHARE

SUNDAY | SUNDAY BRUNCH BUFFET  
MIMOSA & CAESAR SPECIALS

18% autogratiuity will be added  
to groups of 8 or more