



BEAU VINES

steakhouse

Appetizers

BRAISED PORK BELLY

Seasoned and seared then topped with a sweet brown sugar glaze. 9.99

FILET MEDALLIONS

Bites of filet mignon deep fried to perfection and complimented with our chef's own steak sauce. 12.99

CALAMARI

Delicately fried calamari complimented with a sweet and spicy marinara sauce. 9.99

BLACKENED ALLIGATOR

Louisiana alligator seasoned with our house blend of Cajun spices and served with Creole butter. Also available grilled or fried. 12.99

SEARED AHI TUNA

Served with black pepper and sesame crust, lightly seared to preserve its flavor and gently glazed in teriyaki sauce. 9.99

SHRIMP MARTINI

Our twist on a classic. Hand battered shrimp, golden fried and served with our special Bam Bam sauce and presented in a martini glass. 8.99

CRAB CAKES

A Louisiana staple. Lump crab and claw meat seasoned with the Louisiana trinity, breaded, seared and served with our signature remoulade sauce. 11.99

FILET DELIGHTS

Filet mignon, cream cheese, jalapeño and cheddar wrapped in crispy bacon. Enough said. 12.99

Burgers

All burgers are served with mayonnaise, mustard, lettuce, tomato, onion and a side of French fries. For an additional 1.00 you can replace your side with a baked potato, grilled/steamed vegetables or sautéed mushrooms. For 2.00 you can replace your side with a twice baked potato.

THE ORIGINAL

This thick and juicy ½ pound beef patty, basted with our signature seasoning and Worcestershire sauce, almost melts in your mouth. 8.99

RANCH & BACON BURGER

A superior twist on the classic burger. Topped with our own ranch dressing and crispy bacon. 10.99

BREAKFAST BURGER

Crispy bacon and a fried egg on top of the timeless original. 10.99

BUILD YOUR OWN BURGER

The Original thick and juicy ½ pound burger with your choice of the following toppings:

Mayonnaise, mustard, lettuce, tomato, onions and pickle. No charge. American, pepper jack, Swiss cheese, bacon or fried egg. 1.00

Sautéed or grilled onions, jalapeños, BBQ sauce, house dressing, spicy ranch or Bam Bam sauce. 0.50

Blue cheese crumbles or sautéed mushrooms. 1.50

Grilled shrimp or crab. 3.00

Sandwiches

All sandwiches are served on a hoagie bun with mayonnaise, mustard, lettuce, tomato, onion and French fries. For an additional 1.00, you can replace your side with a baked potato, grilled / steamed vegetables or sautéed mushrooms. For 2.00 you can replace your side with a twice baked potato.

FILET SANDWICH

Bites of tender filet mignon loaded onto a toasted hoagie and fully dressed. 12.99

GRILLED CHICKEN SANDWICH

An 8 oz. chicken breast marinated and grilled to perfection and served on a toasted hoagie bun fully dressed. 9.99

PHILLY CHEESESTEAK SANDWICH

Bites of tender filet mignon, sautéed bell peppers and onions smothered in Swiss cheese, loaded onto a toasted hoagie and fully dressed. 13.99

PO'BOY

Beau Vines' rendition of a classic New Orleans sandwich. Our Po'Boy are overstuffed with your choice of grilled or fried shrimp or alligator. 12.99

Beverages

Coke, Diet, Sprite, Minute Maid Lemonade, Mountain Blast Powerade, Dr. Pepper, Diet Dr. Pepper, Barq's, Sweet Tea, Unsweetened Tea, Raspberry Tea, Sweet Green Tea, and Coffee

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An 18% Gratuity is added to parties of 6 or more. A minimum 15% gratuity is standard and greatly appreciated.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Soups & Salads

LOUISIANA GUMBO

Cup 6.99
Bowl 11.99

SOUP DE JOUR

Cup 4.99
Bowl 8.99

Dressings: Blue Cheese / Caesar / Honey Mustard / House / Creamy Italian / Spicy Ranch / Raspberry Vinaigrette / Thousand Island / Balsamic Vinaigrette
Add Grilled chicken to any salad. 5.00

Add tuna or shrimp. 6.00

Add filet or gator. 7.00

BERRY MIX SALAD

Fresh spinach salad topped with sliced strawberries, blueberries, roasted almonds and our signature raspberry vinaigrette. 8.99

WEDGE SALAD

Fresh iceberg lettuce topped with bacon, tomatoes blue cheese crumbles and our own blue cheese dressing 7.99

CAESAR SALAD

Fresh romaine lettuce tossed in our Caesar dressing and topped with parmesan cheese and croûtons. 7.99

HOUSE SALAD

Fresh spring mix lettuce topped with cucumber, cheese, croûtons, onions, tomatoes and our famous house dressing. 6.99

From The Grill

All entrées served with either a baked potato, sautéed mushrooms or grilled/steamed vegetables, and our signature roll. For an additional 2.00, you can replace your side with a twice baked potato, creamed spinach, grilled asparagus, green beans wrapped in bacon, or potatoes au gratin.

STEAK TOPPINGS

Oscar 6.99

Grilled Shrimp and Butter Sauce 4.99

FILET MIGNON

Available in 6 or 10 oz. of the best beef found in a Beau Vine. Succulent and tender, grilled to perfection and sure to melt in your mouth.

6 oz. 26.99 10 oz. 37.99

RIBEYE

The crowd favorite of premium Angus beef. Only the select cuts with the most beautiful marbling make it to the grill to ensure the most flavorful steak possible. 12 oz. 27.99 16 oz. 34.99

PORTERHOUSE

A 20 oz. slab of choice Angus beef. This is what T-bones want to be when they grow up. 38.99

THE BEAU VINE

The one you've been waiting for. A 24 oz. bone-in ribeye, char-grilled and infused with its bone marrow flavor. It's the Cadillac of steak. 52.99

FRENCH CUT PORK CHOP

A 10 oz. French cut pork chop char-grilled perfectly over a bed of roasted apple mash and topped with our own honey pepper glaze. 19.99

GRILLED CHICKEN BREAST

An 8 oz. split breast seasoned with our house blend and grilled over an open flame. 14.99

SALMON

An 8 oz. cut of salmon, simmered in butter, lemon juice and Creole seasoning, char-grilled and topped with a Louisiana satsuma glaze. 19.99

MAHI MAHI

A 6 oz. filet of tropical Mahi dolphinfish simmered in a lemon beurre blanc and topped with a rosemary veloute. 17.99

GRILLED OR FRIED SHRIMP

A dozen Louisiana Gulf shrimp, cooked over our charcoal grill or hand battered and fried then served with our special Bam Bam sauce. 17.99

CHEF'S PASTA

Penne pasta served with our signature sauce de jour. 9.99

Add grilled chicken. 5.00

Add shrimp. 6.00

Steaks cooked medium-well or well-done are not recommended nor guaranteed. 1.00 add-on for extra dressing or sauce.

A La Carte

VEGETABLE MEDLEY

Your choice of either a steamed medley of broccoli, cauliflower, carrots or a grilled medley of bell peppers, mushrooms and onions. 4.99

TWICE BAKED POTATO

Stuffed with bacon, butter, cheddar, sour cream and scallions mashed together to create a symphony of flavor. 6.99

BAKED POTATO

Served with your choice of bacon, butter, cheddar cheese, chives and sour cream. 4.99

CREAMED SPINACH

Fresh spinach sautéed and simmered in cream with Vidalia onions and garlic. 6.99

GRILLED ASPARAGUS

Lightly seasoned with our house blend. 6.99

BACON WRAPPED GREEN BEANS

Fresh spinach sautéed and simmered in cream with Vidalia onions and garlic. 6.99

POTATOES AU GRATIN

Thinly sliced potato discs slowly braised in cream and topped with cheddar and parmesan cheese. 6.99

SAUTÉED MUSHROOMS

Sliced and sautéed with garlic, scallions and white wine. 4.99

SIDE SALAD 3.49