Bar Menu

Executive Chef: Will Brann
Manager: Brad Maples
(228) 386-2023

Appetizers

- Crab Cake Mignon - Jumbo lump crabmeat, shallots, herbs & cajun style remoulade sauce $14
- Calamari Fritta - Crispy fried calamari tossed in sweet Thai chili sauce. $10
- Colossal Shrimp Cocktail - Jumbo Gulf shrimp, spices & Grey Goose infused chipotle horseradish cocktail sauce $16
- Trio of Fresh Oysters - Gulf Oysters Mignon, Rockefeller, Bienville & housemade sauces $14
- Oysters on the Half Shell - 1/2 Dozen Gulf Oysters on the Half Shell - cocktail sauce, horseradish & saltine crackers. $10
- Char-grilled Oysters on the Half Shell - - 1/2 dozen Gulf Oysters, garlic herbed butter, parmesan cheese, horseradish & cocktail sauce. $14
- Kobe Beef Tataki - - Thinly sliced Wagyu Gold strip loin, soy balsamic dipping sauce & wasabi aioli. $19

Soups

- Roasted Leek & Portabella Soup - Leeks, portabella mushrooms, cream & chives $9
- Baked Five X Five Onion Soup - Shallots, scallions, red, white & cippollini onions, mozzarella, Jack, cheddar, queso blanco & asadero cheeses $8
- Lobster Bisque - Butter poached Maine lobster, fennel, sherry & heavy cream $10

Salads

- Bleu Cheese & Walnut - Romaine, baby spinach, vinaigrette, Anjou pears, candied walnuts & crumbled Castello bleu cheese. $8
- Steakhouse Chop Salad - Romaine, Nueske's smoked bacon, fried onion tangles, vine ripened tomatos, egg & cheddar cheese $8
- Caesar Salad - Red & green Romaine, Parmigiano Reggiano cheese crisp, Asiago croutons, white anchovies & housemade Caesar dressing $9

Steaks

All steaks served with seasonal mixed vegetable medley.

Tenderloin Selection - The most delicate & tender of cuts

- Mignon's Bone-in Filet - Our 14 ounce signature steak $52
- Petite Filet Mignon - 6 ounce Harris Ranch "All Natural" Black Angus filet $30

USDA Prime Rib-eye - Heavily marbled & flavorful

- Biloxi Style Bone-in Rib-eye - 14 ounce Prime grade rib-eye, shrimp & crabmeat topping. $55
- Bourbon Street Rib-eye - 12 ounce Delmonico cut, blackening spices & chef's bourbon glaze. $28
- Black & Blue Delmonico - Blackening seasoned 12 oz Delmonico Rib-eye & melted Danish bleu cheese. $32

American Kobe Beef - Masami Ranch "Natural" American Wagyu Beef

- Kobe "Gold" Strip Loin - 7 ounce Mishima Ranch Natural American Kobe New York strip, shiitake mushrooms, asparagus, hoisin & citrus ponzu sauces. $45

Seafood

- Chef's Catch - Fresh catch of the day. Ask your bartender for details. $32
- Cold Water Lobster Tail - Broiled 14 ounce New Zealand cold water lobster tail, mixed seasonal vegetables, drawn butter and lemon. $76

Gourmet Burger or Po' Boy

Includes choice of seasoned steak fries, beer battered onion rings or charred onion cole slaw.

- Kobe Burger - 1/2 lb Kobe ground sirloin steak cooked to temp, Nueske's applewood smoked bacon, sharp Wisconsin cheddar cheese, jalapenos & onion frizzles on a sweet sourdough bun. . $15
- Soft Shell Crab Po' Boy - Crispy fried soft shell crab & pico de gallo served on French bread. $14

Steak Accompaniments & Sides

- Oscar Topping - Jumbo lump crab, asparagus & hollandaise $14
- Seared Foie Gras $20
- Sautéed Mushrooms & Onions $5
- Steamed or Grilled Asparagus $8
- Sautéed Brussel Sprouts with bacon & shallot slaw $7
- Pontchartrain Sauce - Shrimp, crawfish, crab & cayenne cream $12
- Crumbled Stilton Bleu Cheese Topping $6
- Loaded Baked Potato $7
- Lobster Mac & Cheese $12
- Stella Artois Infused Onion Rings $7
- Southern Style Creamed Corn Au Gratin $7

A Mignon's Signature Dish