



1 Degaulle Square  
Lafayette, LA 70508  
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# FIRST FLIGHT

## CHARCUTERIE & CHEESE BOARD

cured meats and cheeses with fresh seasonal fruit and house made bacon jam | 24

### TASSO WINTER ROLLS

house cured tasso, cabbage,  
carrot, cilantro, onion  
and bacon | 10

### BLUE CHEESE CHIPS

house cut chips with melted blue  
cheese and bacon, served with roasted  
red pepper ketchup | 7

### BEEF SKEWERS

grilled beef tenderloin, served with  
a gouda cream sauce | 12

### CRAB CAKES

two lump crab cakes with  
a lemon dill aioli | 12

### OYSTERS & ARTICHOKE

fried crispy, served with a lemon dill aioli  
topped with pickled red onions and capers | 12

### CHIMICHURRI FRIES

fries tossed in our own  
chimichurri sauce | 8

## SOUPS & SALADS

### GUMBO

chicken & sausage | 5/11  
  
shrimp & crab | 6/13

### WEDGE SALAD

romaine lettuce, tomatoes, bacon  
blue cheese crumbles and creamy  
blue cheese dressing | 10

### CAESER SALAD

bacon, cherry tomatoes  
and parmesan cheese with  
sourdough croutons | 6/10

### BEET SALAD

fresh and pickled beets with mixed  
greens, goat cheese and pecans tossed  
in a honey balsamic vinaigrette | 6/10

### PEAR SALAD

mixed greens, fresh pear, dried  
cherries, almonds and goat cheese  
with a spiced orange vinaigrette | 6/10

### COBB SALAD

romaine lettuce, bacon, blue cheese  
crumbles, egg, tomato and avocado  
served with honey mustard | 6/10

**SOUP DU JOUR** | 4/7

**ADD GRILLED STEAK** | 8  
**ADD GRILLED SHRIMP** | 7

**ADD GRILLED CHICKEN** | 6

## SANDWICHES & TACOS

served with your choice of house cooked chips, fries or coleslaw

### POUR BURGER

cheddar, swiss, bacon, lettuce,  
tomato and onion with  
spicy aioli | 12

### SHRIMP TACOS

fried Louisiana shrimp with  
lettuce, pico and spicy aioli | 11

### FISH TACOS

blackened mahi mahi, shredded  
napa cabbage, pico, avocado and a  
cilantro lime ranch | 12

### POURBOY

choice of fried shrimp, catfish, or  
oysters. lettuce, tomatoes, mayo, &  
ketchup | 12

### BBQ PULLED PORK SANDWICH

pulled pork with coleslaw,  
crispy shallots and bbq sauce | 11

### BLACKENED CHICKEN AVOCADO BLT

blackened chicken, bacon, lettuce,  
tomato, avocado, spicy aioli and  
honey mustard on sourdough | 11

## ENTREES

### SEARED TUNA

black sesame crusted tuna with lemon  
soy glaze served with ginger garlic  
green beans topped with  
toasted peanuts | 18

### FILET MIGNON

served with grilled asparagus and crispy  
fingerling potatoes, topped with an  
herb compound butter | 29

### GRILLED MAHI MAHI

topped with  
tomato jam, served with  
brussels sprouts | 18

### GRILLED HANGER STEAK

with chimichurri sauce,  
grilled squash, zucchini  
and red peppers | 24

### SEARED SCALLOPS

served with corn maque choux  
drizzled with Herbsaint gastrique | 26

### ROASTED CHICKEN

molasses brined with tasso and  
butternut squash hash | 20