

# one thirteen

## Small Plates

### Crostinis (3)

Steen's Vinaigrette, Marinated Tomato, Crab Fat, Boursin Chimi | 9

Prime Rib, Romesco Asparagus, Caramelized Onions | 10

Nicoise, Boiled Egg, Cherry Tomato, Poppy Vinaigrette, Olive Rouille  
Smoked Gulf Fish | 11

### Crispy Pork Wings

Garlic Parmesan Butter, Carolina Rub, Red Wine Dijon, House Pickles | 15

### Lettuce Wraps

"Bahn Mi" Style Pickled Bibb Cups, Charred Lemon Vinaigrette

Prime Rib 9 | Shrimp (Imported\*) 10

### Honey Pecan Shrimp

Modern Take on Wong Family Classic - Jumbo Shrimp (Imported\*),  
Pecan Batter, Honey Sriracha Glaze | 13

### Crab Cake

Fresh Louisiana Jumbo Lump Crabmeat, Chipotle Aioli | 16

### Smoked Salmon Dip

Fresh Dill Infused Sea Salt, Toast Points | 12

### Smoked Louisiana Brisket Chili con Queso

Tortilla Chips, Pico de Gallo | 15

## Soups and Salads

### Kale and Brussel Sprout Salad

Quinoa Toasted Pecans, Fresh Berries, Goat Cheese, Toasted  
Poppy Seed Dressing | 12

### Signature Stuffed Wedge

Bibb Lettuce, Bacon, Tomatoes, Egg, Red Onion, Balsamic Reduction,  
Bleu Cheese Dressing | 11

### Chicken Andouille Gumbo

Louisiana Rice | 10

### Grilled Caesar

Romaine, Classic Dressing, Croutons, Shaved Parmesan Cheese | 10

### Roasted Beet Salad

Arugula, Mixed Greens, Beet Purée, Avocado, Smoked Pistachios | 12  
w/Chicken 16 | w/Shrimp (Imported\*) 17 | w/Tuna 22

## Firewood Flatbreads

### Hawaiian

Ham, Fresh Pineapple, Shredded  
Mozzarella, Tomato Sauce | 12

### Margherita

Herb Butter, Fresh Mozzarella, Basil,  
Roma Tomatoes, Balsamic Reduction | 11

### BBQ Chicken

Vesuvio Roasted Chicken Breast, Smoked Jalapeños, BBQ Sauce,  
Shredded Cheddar and Mozzarella, Red Onion | 14

## Specialty Plates

### Vesuvio Smoked Pork Belly and Scallops

Cajun Crusted Scallop, Charred Lemon Vinaigrette, Red Wine Gastrique,  
Pickled Peppers, Louisiana Red Naval Oranges | 17

### Chili Butter Baked Gulf Fish

Louisiana Rice, Chef's Vegetables of the Season | 22

### Braised Short Rib

Southern Grits, Braised Greens, Rib Jus | 20

### Cajun Chicken Pasta

Tortellini, Andouille Cream Sauce, Spinach, Three Cheese | 18

### Steak Burger

Cheddar, Bacon, Lettuce, Tomato, Pickle, Garlic Herm Aioli,  
Truffle Fries | 14

### Lomo Saltado

Filet Tips, Red Onion, Red Pepper, Roasted Potatoes, Louisiana Rice | 26

### Smoked Louisiana Wagyu Brisket

Parmesan Truffle Fries, Heirloom Carrots, Sweet Heat BBQ Sauce | 25

### Buttermilk Marinated "Hot Chicken"

Braised Greens, Crispy Fingerling Sweet Potatoes | 20

## Sides

Brick Oven Brussel Sprouts | 7

Braised Greens | 7

Macaroni and Cheese | 6

Louisiana Rice | 6

Southern Grits | 7

Loaded Baked Potato | 6

Truffle Parmesan Fries | 6

Chef's Seasonal Vegetables | 8

Grilled Asparagus | 5

Whipped Potatoes | 6



Winter Menu



## Vesuvio Roasted Selection

Our steaks are accompanied by chimichurri, herb butter, romesco, and grilled asparagus (no substitutes)

### Louisiana Wagyu | Market Price

8oz Filet | 32

16oz Ribeye | 32

14oz Hawaiian Ribeye | 32

14oz New York Strip | 28

Airline Chicken Breast | 20

20oz Double-Cut Pork Chop | 24

8oz Salmon | 20

Prime Rib (Fri, Sat, Sun Only) | 28



Seared Scallops | Market Price

Mushrooms and Onions | 3

Famous Crab Cake | 8

Jumbo Lump Crabmeat | 8

Grilled Shrimp (Imported\*) | 6

## Kids Menu

All our children's menu options are served with your choice of fries, fruit, or macaroni and cheese (except pizza). No Age Limit!

Foot Long Hot Dog | 8

Chicken Fingers | 7

Cheeseburger | 9

Petite Filet | 17

Pizza

Cheese 9 | Pepperoni 10 | Sausage 10

## Brunch

Select starters are available during lunch

### Classic Breakfast

Bacon, Southern Grits, Eggs Your Way | 11

### Prime Rib Bites and Eggs

Vesuvio Smoked Prime Rib, BBQ Rub, Pepper Jack Cheese,  
Eggs Your Way, Country Potatoes | 16

### Chili Butter Baked Gulf Fish

Louisiana Rice, Chef's Choice Vegetables,  
Louisiana Citrus Burre Blanc | 20

### Cajun Chicken and Waffles

Spicy Wing, Thigh, and Leg, Belgian Style Waffle, Maple Syrup | 15

### Vesuvio Smoked Short Rib and Eggs

Southern Grits, Rib Jus, Eggs Your Way | 18

### Steak and Eggs

Vesuvio Roasted Filet, Country Potatoes, Eggs Your Way | 20

### Avocado Toast

Poached Shrimp (Imported\*), Bacon, Louisiana Citrus Beurre Blanc | 14

### Belgian Waffle

Fresh Berries, Maple Syrup, Fresh Mint | 12

### Louisiana Shrimp and Grits

Louisiana Shrimp (Imported\*), Southern Grits, Red Eye Gravy | 13.5

### Sunny Burger

Swiss Cheese, Avocado, Sunny Egg, Bacon, Sweet Potato Fries | 16

### Crab Cake Benedict

English Muffin, Herbsaint Cream Spinach, Hollandaise, Fresh Fruit | 22

### Omelet Station

Weekly Selection of Ingredients, Country Potatoes | 14

### Foot Long Hot Dog

Chili con Queso, Buttered New England Bun, Scrambled Eggs | 12

## Brunch Sides

Chef's Vegetables | 8

Sweet Potato Fries | 5

Country Potatoes | 5

Southern Grits | 7

Fresh Fruit Cup | 6

Louisiana Rice | 5

\*Imported Shrimp when Out Of Season\* | \*Warning There is a risk associated with consuming raw oysters and any raw product. If you suffer from chronic illness of the liver, stomach, blood, or immune disorder, you are at a great risk of illness and should eat fully cooked oysters. If you are unsure, please consult your physician.