

440 Main

440 E Main Ave 42101-6911 · +12707930450 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Cajun Spring Rolls **\$8.95**

Andouille Sausage, Chicken, Jack Cheese, Mango BBQ Sauce

Barbeque Shrimp **\$10.95**

Gulf Shrimp, Worcestershire, Garlic, Butter, Spicy Herb Blend, Jalapeno Cheese Grits

Spinach Artichoke Dip **\$8.95**

Spinach, Artichoke, Mozzarella, Panko Bread Crumbs, Crostini

Tuna Tartare **\$12.95**

Chopped Ahi Tuna, Teriyaki Glaze, Avocado, Tomato, Red Onion, Wasabi, Sriracha, Crostini

Gumbo **AVAILABLE OPTIONS**

Rich Dark Roux, Chicken, Andouille Sausage, Okra, Celery, Onion, Bell Pepper, Rice

Cup: \$3.50

Bowl: \$5.50

SIGNATURE SALADS 2

Grilled Caesar **\$7.95**

Grilled Romaine, Grape Tomato, Parmesan, Croutons, Caesar Dressing

440 Signature **\$7.95**

Arugula, Quinoa, Goat Cheese, Sweet Roasted Carrots, Pickled Vegetables, Blackberries, Balsamic Vinaigrette

BLACK HAWK BURGERS 3

Black & Blue **\$10.95**

Blackened, Cajun Blue Cheese Spread

Cheddar Bacon **\$10.95**

Cheddar Cheese, Smoked Bacon

Veggie Burger **\$13.95**

Impossible Meats Burger, Cheddar Cheese

ENTREES 7

Jambalaya **\$16.95**

Chicken, Gulf Shrimp, Andouille Sausage, Tomato, Onion, Bell Pepper, Celery, Rice, Cajun Seasonings

Crab Cakes	\$22.95
Lump Crab, Lemon Mustard Aioli, Roasted Asparagus	
Pan Seared Salmon	\$19.95
Atlantic Salmon, Citrus Aioli, Pickled Vegetables, Fresh Berries, Seasonal Vegetables	
Champagne Chicken	\$15.95
Fried Boneless Chicken Breast, Sautéed Mushrooms, Champagne Cream Sauce, Garlic Mashed Potatoes	
Pasta Carnival	\$17.95
Blackened Chicken Breast, Rainbow Tortellini, Tasso Cream Sauce, Sundried Tomatoes	
Hot Chicken Sandwich	\$12.95
Fried Chicken Breast, HOT Spices, Fried Egg, Hollandaise, Sliced Pickles, Cajun Fries	
Buffalo Chicken Tenders	\$12.95
5 Hand Breaded Tenders, Buffalo Sauce, Cajun Fries	

HAND CARVED STEAKS 3

Filet au Poivre	\$19.95
Pan Seared Filet Mignon Medallions, Peppercorn Crust, Cognac Cream Reduction	
Filet Mignon	AVAILABLE OPTIONS
USDA Choice Center Cut	6 Ounce: \$21.95
	10 Ounce: \$27.95
Ribeye	\$27.95
USDA Choice Black Angus	

OPTIONAL SIDES 6

Sautéed Brussel Sprouts
Sautéed Mushrooms
Garlic Mashed Potatoes
Seasonal Vegetables
House Risotto
Jalapeno Cheese Grits

DESSERT 3

Tennessee Cheesecake	\$4.75
Pecan Graham Cracker Crust, Caramel Anglaise, Whipped Cream	
Chocolate Bread Pudding	\$6.95
Salted Caramel Sauce, Whipped Cream	

Orange Crème Brule	\$5.95
Caramelized Sugar, Fresh Berries	

SALAD PROTEIN 2

Fried or Grilled Chicken	\$6.95
Pan Seared Atlantic Salmon	\$7.95

STEAK - OPTIONAL SIDES 6

Sautéed Brussel Sprouts	
Garlic Mashed Potatoes	
House Risotto	
Sautéed Mushrooms	
Seasonal Vegetables	
Jalapeno Cheese Grits	

ALA CARTE 11

Shrimp Cocktail	\$1.50
with Zesty Sauce	
Domestic Cheese Tray	\$2.50
served with Crackers	
Fresh Vegetable Crudite	\$2.50
with Ranch Dip	
Petite Crab Cakes	\$2.50
Sesame Ahi Tuna	\$3.00
seared to medium rare, served with Cucumber Wasabi	
Bacon Wrapped Dates	\$3.00
stuffed with Blue Cheese and finished with Balsamic Drizzle	
Baked Brie	\$3.50
with Raspberry in Puff Pastry	
Antipasto Platter	\$3.50
Gourmet Meats, Cheeses and Olives with Balsamic Drizzle. Served with Pita and Crackers	
Bite Size Wild Mushroom Puffs	\$3.50
baked Wild Mushrooms Cabernet Demi-Glace	

Bite Size Beef Wellington	\$4.00
with Filet and Wild Mushrooms	
Cajun Spring Rolls	\$3.00
flaky spring rolls with andouille sausage, chicken, cheese. Served with Mango BBQ Sauce	

POULTRY AND PASTA 4

Champagne Chicken	\$18.95
Pan-fried breast topped with Mushrooms and Champagne Cream Sauce. Served with Roasted Garlic Mashed Potatoes	
Free Range Chicken	\$23.95
Baked Bone In Southwest Seasoned Chicken Breast topped with Queso and Cilantro. Served with Spiced Black Beans and Chorizo	
Pasta Carnival	\$21.95
Seasoned Chicken Breast served over Cheese filled Rainbow Tortellini with Tasso Ham Cream Sauce	
Seasonal Vegetable Pasta	\$16.95
Cheese Tortellini tossed with Roasted Seasonal Vegetables, White Wine Butter and Fresh Parmesan Cheese	

USDA CHOICE HAND CARVED BEEF 3

6 Ounce Filet Mignon*	\$27.95
10 Ounce Filet Mignon*	\$32.95
8 Ounce Bacon Wrapped Sirloin*	\$19.95
finished with Rosemary Cabernet Reduction	

USDA PRIME HAND CARVED BEEF 2

16 Ounce Ribeye*	
Market Price	
14 Ounce New York Strip*	
Market Price	

FROM THE SEA 2

Pan-Fried Crab Cakes	\$25.95
Lump Crab meat served with Lemon Mustard Aioli and Roasted Asparagus	
Bourbon Salmon	\$23.95
with Makers Mark Brown Sugar and Honey Glaze. Served with garlic sautéed Brussels Sprouts	

DUO OF STEAK AND CHICKEN 6

Fresh Garden Salad and Warm Rolls	
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Bacon Wrapped Sirloin Steak Grilled to Medium

finished with Cabernet Demi - Glace

Accompanied by Herb Baked Chicken Breast

finished with Chardonnay Butter

Baked Potato

Fresh Vegetable

Cheesecake

with Chocolate Drizzle for Dessert

DESSERT SELECTIONS 5

Traditional Cheesecake **\$4.75**

with Raspberry Coulis

Flourless Chocolate Torte **\$4.95**

with Rich Ganache

Seasonal Bread Pudding **\$5.50**

with Bourbon Anglaise This item must be pre-ordered before event

Assorted Dessert Bars **\$4.00**

Selections vary Chocolate Chip Coconut, Apple Crisp, Chocolate Brownie and Lemon Berry

Bring in Your Own Dessert **\$1.00**

440 supplies plates, forks and napkins. Our staff will cut & serve the dessert for you

DOMESTIC BOTTLED BEER 3

Miller Light **\$3.00**

Bud Light **\$3.00**

Coors Light **\$3.00**

IMPORTED BOTTLED 2

Corona **\$4.00**

Heineken **\$4.00**

HOUSE WINE 3

Copper Ridge Chardonnay **\$5.00**

Merlot **\$5.00**

Cabernet and White Zin **\$5.00**

CALL BRANDS 5

Beefeater

Jim Beam

Absolut

Cuervo Gold

Captain Morgan

PREMIUM BRANDS 6

Stoli

Titos

Bombay

Dewars

Crown Royal

Makers Mark

SUPER PREMIUM 3

Grey Goose

Patron

Knob Creek

NON ALCOHOLIC BEVERAGES 2

Free Refills Sodas

Tea and Coffee

PORT 4

Graham's "Six Grapes" Reserve

Sandeman Ruby

Penfolds Club Tawny

Warre's Late Bottled Vintage 2003

COGNAC 5

Hennessey VS

Martell VS

Martell VSOP

Remy Martin VSOP

Remy Martin XO

DESSERT MARTINIS 4

Chocolate Brownie

Vanilla Vodka, Crème de Cocoa, Frangelico

S'mores

Marshmallow Vodka, Chocolate Liqueur, Cream, Torched Marshmallow, Graham Cracker Rim

Almond Joy

Caramel Vodka, Coconut Rum, Chocolate & Hazelnut Liqueurs

Chocolate Caramel Kiss

Vanilla Vodka, Caramel Vodka, Crème De Cocoa, White Chocolate Liqueur

COFFEE DRINKS 4

Salted Caramel

Double Shot Espresso, Salted Caramel, Whipped Cream, Caramel Syrup, Kosher Salt

Maple Spice

Double Shot Espresso, Maple Spice Syrup, Steamed Milk

White Mocha

Double Shot Espresso, White Mocha and Steamed Milk

Peppermint Mocha

Double Shot Espresso, Peppermint Mocha, Steamed Milk

BURGER MONDAY 5

Cheddar

Cheddar & Bacon

Black & Blue

Cajun Seasoning & Blue Cheese

Mushroom & Swiss

Veggie Burger

\$8.95

Impossible Meats Burger with Cheddar Cheese

CRAFT COCKTAILS 14

Baton Rouge Bramble	\$8.00
Bombay Sapphire, Fresh Lemon, Sugar, Club Soda, Blueberries, Dehydrated Lemon	
Voodoo Doll	\$10.00
Diplomático Reserva Exclusiva, Luxardo Maraschino, Fresh Lime, Tiki Bitters, Pineapple, Cinnamon, Dehydrated Lime Torched, BSB (Please put out flame before consuming, this cocktail is not sold after 10pm)	
The Big Easy	\$8.00
Cruzan Coconut, Meyer's Dark Rum, Egg White, Orgeat, Milk, Angostura Bitters, Poppy Seeds	
The Crescent City's Manhattan	\$9.00
Rittenhouse Rye, Angostura Bitters, Yellow Chartreuse, Sweet Vermouth, Demerara, Dehydrated Orange	
NOLA Sour	\$8.00
Citrus Vodka, Fresh Lemon, Sugar, Rose's Sweet & Sour, Maraschino Cherries, Canyon Road Merlot Float, Fresh Berries	
Fountain Square Sangria	\$8.00
Mezzacorona Pinot Grigio, Cointreau, Orgeat, Grapefruit, Pomegranate Liqueur, Plum Bitters, Micro-Greens	
Jazzed Up Marg	\$8.00
Maestro Dobel, Fresh Jalapeño, Cucumber, Fresh lemon & Lime, Rose's Lime, Rose's Sweet & Sour, Cointreau (This Cocktail is Spicy)	
The Jeux Burrow	\$8.00
Fresh Lemon, Grey Goose, Velvet Falernum, Pamplemousse, Dehydrated Blueberry Lemon	
Bayou Blues	\$8.00
Flor De Cana 7yr., Melon Liqueur, Blue Curacao, Egg White, Apricot Liqueur, Fresh Lime, Sugar, Star Fruit	
New Fashion	\$9.00
Woodford, Lemon, House-Made Rosemary Syrup, Sorghum & Sassafras Bitters	
Barkeep's Fashion	\$9.00
I.W. Harper, Luxardo Cherries, Fresh Orange, Demerara, Spiced Cherry Bitters, Orange Bitters	
Vieux Carré (Old Square)	\$9.00
Boodles, Aperol, Velvet Falernum, Lemon, Rhubarb Bitters, Ginger Sugar Rim, Dehydrated Orange & Candied Ginger	
Sazerac	\$9.00
Bulleit Rye, Peychaud's Bitters, Sugar, Lemon Twist, Absinthe Rinse	
Purple Reign	\$10.00
Empress Gin, Fresh Lemon, Orgeat, House-Made Vanilla Syrup, Smoked Cinnamon Bitters, Peach Bitters, & Rock Candy	

BOURBON 55

1792 Small Batch

1792 Single Barrel

1792 Full Proof

Angels Envy

Baker's
Basil Hayden's
Blade & Bow
Blanton's
Booker's
Buffalo Trace
Bulleit
Bulleit 10yr
Bulleit Barrel Strength
Chicken Cock
Colonel E.H. Taylor Small Batch
Colonel E.H. Taylor Single Barrel
Eagle Rare
Elijah Craig
Evan Williams
Four Roses
Four Roses Small Batch
Four Roses Single Barrel
George Remus
James E. Pepper
Jefferson Very Small Batch
Jefferson Reserve
Jefferson Ocean
I.W. Harper
I.W. Harper 15yr
Jim Beam
Jim Beam Black
Jim Beam Single Barrel

Knob Creek
Larceny
Maker's
Maker's 46
Maker's Cask
Michter's
Michter's Toasted Barrel
Michter's Sour Mash
Old Forrester
Old Forrester 1870
Old Forrester 1897
Old Forrester 1920
Old Forrester Statesman
Old Rip Van Winkle 10yr*
Rowan Creek
Russell's 10yr
Russell's Single Barrel
Wild Turkey 101
Wild Turkey Kentucky Spirit
Willet
W.L. Weller*
Woodford Reserve
Woodford Double Oaked

WHISKEY & RYE 16
Bulleit
Bulleit 12 Yr.
Knob Creek
Michter's

Russell's 6yr.
Sazerac
Wild Turkey
Willet Rare Release
Woodford
Jack Daniels
Jack Single Barrel
Jack Tennessee Honey
Gentleman Jack
Dickel 12yr.
Jameson
Bushmills

SCOTCH 13

Aberlour
Aberlour 16yr.*
Aberlour 18yr.*
Bowmore
Buchanan's Deluxe
Chivas Regal
Cragganmore
Cutty Sark
Dewar's
Glenfiddich
Glenlivet
Johnny Walker Black
Johnny Walker Blue*

WINE BY THE GLASS 16

Prosecco, La Marca (Veneto, Italy)	AVAILABLE OPTIONS
	\$7.50
	\$30.00
Sparkling White, Korbel Brut (Russian River)	AVAILABLE OPTIONS
	\$6.25
	\$25.00
Moscato, Fetzer (California)	AVAILABLE OPTIONS
	\$6.50
	\$26.00
Riesling, Chateau St. Michelle (Columbia Valley, Washington)	AVAILABLE OPTIONS
	\$8.25
	\$33.00
Pinot Grigio, Mezzacorona (Trentino, Italy)	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Rosé, Noble Vines (California)	AVAILABLE OPTIONS
	\$9.00
	\$36.00
Sauvignon Blanc, Oyster Bay (Marlborough, New Zealand)	AVAILABLE OPTIONS
	\$8.50
	\$34.00
Chardonnay, Murphey Goode (California)	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Chardonnay, Sonoma Cutrer (Sonoma)	AVAILABLE OPTIONS
	\$11.75
	\$44.00
Pinot Noir, Murphey Goode (California)	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Pinot Noir, Van Duzer's Smith & Perry (Willamette Valley, Oregon)	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Merlot, Rodney Strong (Napa)	AVAILABLE OPTIONS
	\$8.50
	\$34.00
Red Blend, Klinker Brick 1850° (Lodi)	AVAILABLE OPTIONS
	\$17.00
	\$68.00

Exclusive to 440 Main

Malbec, The Seeker (Argentina)	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Zinfandel, 1000 Stories Bourbon Barrel Aged (California)	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Cabernet, Merf (Columbia Valley, Washington)	AVAILABLE OPTIONS
	\$9.00
	\$36.00

SPECIALTY WHITES 11

Crossings Sauvignon Blanc (N Zealand)	\$36.00
Dom Perignon Champagne (France)	\$225.00
Honing Sauvignon Blanc (Napa)	\$44.00
Korbel Brut (California)	\$25.00
Santa Margarita Pinot Grigio (Italy)	\$40.00
Shramsberg Cremant Sparkling Wine (Napa)	\$60.00
Toad Hollow Dry Rosé (Sonoma County)	\$36.00
Trimbach Gewurztraminer (Alsace)	\$38.00
Vevue Cliquot Champagne (France)	\$120.00
Alberião, Martin Codax (Spain)	\$36.00
Sauvignon Blanc, Matanzas Creek (Sonoma)	\$44.00

CHARDONNAY 10

Black Stallion (Napa)	\$28.00
Cakebread (Napa)	\$65.00
Cambria Katherine's Vineyard (Santa Maria)	\$40.00
Charles Krug (Carneros)	\$40.00
Clos Du Bois (Sonoma)	\$35.00
Far Niente (Napa)	\$85.00
Kendall Jackson (Sonoma)	\$30.00
Louis Jadot Chablis, Unoaked (France)	\$50.00

Louis Jadot Macon-Villages (France)	\$30.00
Toasted Head (California)	\$40.00
LIGHT RED 7	
Pinot Noir, Artesa (Carneros)	\$45.00
Pinot Noir, B&G Bistro (France)	\$33.00
Pinot Noir, Louis Jadot (France)	\$52.00
Pinot Noir, Foley (Santa Barbara)	\$60.00
Pinot Noir, Nielson (Santa Barbara)	\$30.00
Pinot Noir, Steele (Carneros)	\$40.00
Tempranillo, Unparalleled (Spain)	\$46.00
RED BLENDS 3	
Claret, Francis Ford Coppola (California)	\$25.00
Red Blend, Cenyth (Sonoma)	\$75.00
Red Blend, Prisoner (Napa)	\$85.00
MEDIUM RED 5	
Merlot, Blackstone (California)	\$36.00
Merlot, Silverado (Napa)	\$50.00
Merlot, Stags' Leap (Napa)	\$60.00
Merlot, Sterling Vineyards (Napa)	\$50.00
Petite Syrah, Cupcake (California)	\$25.00
BIG RED 25	
Amarone, Bolla (Italy)	\$80.00
Brunello, Castiglione del Bosco (Italy)	\$80.00
Barolo, Fontanafredda (Italy)	\$60.00
Malbec, Colome Estate (Argentina)	\$35.00
Shiraz, Layer Cake Shiraz (Australia)	\$28.00
Zinfandel, Bogle Old Vine (California)	\$30.00

Zinfandel, Brazin Ancient Vines (Lodi)	\$40.00
Zinfandel, Klinker Brick Old Ghost (Lodi)	\$75.00
Cabernet, Austin Hope (California)	\$48.00
Cabernet, Beringer Knights Valley (Sonoma)	\$35.00
Cabernet, Bella Union (Napa)	\$135.00
Cabernet, Black Stallion (Napa)	\$45.00
Cabernet, BV Tapestry (Napa)	\$75.00
Cabernet, Cakebread Cellars (Napa)	\$140.00
Cabernet, Caymus Vineyards (Napa)	\$125.00
Cabernet, Jordan (Napa)	\$90.00
Cabernet, Justin Isosceles (Paso Robles)	\$140.00
Cabernet, Kendall Jackson (California)	\$40.00
Cabernet, Louis Martini (Sonoma)	\$40.00
Cabernet, Sequoia Grove (Napa)	\$55.00
Cabernet, Silverado Vineyards (Napa)	\$70.00
Cabernet, Silver Oak (Alexander)	\$120.00
Cabernet, Stag's Leap Artemis (Napa)	\$125.00
Cabernet, Stags' Leap (Napa)	\$85.00
Cabernet, Treana (California)	\$50.00