

Staigle's

STEAKHOUSE

We are committed to the creation of rare fine dining experiences for our guests, crafted from the highest quality ingredients that are locally sourced and sustainably grown. We foster integral relationships with our purveyors. Our menu is shaped by seasonal availability from carefully selected farms and sources. In line with our focus on farm-to-table, we are proud to highlight the following vendors who have provided the lovingly raised and creatively prepared elements of the meal you are about to enjoy.

Thank you,
Ex. Chef Brody S. LeBlanc *and* Sous Chef Dante white

Andouille Sausage Johnny Pizmo's Gulfport, MS

Blue Crab Gulf of Mexico, LA

Farm Greens Baja, CA

Red Romaine Lettuce Central Vly, CA

Pork Belly Beeler's Duroc, IA

Apples Central, WA

Pumpkin Esparto, CA

Lobster Caribbean, HN

Bone Marrow Johnny Pizmo's Gulfport, MS

Gulf Fish Capt. David Wolfe, Marcella May Lake Pontchartrain, LA

Wagyu Burger Black Jack Ranch Perkinston, MS

Sirloin Steak Johnson Farms Picayune, MS

Bone in Pork Chop Beeler's Duroc, IA

Sweet Potato Vardaman, MS

Staigle's Signature Striploin Linz Meats, IL

Petite Filet Johnson Farms Picayune, MS

Large Filet Johnson Farms Picayune, MS

Ribeye Johnson Farms Picayune, MS

Wagyu Black Jack Wagyu Perkinston, MS

Daily Cut View our chalkboard for our featured farms

Gulf Shrimp Gulf Of Mexico, Independence, LA

