

# Dinner Menu

## Starters

### DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

### CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

### GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

### OYSTER STEW

Gulf oysters simmered with black pepper bacon, minced shallots, Brabant potatoes & fresh chives in light cream, topped with a mini blini, crème fraîche & caviar / 21

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 36

## Entrees

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meunière / 33

### ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

### HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 32

### HERB CRUSTED MAHI MAHI

Fresh herb crusted pan seared mahi mahi served with green onion popcorn rice & roasted Holland peppers, finished with citrus glaze, topped with a duo of grilled jumbo shrimp & citrus segments / 37

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with peppery butter sauce, French bread to dip / 34

## Desserts

### LOUISIANA STRAWBERRY CHEESECAKE

Rich cheesecake baked with Louisiana strawberries simmered with Cointreau & orange zest served in walnut shortbread cookie crust / 14

### BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

### GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

### SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

### SOUP DU JOUR / 12

### ROASTED BEET SALAD

Roasted red & gold beets atop mixed botanical Salanova lettuces tossed red onions & with Meyer lemon vinaigrette, finished with Asher bleu cheese / 15

### BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese tossed with Dijon vinaigrette / 11

### BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

### BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

### SEARED JUMBO SCALLOPS

A trio of pan seared jumbo Maine scallops with sautéed ginger & rainbow Swiss chard, surrounded by orange segments & orange soy butter sauce, drizzled with black garlic molasses, finished with crispy tempura, jicama sticks & black sesame seeds / 42

### BISTRO BURGER

A blend of Brisket, short rib & chuck, wood grilled & served with white cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

### PORK TENDERLOIN

Wood grilled pork tenderloin served with creamy mascarpone white stone ground grits, topped with a sauté of blue oyster mushrooms, shallots, in pork glacé / 34

### FILET MIGNON

An 8-ounce wood grilled filet topped with housemade truffle butter, served with garlic potato rounds & wilted spinach / 53

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

### CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

### WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

### PECAN PIE

With a drizzle of creamy caramel, topped with vanilla ice cream / 10

~ A 20% gratuity will be added to all parties over six ~