



Starters

CREOLE TOMATO SALAD

Fresh mozzarella, pesto, balsamic glaze chiffonade of basil

CHILLED CORN SOUP

3 courses

\$55

Entrees

SEARED GROUPE

Sweet onions, asparagus, squash, Brabant potatoes, carrots, Chervil butter sauce

GRILLED VEAL MEDALLIONS

Chive risotto, asparagus, smoked tomato butter

JUMBO STUFFED SHRIMP

Jumbo lump crab stuffed shrimp, lemon thyme basmati rice, red pepper butter sauce

Desserts

CHEESECAKE

With macerated blueberries

BREAD PUDDING

Irish whiskey sauce

LEMON ICE BOX PIE

Raspberry sauce freshly whipped cream

Starters

DUCK SPRINGROLLS Duck confit, shiitake mushrooms, spinach, goat cheese + ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS Six flash fried Gulf oysters with bacon horseradish Hollandaise / 24

OVEN ROASTED PORK BELLY Fig preserves, fresh croutons, baby spinach / 12

GARLIC TRUFFLE FRIES Sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 14

EGGPLANT STICKS Pecorino Romano cheese, Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE Classic ravigote sauce, petit green salad / 27

GUMBO YA YA Chicken + Andouille sausage / 10.5

SEAFOOD GUMBO Gulf shrimp, crabmeat + okra / 12

BISTRO SALAD Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

BABY ICEBERG SALAD Red onions, grape tomatoes, bacon, bleu cheese, Dijon mustard vinaigrette / 10.75

Entrées

BACON WRAPPED SHRIMP & GRITS Creamy stone ground yellow grits, red-eye gravy / 33

ROASTED GARLIC CHICKEN Oven dried tomatoes, roasted garlic, orzo pasta, rosemary reduction / 28

PASTA JAMBALAYA Gulf shrimp, Andouille sausage, duck + chicken, spinach fettuccine buttery sauce / 26

BARBEQUED SHRIMP Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

WOOD GRILLED FISH Pecan popcorn rice, fresh vegetables - Lemon Butter Sauce or Creole Meuniere / 32

GRILLED PORK CHOP Honey ginger barbeque sauce, baby carrots, jasmine rice + fresh vegetables / 30

BISTRO BURGER Brisket, short rib + chuck, white cheddar cheese, bacon, brioche bun, pommes frites / 25

FILET MIGNON 8 oz. wood grilled filet topped with truffle butter, garlic potato rounds, wilted spinach / 53

Desserts

CHEESECAKE With macerated blueberries / 12

WARM WHITE CHOCOLATE BROWNIE Vanilla ice cream, dark chocolate sauce / 11

BREAD PUDDING Irish whiskey sauce / 8

PECAN PIE With a drizzle of creamy caramel, vanilla ice cream / 10

LEMON ICE BOX PIE Raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, chocolate sauce / 11

DARK CHOCOLATE SALTED CARAMEL CAKE Maldon sea salt / 12