

2018 MENU
2019 MENU COMING SOON

Appetizers

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach, & goat cheese, served with ginger soy dipping sauce | 15

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 13

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic ravigote & a petit green salad | 21

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

JUMBO SEA SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano | 15

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

AUTUMN BISQUE

A country style bisque rich in sweet potatoes, butternut & acorn squashes, pumpkin & South East Family Farm bacon | 10

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese | 9

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

BEET SALAD

Oven roasted red beets drizzled with orange vinaigrette topped with warmed Belle Chevre goat cheese & rainbow micro greens | 12

Entrees

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, vegetable of the day & lemon butter sauce | 31
(sauté of jumbo lump crabmeat +12)

GRILLED CHESHIRE PORK CHOP

Heritage Farms Cheshire pork chop, grilled over a wood fire, served with a sauté of orzo, bacon & roasted Brussels sprouts, finished with natural reduction sauce & caramelized apples | 28

WAGYU BEEF SHORT RIBS

Guinness beer braised boneless beef short ribs served with Rogue Creamery bleu cheese, roasted potatoes & baby carrots, with natural reduction sauce | 44

PECAN TROUT MEUNIERE

Pecan crusted fillet of speckled trout, pan sautéed & served with roasted mashed sweet potatoes, haricots vert & Creole Meunière butter sauce | 38

MR. B'S BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping | 28

TANGLEWOOD FARM ROASTED TURKEY

Roasted free range turkey served with sage sausage, cornbread dressing, mashed sweet potatoes, haricots vert, cranberry relish, & house made gravy | 42

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

STEAK AU POIVRE

Two four ounce tournedos of peppercorn crusted Angus beef, grilled over a wood fire, served with classic brandy cream sauce & bistro style pommes frites | 44

VEAL CHOP

A 14 ounce wood grilled veal chop served with savory goat cheese, roasted garlic, & caramelized sweet onion brioche bread pudding, finished with natural reduction | 52

MUSHROOM RISOTTO

Oven roasted cremini, shiitake & portobello mushrooms served atop creamy Arborio rice with Point Reyes bleu cheese & port wine reduction | 35

Desserts

PUMPKIN TIRAMISU

Light, airy ladyfingers soaked in coffee & layered with a creamy custard of pumpkin, eggs, sugar & mascarpone cheese, sprinkled with cocoa | 10

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 7

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with fresh blackberries | 8

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 8.5

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 8.25

ICE CREAM OF THE DAY | 6

SORBET OF THE DAY | 6.5

Randy Stein
GENERAL MANAGER

Cindy Brennan
OWNER

Michelle McRaney
EXECUTIVE CHEF