

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

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms roasted in Madeira cream sauce, served with grilled bread & goat cheese / 18

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 34

SEAFOOD GUMBO

A traditional gumbo with Gulf shrimp, crabmeat, and okra / 16

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage / 11

CORN & CRAB SOUP / 16

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 11

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese, dressed with port wine vinaigrette, garnished with roasted pecans / 18

Entrees

WOOD GRILLED FISH

Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or *Creole Meunière* / 34
*with a sauté of jumbo lump crabmeat + \$19

PECAN CRUSTED TROUT

Fresh fillet of pecan & panko crusted trout served with roasted butternut squash, Yukon Gold Brabant potatoes & haricots verts, sauced with Frangelico butter enhanced with orange zest / 40

PASTA JAMBALAYA

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

BISTRO BURGER

A blend of brisket, short rib & chuck, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with pommes frites / 30

BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

PEPPER CRUSTED DUCK

Roasted duck breast over herb & port wine risotto surrounded by roasted butternut squash & Brussels sprouts, finished with natural duck reduction, rich Merlot glaze & crispy fried leeks / 49

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 34

HONEY GINGER GLAZED PORK CHOP

14-ounce wood grilled pork chop with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne vegetables / 35

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 55

Desserts

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

CHOCOLATE MOLTEN CUP CAKE

An individual baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 11

ICE CREAM DU JOUR / 8

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 12

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~