

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

SEARED FOIE GRAS

Pan seared grade "A" foie gras atop a wood grilled Tuscan baguette, beneath duck demi-glace infused with orange zest, topped with local tangerines coated with balsamic gastrique / 21

JUMBO LUMP CRABCAKE

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

Entrées

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*

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds in brown butter, served with tender asparagus spears / 38
**with a sauté of jumbo lump crabmeat + \$19*

PAN SEARED SCALLOPS

A trio of pan seared jumbo Maine scallops & a crispy risotto cake atop smoked tomato butter & topped with a duo of marinated grilled Gulf shrimp & a drizzle of Meyer lemon, basil & extra virgin olive oil gremolata, finished with a julienne of green onions / 46

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

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

Baked in a graham cracker crust with raspberry sauce, freshly whipped cream / 11

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

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

STUFFED PEAR SALAD

Poached pear stuffed with Bay bleu cheese & toasted pecans atop mixed greens tossed with shaved shallots, Fuji apples & Sicilian olive oil, drizzled with rich Italian fig balsamic vinegar / 18

BACON WRAPPED SHRIMP & GRITS

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

BRAISED BEEF SHORTRIBS

Fresh thyme & Cabernet Sauvignon braised beef short rib over Yukon gold creamy mashed potatoes, served with roasted carrots & surrounded by rich onion jus & veal reduction, finished with crispy leeks & Merlot gastrique / 49

PASTA JAMBALAYA

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

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 of vegetables / 35

FILET MIGNON

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



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 15

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