

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

FROG LEGS

A trio of buttermilk marinated crispy fried frog legs drenched in rich zesty bordelaise compound butter, garnished with brunoise of red pepper / 20

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 35

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 + \$22

CIOPPINO

Steamed PEI mussels, Littleneck clams, bay scallops & poached fish simmered with San Marzano tomatoes, fresh herbs, julienned sweet onions, garlic & white wine in rich seafood broth, surrounding a crispy chive risotto cake, garnished with a duo of marinated wood grilled shrimp / 46

AMERICAN RED SNAPPER

Seared American red snapper topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers, carrot coins & tips, topped with jumbo lump crab in Champagne butter / 52

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 the shells with peppery butter sauce, French bread to dip / 34

Desserts

CHEESECAKE

An individually baked cheesecake with an orange zest infused graham cracker crust, topped with macerated strawberries enhanced with St. Germain Elderflower liqueur / 15

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake with rich caramel, finished with a sprinkle of Maldon sea salt / 14

WARM WHITE CHOCOLATE BROWNIE

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

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

ARUGULA & GOAT CHEESE SALAD

Lightly dressed baby arugula tossed with red onions & milled black pepper, garnished with Montchevre goat cheese crumbles & toasted almonds, with a duo side of brûléed honey Montchevre goat cheese & strawberry compote / 19

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

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

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

ROASTED GARLIC CHICKEN

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

FILET MIGNON

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

BREAD PUDDING

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

LEMON ICE BOX PIE

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

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