

# 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 in rich zesty bordelaise with red pepper brunoise / 20

### JUMBO LUMP CRABCAKE

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

### TUNA WONTONS

A trio of sliced blackened tuna over crispy wontons, garnished w/ black & white sesame seeds, drizzled with wasabi dressing and topped w/ micro leeks / 19

### 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

### SOUP DU JOUR / 14

### 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

## 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

### 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

## 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 MOLTEN CUP CAKE

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

### WARM WHITE CHOCOLATE BROWNIE

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

### ICE CREAM or SORBET DU JOUR / 8

### 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