

Happy Valentine's Day 2010!!!

lagniappe

twice baked fingerling potato
choupique caviar

appetizers

smoked chicken and andouille sausage gumbo

roasted sweet corn and blue crab soup

classic turtle soup

traditional garnishes, dry sherry splash

“b.l.t.” salad

maytag blue cheese dressing, benton bacon, cherry tomatoes

beet salad

pickled beets, goat cheese, baby lettuces, praline caramel

crispy “gas station” pork boudin balls

creole mustard, pickled peppers

fried green tomatoes

zatarain's spice boiled gulf shrimp rémoulade

iced gulf coast oysters on the half shell

cocktail sauce, saltine crackers

charbroiled oysters

garlic butter, parmesan romano cheese, warm french bread

entrees

grouper “court-bouillon”

creole tomato sauce, mirliton andouille gratin

60

snapper almandine

swiss chard, sweet potato puree, citrus brown butter

59

flounder crab royal

fingerling potatoes, carrots, artichoke hearts, chanterelles, lemon thyme beurre blanc

60

scallops and bacon

hoppin john's risotto, steen's cane syrup bourbon vinaigrette

58

pan crisped roasted duck

dirty rice, collard greens, cane syrup pepper jelly glaze

58

blackened redfish “oscar”

crab meat, brabant potatoes, asparagus, sauce maltese

59

jumbo lump crabcakes

creamed corn maque choux, benton bacon, green onion rémoulade

63

“grillades and grits”

sauteed veal medallions, creamy jalapeño cheese grits, wild mushroom pan gravy

61

prime grilled usda ny strip

grilled mushrooms, sweet onions, scallion mashed potatoes, house made worcestershire sauce

68

new orleans style barbeque shrimp

garlic butter, black pepper, worcestershire sauce, warm bread

“usa today top 25 dishes 2005”

64

desserts

decadent chocolate doberge cake

poached persimmons, Tahitian vanilla ice cream

warm vanilla bread pudding

bourbon cream, praline crunch ice cream

French market beignets

chicory coffe crème anglaise

sides (all sides are 6)

- scallion mashed potatoes • collard greens with benton bacon • dirty rice • hush puppies
- jalapeño cheese grits • baby vegetables • sweet potato puree

regarding the safety of these items, written information is available upon request.

****guests with food related allergies should inform their server upon ordering***

** A suggested 20 percent gratuity will be added to all parties of 6 or more for your convenience-subject to sales tax*

Chef Owner Jeff Tunks

Executive Chef Brant Tesky