



STARTERS

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| CRAB & BRIE BISQUE | 10 |
| ROMANO BAGUETTE | 8 |
| <i>cheese toasted Italian sourdough with oregano & olive oil</i> | |
| ICEBERG WEDGE | 10 |
| <i>bleu gorgonzola dressing, applewood bacon, red onion, grape tomato, aged balsamic</i> | |
| SENSATION SALAD | 8 |
| <i>crisp romaine tossed with lemon romano vinaigrette</i> | |
| VOODOO SHRIMP | 15 |
| <i>blackened gulf shrimp, charred pineapple chutney, & Ponchatoula pepper jelly</i> | |
| THE G.O.A.T. BOULETTE | 15 |
| <i>crispy fried Ewing farms goat cheese, Louisiana hot honey</i> | |
| SICILIAN ARTICHOKEs | 15 |
| <i>baked in parmesan crust with roasted sweet peppers & asiago</i> | |
| SMOKED SALMON BRUSHCETTA | 16 |
| <i>Duck Trap River Salmon with boursin, basil, red onion, capers</i> | |

20% Gratuity Added to Parties of 6 or More
No Separate Checks \$4 Sharing Fee Per Plate

Michael A. Dardenne, Executive Chef



DINNER

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| REDFISH LAFITTE | 39 |
| <i>pan seared gulf redfish & jumbo lump crab, braised spinach, citrus beurre blanc pairs well with Folktale chardonnay</i> | |
| CHESAPEAKE CRAB CAKE | 42 |
| <i>Maryland style jumbo lump crabcake, garlic haricot verts, parmesan broiled tomato pairs well with Closerie d'Orleans champagne</i> | |
| CAST IRON FILET MIGNON | 42 |
| <i>center cut angus tenderloin, garlic mashed potatoes, merlot glace de viande pairs well with La Foret pinot noir or Hourglass HGIII cabernet</i> | |
| VEAL LUCILLE | 39 |
| <i>pan seared cutlet over parmesan risotto with grilled shrimp & tomato scampi pairs well with Pellegrini pinot noir</i> | |
| SNAPPER COCODRIE | 42 |
| <i>lightly fried red snapper over Louisiana crawfish dressing, satsuma butter sauce, grilled asparagus</i> | |
| TORTELLINI FRANCAISE | 35 |
| <i>three cheese pasta with grilled chicken, crimini mushrooms, bacon, & sauce pesto</i> | |

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