



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



Lunch

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| SHRIMP FELICIANA | 20 |
| <i>baby spinach, Ewing farms feta, green apple, bacon, strawberries , lemon vinaigrette</i> | |
| CHICKEN SENSATION | 15 |
| <i>romaine lettuce with zesty romano dressing, grilled & chilled chicken breast</i> | |
| BISTRO BURGER & FRIES | 15 |
| <i>bakery brioche bun dressed with aioli, lettuce, tomato, red onion, & pickle american \$1, bleu cheese \$2, grilled onions \$1, jalapenos \$1, applewood bacon \$3</i> | |
| YARD BIRD SANDWICH | 17 |
| <i>hot honey fried chicken , applewood bacon, pimento cheese, & deli pickles on a toasted bun . Served with creole honey mustard & french fries</i> | |
| JUMBO LUMP CRABCAKE | 27 |
| <i>Maryland style crab cake with jalapeno tartar sauce, petit green salad</i> | |
| SHRIMP & BACON FLATBREAD | 17 |
| <i>romano and fontina cheeses, roasted garlic, and extra virgin olive oil</i> | |
| POWER LUNCH | 19 |
| <i>house ground steak patty w/ cheddar, braised spinach , grilled tomato & mushrooms</i> | |
| TENDERLOIN TACOS | 20 |
| <i>flour tortillas, grilled steak, lettuce, marinated tomato, and local feta cheese. served with sour cream potato salad</i> | |

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Michael A Dardenne, Executive Chef