

Dinner Menu

To Share

WHITE TRUFFLE FRIES 12

Chive Butter, Chopped Bacon, Bleu Cheese, Parmesan

SMOKED POBLANO CHILE HUMMUS 14

Feta Crumble, Olive Oil, Pita Bread

LA CRAB GRATIN 16

Roasted Garlic, Italian Cheese Blend,
Buttered Toast Points

CRISPY BUFFALO WINGS 14

Served with Cajun Ranch

Appetizers

LOBSTER GNOCCHI 18

Lobster Claw, Ricotta Basil Gnocchi, Shiitake Mushrooms,
English Peas, Lemon Butter

OYSTER JEWELS 12

Rouge Bleu Cheese, Micro Celery, Crystal Honey Reduction

BOUDIN CHEDDAR WONTONS 14

Steen Syrup BBQ Sauce, Vegetable Pickled Slaw

LA LUMP CRABMEAT CANNELLONI 14

Basil Parmesan Cream

Soup & Salads

ICEBERG WEDGE 10

Caramelized Shallots, Applewood Bacon, Bleu Cheese

CHARRED ROMAINE HEARTS 10

Parmesan, Lemon Caesar Vinaigrette, Herb Toasts

ADD ONS

Grilled Shrimp 10

Blackened Gulf fish 8

Grilled or Paned Chicken 6

Tuna 18

4 oz Filet of Beef 12

Oysters 8

HOUSE SALAD 12

Garden Greens, Granny Apples, Feta Cheese, Candied Pecans,
Kalamata Olives, Red Wine Vinaigrette

SOUP DU JOUR

Chef's Seasonal Soup

Entrees

SESAME CRUSTED AHI TUNA STEAK 26

Vegetable Fried Rice, Ginger Soy, Chipotle Pepper Aioli

BLACKENED GULF FISH 34

Buttered Lump Crab, Crispy Brussel Sprouts, Lemon Butter Sauce

BROILED ADOBO HALF CHICKEN 24

Cheddar Corn Grain Grits, Fire Roasted Tomato Confit

PANEED CHICKEN PICCATA 22

Egg Pasta, Spinach, Capers, Parmesan, Provolone

CHEF'S BUTCHER CUT SPECIAL

Market Price

SEARED 8OZ FILET 38

Garlic Butter, Potato Au Gratin, Roasted Root Vegetables

SIDES

Brussel Sprouts 5

Truffle Parmesan Fries 6

Potato Au Gratin 6

Baby Carrots 6

Egg Pasta & Cheese 6