

Appetizers

SHRIMP COCKTAIL 14

House made cocktail sauce, lemon

CRAB CAKE 13

Lump crab & claw meat, herbs, spicy remoulade, tomato compote

DUCK CONFIT SPRING ROLLS 12

Soy glaze, pickled carrots and daikon radish

PORK BELLY 11

Crispy braised pork belly, cranberry gastrique, tempura Brussels sprouts

SCALLOPS 16

Pan seared scallops, bacon jam, corn puree

Soups

LOUISIANA SHRIMP & CRAB GUMBO 9

Crab, shrimp, seafood stock, rich dark roux, fresh herbs

ROASTED BUTTERNUT SQUASH & PANCETTA SOUP 11

Crème fraiche, crispy pancetta

FRENCH ONION SOUP 7

Caramelized onions, beef stock, fresh herbs, Brandy, sweet sherry, gratineed with gruyere and parmesan cheese

Salads

JUMBO LUMP CRAB 12

Lump crab meat, fried green tomato, English cucumbers, mixed greens, lemon vinaigrette

CAESAR 7

Romaine lettuce, parmesan cheese crisp, house made croutons, Caesar dressing

BLT WEDGE 7

Point Reyes blue cheese, red onion, bacon, tomatoes, house made croutons

WINTER SWEET POTATO 7

Warm spinach, Brabant sweet potatoes, smoky pecans, red onion, goat cheese, red wine vinaigrette

SEARED TUNA 12

Tuna, English cucumber, hardboiled egg, cherry tomatoes, mixed greens, green goddess dressing

USDA Steaks

We proudly serve USDA Prime grade beef. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection for seasonal vegetable complement.

CHOICE FILET MIGNON, 7 OZ / 10 OZ	36 / 42
NY STRIP, 14 OZ	46
DELMONICO, 14 OZ	44
COWBOY BONE IN RIBEYE, 20-22 OZ	49

Accompaniments

OSCAR	8
Lump crab, asparagus, béarnaise	
CRAB & ROASTED MUSHROOM	7
Lump crab, Brandy, mushrooms	
NEW ORLEANS BBQ SHRIMP	8
Two jumbo shrimp, Budweiser beer, worcestershire, fresh herbs, butter	
POINT REYES BLUE CHEESE	6

Six Dollar Additions

Asparagus
Roasted Mushrooms
Cream Spinach
Pancetta Mac & Cheese
Baked Potato
Sweet Potato Casserole

Seafood

CAJUN STYLE FRIED GULF SHRIMP	26
Jumbo crispy fried shrimp, black eye peas and rice, coleslaw, tartar style remoulade sauce	
SEAFOOD PLATTER	33
Seared red fish, New Orleans BBQ shrimp sauce, oyster LeRuth, chargrilled oyster, jalapeno cornbread, collard greens	
GULF SNAPPER COURTOUILLON	30
Fresh Gulf snapper, jumbo shrimp, oysters, soft shell crab, popcorn rice, spicy courtbouillon sauce	
GULF GROUPER	28
Chargrilled Gulf grouper, porcini butter, grit cake, roasted red pepper beurre blanc, haricot verts and sunburst squash	
SALMON	27
Roasted salmon, toasted walnut and pecorino bamboo rice pilaf, pesto, roasted mushrooms and tomatoes	

Specialties

ROASTED HALF CHICKEN	21
Pan seared oven roasted chicken, Andouille smothered collard greens, garlic confit, pan jus	
COLORADO LAMB	34
Winter harvest ratatouille, garlic confit, red wine reduction	
LOBSTER FRA DIAVOLO	28
Spicy lobster sauce, fresh herbs, lobster, shrimp, clams, mussels, linguine pasta	
KUROBUTA PORK CHOP	28
Pan seared pork chop, rice dressing and shrimp stuffed cabbage roll, wilted spinach, red pepper jelly gastrique	
OSSO BUCO	26
Braised veal shank, fried mascarpone polenta, roasted asparagus tips and tri-color carrots, gremolata	