

## *Appetizers*

### SHRIMP COCKTAIL 14

House made cocktail sauce, lemon

### CRAB CAKE 13

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

### DUCK CONFIT TWO WAYS 14

Confit of leg, Bourbon cherry sauce, smoked almonds, confit of thigh, red currant sauce, Waldorf salad

### CRAWFISH & ANDOUILLE BEIGNETS 13

Crawfish, andouille sausage, pepper jack cheese, creole crawfish sauce

### SHRIMP & GRITS 14

Seared shrimp, Steen's cane syrup, glazed double cut Nueske's bacon, fresh herb stone grit cake

### SCALLOPS 16

Pan seared scallops, bacon jam, corn puree

## *Soups*

### LOUISIANA SHRIMP & CRAB GUMBO 9

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

### CHAMPAGNE ASPARAGUS SOUP 8

Asparagus, Rose champagne, roasted mushroom, King crab, crème fraiche

### 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, avocado, cherry tomatoes, 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

### SUMMER STRAWBERRY 9

Fresh strawberries, pickled onions, spiced pecans, mixed greens, goat cheese fritters, strawberry balsamic vinaigrette

# 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.*

WAGYU FLANK STEAK 10 OZ.	32
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

## 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  
Andouille crusted grouper, grilled corn maque choux, shrimp and crab salad, Bourbon butter pecan vinaigrette

SALMON 27  
Seared Scottish salmon, jalapeno creole rice, summer vegetables, Tabasco beurre blanc

## Six Dollar Additions

Asparagus

Roasted Mushrooms

Cream Spinach

Pancetta Mac & Cheese

Baked Potato

Sweet Potato Casserole

## Specialties

ROASTED HALF CHICKEN 21  
Pan seared oven roasted chicken, chorizo sofrito, paella style rice, roasted baby vegetables

COLORADO LAMB 36  
Harissa spiced lamb, couscous tabbouleh, Mediterranean spiced vegetables, yogurt mint sauce

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 stuffed cabbage roll, wilted spinach, red pepper jelly gastrique

VEAL CHOP 33  
Grilled veal chop, crawfish etouffee spatzel, wilted watercress tomato salad, blackened tasso cream