



DINNER

SOUP & SALADS

Roast Duck Gumbo 8

Rich Gumbo with Roasted Duck and Andouille Sausage and Rice

Soup Du Jour

Chefs Daily Soup Selection

Baby Blue Salad 9

Spring Greens with Candied Pecans, Maytag Blue Cheese, Dried Cherries, and Champagne Vinaigrette

Fuji apple Salad 9

Spring greens, walnuts, fuji apple, Parmesan, champagne Vinaigrette

Godchaux Whole 28 Half 16

Jumbo Lump Crab, Boiled Jumbo Gulf Shrimp, Romaine Lettuce, Rémoulade, Capers, Egg, Tomato, and Purple Onion

SMALL PLATES

Fried Oyster Half DZ 12 Whole DZ 20

Flash Fried oyster with Remoulade

Beef Carpaccio 14

Shaved Prime Filet, Horseradish Aioli, Truffle Oil, Balsamic Vinegar, Crustini, Shaved Parmesan

Glazed Pork Belly 14

Crispy Braised Pork Belly with a Pear Ginger Glaze, Blue Cheese with Crostini

Gouda Cheese Fries 8

Hand Cut Fries Topped with Gouda Cheese Mornay and Truffle Oil

Fried Calamari 14

Crispy Fried Calamari with and Hoisin BBQ

Pei Mussels 16

White Wine, Parsley, Lemon, Grape Tomato, Saffron, Butter, Served with Crostini

4/3/23

Notice Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions. 20% gratuity will be added to parties of 8 or more.



ENTREES

Shrimp and Grits 28

Gulf Shrimp with Apple Smoked Bacon, Citrus, Herbs and Tomatoes over our Famous Grits

Lamb Lollipops 40

Garlic and Herb Lamb with Root Vegetable Gratin, Broccolini, With Pomegranate Molasses

Prime Filet 47

Hand cut 8oz Iowa Prime Filet, Root Vegetable Gratin and Brussel Sprouts with Roasted Garlic Blue Cheese Butter

Redfish Pontchartrain 40

Pan Seared Redfish, Topped with Sautéed shrimp, and Creole Cream sauce, with wilted Spinach and Rice

Cacio E Pepe With Seared duck 32

Seared duck Breast, With Angel Hair Pasta with Black Pepper, Parmesan, Fresh herbs

Bistro Steak and Blue 32

Seared Shoulder Tender, Caramelized Onions, Worcester Redux, Maytag Blue Cheese, Truffle Grits and Asparagus

Buttermilk Fried Lobster Tail 40

Buttermilk Fried Maine Lobster Tail, with Truffle Mashed Potatoes, Asparagus and Creole Cream

Roasted Chicken Piccata 18

Roasted Chicken with Capers, Preserved Lemon, Bay, Fresh Herbs, Grape Tomatoes, Caramelized Onion and Brussels

DESSERTS

White Chocolate Raspberry Bread Pudding 8

Flight of Chocolate 14

Mini Chocolate Souffle, Chefs Selection of Ice Cream, Chocolate Crème Brulé

Praline Cheesecake 8

House Made New Orleans Cheesecake

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