

Appetizers

Pâté Maison 15

Chicken Liver Mousse, Cranberry Coulis
Whole Grain Mustard, Cornichons

Hollander & de Köning Mussels 16

Sauteed in a Pernod Mussel Jus

Bayou Seafood Cake 16

Crab, Shrimp & Whitefish
Lemon Dijon Sauce

Roasted Squash Pasta 15

Butternut Squash Puree, Hot Italian Sausage Crumbles,
Pecorino Romano

Soup Du Jour 15

Steak & Potato
Char Grilled Rib-Eye, Potatoes, Carrot, Cellary

Truffle Mac & Cheese 14

3 Cheese Blend with Cavatappi Pasta,
Topped With Provolone & Sage Breadcrumbs

Ⓟ Apple Salad 14

Mixed Greens, Maple Vinaigrette,
Toasted Pecans, Mountain Rose Apples, Smoked Goua

Mains

Braised Short Ribs 31

Crispy Fried Gochujang Polenta, Haricot Vert,
Short Rib Jus

Ⓟ New Orleans Style Jambalaya 27

Shrimp, Chicken, Andouille Sausage,
Peppers & Onions, Spicy Cajun Rice
Add Gator Sausage +10 (Contains Pork)

Dijon Herb Encrusted Pork Tenderloin 27

Potato Terrine, Broccoli Rabe, Bordelaise

Shrimp & Grits 26

Cajun Shrimp Butter, Andouille Sausage, Scallions

Butter Poached Cod 28

Yam Leaves, Smoked Miso Fish Broth

Pan Roasted Chicken 26

Roasted Butternut Squash Mousse,
Charred Brussel Sprouts

Strozzapreti Pasta 24

Black Garlic Merlot Bechamel, Broccoli Rabe,
Roasted Oyster Mushrooms, Confit Tomatoes

Desserts

House Made Beignets with Raspberry Preserves 15

Maple Bourbon Crème Brûlée with Candied Bacon 15

Pumpkin Cheesecake Ice Cream with Cranberry Coulis, Candied Pecans 15

Merlot Poached Pear with Star Anise & Cinnamon 15

Ⓟ Black Mission Figs & Ricotta with Balsamic Glaze, Honey, Pine Nuts 15

Ⓟ - Can be made vegan

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.
Alert your server if you have special dietary restrictions.

A 20% Gratuity will be added to your final bill. (Excludes ticket price, Online Dinner package, and tax)