

APPETIZERS

TRUFFLE MAC & CHEESE 15

3 CHEESE BLEND WITH CAVATAPPI PASTA,
TOPPED WITH PROVOLONE & SAGE BREADCRUMBS

CRISPY FRIED GOCHUJANG POLENTA 16

ROASTED MUSHROOM SUNDRIED TOMATO
ASPARAGUS RAGOUT

COUNTRY TERRINE 18

CHICKEN, FOIE GRAS, PISTACHIO,
SOUR CHERRIES, BRAISED LEEK,

FRIED FROG LEGS 16

WITH CAJUN REMOULADE

BAYOU SEAFOOD CAKE 18

CRAB, SHRIMP & WHITEFISH
LEMON DIJON SAUCE

🍷 BLOOD ORANGE SALAD 15

MIXED GREENS, BLOOD ORANGE VINAIGRETTE,
BLOOD ORANGE SEGMENTS, SHAVED FENNEL,
HOUSE MADE CROUTONS, SMOKED GOUDA

MAINS

PAN SEARED CATFISH 28

SAUTEED KALE, PERNOD MUSSEL 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 28

PARSNIP PUREE, HARICOT VERTS, ROSEMARY DEMI

LAMB PASTA 28

FRESH PAPPARDELLE, SUNDRIED TOMATOES
WILD MUSHROOM PORCINI LAMB SAUCE

PAN ROASTED CHICKEN 26

HONEY CARROT MOUSSE,
HARICOT VERTS, CHICKEN JUS

SHRIMP & GRITS 26

CAJUN SHRIMP BUTTER,
ANDOUILLE SAUSAGE, SCALLIONS

🍷 CURRY PASTA 24

CURRY BECHAMEL, GARGANELLI, CHERRY TOMATOES,
ESCAROLE, ROASTED MUSHROOMS

DESSERTS

BELGIAN WAFFLE WITH PEANUT BUTTER ICE CREAM & HAZELNUT CHOCOLATE SAUCE 15

MAPLE BOURBON CRÈME BRÛLÉE 15

🍷 **RICOTTA & STRAWBERRIES** WITH BALSAMIC GLAZE, HONEY, PINE NUTS 15

🍷 **MERLOT POACHED PEAR** WITH STAR ANISE & CINNAMON 15

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)