

## APPETIZERS

⑦ HOMEMADE RAVIOLI 18

RICOTTA & TRUFFLE FILLED IN A SWEET ENGLISH PEA &  
MINT PURÉE

⑦ GRILLED WATERMELON SALAD 16

TOASTED PECANS, FETA CHEESE,  
WATERMELON VINAIGRETTE

⑦ FRESH BURRATA 18

TOMATO BASIL VINAIGRETTE, BALSAMIC GLAZE,  
MARINATED KALAMATA OLIVES

SMOKED SALMON DEVILED EGGS 14

LEMON SMOKED SALMON MOUSSE,  
WITH OSETRA CAVIAR

⑦ TRUFFLE MAC & CHEESE 16

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

BAYOU SEAFOOD CAKE 18

CRAB, SHRIMP & WHITEFISH  
WITH SHRIMP VELOUTÉ

## MAINS

GRILLED LAMB LOIN CHOP 33

ROASTED RED PEPPER POLENTA,  
GRILLED ASPARAGUS, LAMB BORDELAISE

⑦ NEW ORLEANS STYLE JAMBALAYA 28

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE,  
PEPPERS & ONIONS, SPICY CAJUN RICE

**ADD GATOR SAUSAGE +10 (CONTAINS PORK)**

DIJON HERB ENCRUSTED PORK TENDERLOIN 29

POTATO TERRINE, GRILLED ASPARAGUS,  
THYME DEMI

SHRIMP & GRITS 28

CAJUN SHRIMP BUTTER, ANDOUILLE SAUSAGE,  
SCALLIONS

PAN SEARED STEELHEAD TROUT 32

HONEY & PISTACHIO ENCRUSTED,  
SAUTÉED SEA BEANS, ORANGE NAGE

GRILLED MARINATED CHICKEN 28

ROASTED SWEET CORN & FENNEL RISOTTO,  
ZUCCHINI, CHICKEN JUS

⑦ SUMMER SQUASH PASTA 26

FRESH PAPPARDELLE, GRILLED ZUCCHINI & YELLOW  
SQUASH, PURÉED WHITE BEAN & THYME SAUCE,  
HOT CHERRY PEPPERS, TOMATOES, LOCATELLI ROMANO

## DESSERTS

⑦ BLUEBERRY ICE CREAM WITH MEYER LEMON CURD AND MACADAMIA BRITTLE 16

⑦ STRAWBERRY LEMONADE CRÈME BRÛLÉE 16

**CHEESE BOARD** A MIX OF INTERNATIONAL CHEESE AND SEASONAL ACCOUTREMENTS 22

⑦ POACHED PINEAPPLES IN VANILLA & GINGER 16

**HOUSE MADE PEACHES & CREAM BEIGNETS** 16

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. ☯ - ITEM IS/CAN BE VEGETARIAN  
\$10 MINIMUM PER PERSON. ALL PRICES DISPLAYED WITH CASH DISCOUNT  
A 20% GRATUITY WILL BE ADDED TO YOUR FINAL BILL. (EXCLUDES TICKET PRICE, ONLINE DINNER PACKAGE, AND TAX)