

## Starters

Grilled Jumbo Shrimp  
polenta fries and sauce romesco  
8

Gumbo du Jour  
Traditional techniques and the freshest local ingredients  
6.5

BBQ Shrimp Shortcake  
Roasted garlic cream  
8

Adelaide Salad  
Baby greens with pecans, apples, crumbled blue cheese  
and balsamic vinaigrette  
6.5

Duck and Portabello Crepe  
Tender duck, caramelized onion, mushrooms,  
sour cherry demi  
8

Mussels and Chorizo  
Tomatoes, shallots, garlic, white wine and herbs  
9

Corn Fried Oyster "B.L.T."  
Oyster bacon velouté, chiffonade romaine,  
crushed tomato ragout  
8

"Liver and Onions"  
Pan seared Foie Gras with caramelized cipollini onions,  
red wine syrup, truffle cream  
16

## Desserts

Milk and Cookies  
Brandy milk punch ice cream, chocolate swizzle stick,  
assorted cookies  
6

Crème Brulée  
With Tahitian vanilla sugar  
6

Pineapple Upside-down Cake  
Coconut Gelato  
7

Creole Cream Cheese Crème Caramel  
With fresh berries  
5

## Entrées

Grilled Double Cut Pork Chop  
Sweet potato dumplings, bacon braised greens,  
caramelized orange demi glace  
24

Gulf Fish Meuniere  
Seasonal vegetables, lemon and parsley beurre noisette  
20

Grilled Prime Rib Eye  
Pomme frites, Maytag blue cheese, asparagus,  
roasted beef fond  
32

Tuna and Foie Gras  
Seared and sliced tuna, foie gras, ratatouille,  
roasted mushrooms and truffle demi  
29

Roasted Filet Mignon  
Oyster, artichoke and brioche bread pudding,  
haricot vert, oyster bordelaise  
28

Snapper and Gnocchi  
Oyster mushrooms, apple smoked bacon, gnocchi,  
sherry butter  
25

Veal and Crab Tournedo  
Petite veal filet, jumbo lump crab, potato latke,  
fennel and leek, beurre blanc, asparagus  
30

Hot Iron Scallops  
Shallot, tomato and tarragon ragout shellfish risotto  
26

Spice Crusted Grilled Chicken  
Saffron couscous, harissa, lebane, herb, pesto  
with Creole ragout  
18

## Cheeses & Cordials

Chef Kevin's collection of domestic  
and imported cheeses  
8

Osborne Pedro Ximenez Sherry  
or  
Ramos Port  
7.5