



## Dinner

### Premier Plates

<b>Duck &amp; Andouille Gumbo</b> <i>Chef's Granny's Recipe</i>	7
<b>French Onion Soup</b> <i>gruyère custard</i>	7
<b>Butter Poached Escargot</b> <i>herb garlic butter, pernod, pesto crumbs</i>	9
<b>House Made Pate</b> <i>grilled andouille sausage, grilled bread, creole mustard</i>	9
<b>Pork Belly</b> <i>pear chutney, crispy spinach</i>	9
<b>Charbroiled Oysters</b> <i>Herbsaint, spinach, parmesan crust</i>	9
<b>Oyster Bienville</b> <i>mushroom, bacon and parmesan crusted</i>	9
<b>½ and ½</b> <i>half charbroiled and half bienville</i>	9
<b>Smoked BBQ Shrimp</b> <i>goat cheese stone ground hominy grits</i>	9

### Salads

<b>LCB Cobb</b> <i>romaine, tomatoes, eggs, bacon, avocado, blue cheese, Russian dressing</i>	9
<b>Pecan Crusted Oyster</b> <i>baby spinach, creamy parmesan vinaigrette</i>	14
<b>Jumbo Lump Crabmeat</b> <i>spinach, candied pecans, satsuma sugar cane vinaigrette</i>	15

### Plats Principaux

<b>Glazed Salmon</b> <i>Tabasco® &amp; Steen's® cane syrup, roasted mirliton shrimp ragout</i>	24
<b>Char grilled Lobster on the Half Shell</b> <i>roasted corn lobster beignets, pickled Mirliton slaw, spicy aioli</i>	34
<b>Blackened Cowboy Rib-eye</b> <i>tasso goat cheese macaroni, brasserie steak sauce</i>	38
<b>Double Cut Ham Chop</b> <i>marshmallow sweet potato mash, red wine bourbon molasses</i>	29
<b>Brick Wrapped Red Fish</b> <i>crawfish boudin, tomato gastrique</i>	32
<b>Seared Tuna</b> <i>sweetbread mushroom ragout, beurre rouge</i>	29
<b>Chicken and Dumplings</b> <i>brick chicken, braised rabbit dumplings, fresh peas</i>	27
<b>Whole Fish</b> <i>andouille okra tomato stew, cayenne beurre blanc</i>	30

### From the Oyster Bar

*A fresh selection of fresh shucked Louisiana and Import oysters, king crab legs, jumbo shrimp, ceviches and mussels.*

<b>La Côte Platter</b>	<b>Grand Platter</b>	<b>Platter</b>
45	30	21

### Fresh Shucked on the Half Shell Louisiana

<b>Half Dozen</b>	<b>Dozen</b>
7	13

### Import Varieties

*Daily Selection Market Price*

<b>Trio of Ceviches</b> <i>Chef's daily selection</i>	<b>Shrimp Cocktail</b> <i>House made cocktail sauce</i>
8	13

### de la bouilloire

#### **Bouillabaisse**

*gulf seafood stew, saffron, rouille, croutons*  
30

#### **Moules Frites**

*Mussels, shallots, garlic, herbs, white wine, butter, fries, garlic aioli*  
22

### Sides

6

**stone ground hominy grits**  
**marshmallow sweet potato mash**  
**roasted corn lobster beignets**  
**tasso goat cheese macaroni**

*There may be a risk associated with consuming raw shellfish as is in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.*

**Executive Chef Chuck Subra & Staff**