

## HORS D'OEUVRES

Duck & Andouille Gumbo	6
Soup du Jour	5.5
Charcuterie Homemade pâté, sausage & cheese	8
Tuna Poke Tuna tartar marinated in sesame oil, soy & ginger	8
Louisiana Crab Cake Leek confit & lemon beurre blanc	8
Tempura Shrimp Spicy sesame dipping sauce & vegetable vermicelli	8
Charbroiled Oyster with Herbsaint spinach & parmesan crust	8
Foie Gras Poached pears & Verjus reduction	14
Grilled Sardines Arugula salad & lemon mostarda	10

## FROM THE OYSTER BAR

A seasonal selection of fresh shucked oysters, jumbo shrimp, seafood salads, crab & Maine lobster

### The Platter

1-2 people 25

### Grand Platter

2-4 people 50

### La Côte Platter

4-6 people 90

### Oysters

Louisiana Oysters On The Half Shell  
Half Dozen 5 Dozen 9

### Imported Oysters

On the half shell  
Market Price

## SALADS

Romaine Salad with crumbled Maytag blue cheese, candied pecans & herb vinaigrette	7
Seasonal Tomatoes Crabmeat salad & leek vinaigrette	8
House Salad Seasonal greens with red wine mustard vinaigrette	6
Shrimp Ceviche Pickled ginger & cilantro	8

## ENTRÉES

Yellowfin Tuna Provençal Vegetable ragoût & artichoke tapenade	23
Glazed Salmon with Tabasco® & Steen's® cane syrup over roasted mirliton with Louisiana shrimp nage	17
The Chef's Whole Fish Presentation glass noodle salad & nuoc mam	25
Black Angus New York Strip or Filet pomme frites, haricot vert & bone marrow maitre d'butter	30
Herb Roasted Chicken Sun dried tomato risotto & natural reduction	18
Veal Chop Cannellini bean & herb balsamic reduction	28
Cedar Plank Roasted Lobster Red rice, baby vegetables & basil butter emulsion	28
Seared Scallops with an herb salad parmesan tart & truffle vinaigrette	25
Steamed Mussels Bouillabaisse broth with pomme frites	18
Porcini Dusted Halibut Celery root & mushroom timbale with beurre rouge	24
Seafood Cataplana Portuguese fish stew with mussels, clams & scallops	22
Sweet Breads en Bouchee Salsify & fennel with a sherry cream	20
Braised Rabbit with red wine & house made basil papparadelle pasta	18

## Chef's Tasting Menu

Six Course Meal

65