

Summer 2017 Dinner

Starters

OYSTERS SBISA Flash-fried local oysters served over Herbsaint creamed spinach, topped with Tabasco hollandaise, chopped bacon and parmesan cheese	12.00
LOUISIANA BLUE CRAB CAKES Jumbo lump crab meat lightly dusted in Panko bread crumbs, pan-seared and served with citrus aioli	15.00
SBISA SEAFOOD APERITIF Boiled Gulf shrimp, jumbo lump crab meat, fried green tomatoes, housemade remoulade and cocktail sauce	14.00

Soups

TURTLE SOUP A New Orleans classic with lemon and a generous splash of sherry	8.50
GUMBO DU JOUR Inspiration of our Chef, changes daily	8.50

Salads

HOUSE SALAD Mixed baby greens, cherry tomatoes, candied pecans, crumbled goat cheese and champagne vinaigrette	10.00
TOMATO MOZZARELLA SALAD Vine-ripened tomatoes, burrata cheese, fresh basil, reduced balsamic vinegar and grilled baguette -with grilled shrimp (add 5.00)	12.00
WEDGE SALAD Crispy iceberg wedge, chopped bacon, cherry tomatoes, grilled red onions and blue cheese dressing	8.00
CAESAR SALAD Romaine lettuce, parmesan, herbed croutons and a garlic-parmesan dressing -with grilled shrimp (add 5.00)	9.00
PROSCUITTO AND MELON SALAD Spheres of fresh melon and goat cheese, Proscuitto de Parma, peppery greens and vanilla vinaigrette	14.00

Sbisa Classics

COURTBOUILLON A traditional Creole stew with fresh fish, shrimp, mussels, and jumbo lump crab meat, simmered in a spicy sauce	24.00
NEW ORLEANS BBQ SHRIMP Peel and eat jumbo shrimp simmered in a BBQ butter sauce with French bread for dipping	25.00
TROUT EUGENE Fresh filet of trout topped with Gulf shrimp, crawfish tails, and jumbo lump crab meat in a champagne cream sauce	30.00

Entrees

GULF FISH DU JOUR Freshest catch of the day, grilled or blackened to perfection, served over jumbo asparagus and finished with lemon butter sauce -with BBQ Shrimp (add 12.00)	26.00
CITRUS AND HERB ROASTED CHICKEN Semi-boneless Airline Chicken Breast, rubbed with citrus and fresh herbs, served over garlic mashed potatoes with fresh spinach and garlic worcestershire demi	22.00
VEAL AND CRAB Paneed milk-fed veal, Louisiana jumbo lump crab meat, and lemon caper butter	30.00
PETITE FILET 6 oz beef tenderloin, roasted garlic mashed potatoes, grilled asparagus, and tasso mushroom marchand de vin sauce	36.00
PRIME PORK RIBEYE 10 oz pork ribeye served over molasses glazed sweet potatoes with sautéed baby spinach and Southern Comfort honey glaze	22.00
RACK OF LAMB Herb-marinated and served over roasted corn pudding with English peas, tomatoes, and rosemary jus d'agneau	32.00
DUCK A L'ORANGE Duck Breast cooked sous vide and seared crispy, served over rosemary potato puree and finished with citrus duck demi	29.00
STEAK FRITES 14oz USDA Prime Ribeye served with hand-cut pommes frites, Andouille steak sauce and crumbled bleu cheese	33.00