

APPETIZERS

Mississippi Fried Oysters \$9

corn meal crusted oysters, flash fried spinach,
watermelon pickles, and a bacon caramel

BBQ Peach \$7

grilled 1/2 torn peach, blue cheese, candied pecans,
and a balsalmic reduction

Tenderloin Tostada \$10

prime beef, goat cheese, Monterey Jack, pico de gallo, and slaw

West Bank Shrimp and Crawfish Cakes \$12

lightly dressed greens and a piquant remoulade sauce

Fried Goat Cheese \$9

citrus honey and pecan crumble

Spinach Artichoke and Crab Dip \$8

served with grilled bread

SALADS AND SOUPS

Watermelon and Tomatoes \$9

fried green tomatoes, pickled watermelon, feta, oregano,
and a cucumber dressing

Garden Fresh Salad \$8

torn red leaf, grilled pears, candied pecans, dried cherries,
and a champagne vinaigrette

Classic Caesar \$8

hearts of romaine, parmesan, and croutons

Iceberg Salad \$8

blue cheese dressing, oven roasted tomatoes,
green onion, bacon, and croutons

SOUP OF THE DAY

\$Market Price

ENTRÉES

8 oz Filet \$29

whipped potatoes, seasonal vegetables, and a horseradish demi-glaze

Blackened Rib-Eye \$29

crawfish fritters, seasonal vegetables, and a house remoulade

16 Spiced Roasted Chicken Breast \$18

whipped potatoes, seasonal vegetables, and a berry ancho-chili glaze

Grandma's Eggplant \$20

a 60 year old eggplant parmesan recipe, served over spinach fettuccine,
olives, and garbanzo beans

Bison Flank Steak \$25

sweet potatoes, sautéed spinach, and mushrooms

Trout Pontchatrain \$22

wild rice, sautéed spinach and mushrooms, lump crab meat,
and a pontchatrain sauce

Bamboo Salmon \$23

grilled smoked salmon, steamed tri-color peppers, new potatoes,
artichoke hearts, and a mint buttermilk sauce

BBQ Ribs \$24

house made slaw, watermelon pickles, flash fried spinach,
and house made french fries