



APPETIZERS

SMOKED CRAWFISH STEW

giant white limas, worcestershire-roasted red onion, garlic chips
\$8.5

ALL NIGHT-COOKED BEEF RIB TIP LETTUCE WRAPS

david chang's kim chi, pickled radish, minced cilantro/garlic relish
\$11

PINEAPPLE-BRAISED PORK SHOULDER DUMPLINGS

napa cabbage/peanut slaw, sweet and spicy soy dipping sauce
\$10.5

OVEN-ROASTED TOMATO GNOCCHI

fresh basil, shiitake mushrooms, shaved black truffle, aged parmesan
\$10

SOUP

CUMIN-SPICED BLACK LENTIL SOUP

chocolate-roasted rib tip rillettes, cilantro creme fraiche
\$7.5

SALAD

CITY SALAD

mixed baby greens, tomato, red onion, black pepper croutons and a citrus vinaigrette
\$8

TORCHON DE FOIE GRAS SALAD

watercress, sun-dried cherries, crispy shallot, brioche, garlic/walnut vinaigrette
\$11.5

ROASTED LOBSTER SALAD

baby arugula, avocado/lime "bisque," choupique caviar, pickled pear, cumin/clove vinaigrette
\$12.5

TRUFFLED SMOKED POTATO SALAD

spinach, crispy roasted shiitake mushrooms, red onion, goat cheese, cayenne-toasted pine nuts, sherry/mustard seed vinaigrette
\$9.5

CAESAR SALAD

crisp ribbons of romaine, imported parmesan, kalamata olives, black pepper croutons, egg, house-made creamy caesar dressing

\$8

with red wine-marinated grilled chicken breast - \$10

with fried louisiana oysters - \$11

"New Orleans food is as delicious as the less criminal forms of sin."

-Mark Twain

ENTREES

SLOW-ROASTED GARLIC CHICKEN

stewed black beans and rice, wilted spinach, roasted garlic/orange puree
\$26

WHOLE-GRILLED RAINBOW TROUT

duck fat-fried potato hash, south louisiana ratatouille, herb/citrus bierre blanc
\$29

SMOKED DOUBLE-CUT PORK CHOP

bbq-stewed rancho gordo pinquito beans, apple slaw, mustard/coffee vinaigrette
\$28

FRIED OYSTER/BACON FRITATA

absinthe spinach puree, warm tomato/tarragon vinaigrette
\$27

GRILLED LAMB RIB CONFIT

rosemary/red pepper jelly, amaranth seed "grits," wilted spinach
\$33

GRILLED MEDALLIONS OF SALMON

english pea/horseradish puree, roasted parsnips, roasted red pepper vinaigrette
\$26

DUCK BREAST AND ANDOUILLE BREAD PUDDING "ROLATINI"

green chili sweet potato puree, herbed zucchini, five spice molasses drizzle
\$28

GRILLED FILET OF BEEF TENDERLOIN

spicy pepper and corn "ketchup," creamy confit polenta, asparagus custard
\$32

SHRIMP AND GRITS

original grit girl spicy cheese grits, sautéed gulf shrimp, button mushrooms, scallions,
garlic, texas-smoked bacon, lemon juice, white wine
\$25

**there is a \$5 charge for split entrée plates*

BEVERAGES

Soft Drinks**	\$2	Domestic Beers	\$4	Premium Beers	\$5.25
Iced Tea	\$2	Budweiser		Samuel Adams	Corona Light
Coffee	\$2	Bud Light		Heineken	Corona
Espresso	\$3	Miller Lite		Red Stripe	Dos Equis
-Double	\$4.5	Rolling Rock		St. Pauli Girl	Amstel Light
Capuccino	\$3	Shiner Bock		Bass Ale	Harp
-Double	\$4.5	Coors Light		Abita Amber	Beck's
Fruit Juice	\$2.5	Michelob Light		Sierra Nevada	Pacifico
Perrier	\$3.5	Miller High Life		Beck's Light	Peroni
				New Castle Brown Ale	Pilsner Urquel
				Guinness Stout	

***soft drinks include Coke, Diet Coke, Sprite and Barq's.*

We are not responsible for items requested cooked beyond medium.

We respectfully request you excuse yourself from the dining room if using a cell phone.

THANK YOU