

APPETIZERS

SHRIMP COCKTAIL 9

five large, chilled gulf shrimp with lemon & chipotle cocktail sauce

CALAMARI FRITTA 10

lightly fried calamari with banana peppers & a spicy thai chili sauce

STUFFED MUSHROOMS 9

stuffed with sausage, roasted red peppers, garlic, & cream cheese

POT STICKERS 9

lightly fried shiitake & spinach stuffed dumplings with sweet pineapple chili sauce

SMOKED SALMON 10

smoked salmon with diced red onions, capers, dill sauce, & toast points

SPINACH ARTICHOKE DIP 9

traditional vegetarian favorite served with pita

P.E.I. MUSSELS 11

Prince Edward Island mussels steamed in a garlic chardonnay broth

SHRIMP CREOLE 10

five large, sauteed gulf shrimp with andouille sausage & spicy tomato sauce

SALADS

CAESAR 5

hearts of romaine lettuce with shredded parmesan, Caesar dressing, & croutons

GARDEN WEDGE 6

iceberg wedge with shaved carrots, red cabbage, cherry tomatoes, cheese, & croutons

choice of pesto ranch, balsamic vinaigrette, house bacon, or bleu cheese dressing

SPINACH & BACON 7

baby spinach, bacon, egg, shaved red onion, & cherry tomatoes with house bacon dressing

APPLE SENSATION 7

spring mix with walnuts, apples, raisins, & feta with red wine vinaigrette

STRAWBERRY 7

baby spinach, pecans, bleu cheese crumbles, & strawberries with balsamic vinaigrette



MAKE IT AN ENTRÉE

UPGRADE ANY SALAD TO ENTRÉE SIZE
with 6 oz CHICKEN or 4 oz SALMON

////// FOR ADDITIONAL \$7 ////



SOUPS

MUSHROOM 5

fresh mushrooms blended in a rich, creamy broth finished with truffle oil

GUMBO 5

with roasted chicken, andouille sausage, & okra served with steamed rice

HOUSE FAVORITES

SEA SCALLOPS 25

three large, fresh, pan-seared sea scallops with saffron risotto & peas

THAI SALMON 18

flash fried salmon with a spicy soy glaze on asian-style noodles

CIDER-BRINED CHOP 22

12oz frenched center cut pork chop with red onion marmalade, caramelized sweet potatoes, & vegetable of the day

BAYOU SHRIMP 17

five large, lightly seasoned gulf shrimp sautéed in garlic butter served over our house gumbo with steamed rice

STEAK FRITES 21

garlic & peppercorn rubbed 8 oz flat iron steak served with house frites

PASTAS

RIGATONI & ZUCCHINI 14

roasted peppers, capers, kalamata olives, cherry tomatoes, & zucchini with white wine & olive oil

SHRIMP SCAMPI 16

five large, gulf shrimp sautéed in garlic butter with white wine & lemon served over linguine

TORTELLINI MILANO 17

cheese tortellini, sautéed mushrooms, & peas in a parmesan cream sauce

JAMBALAYA PASTA 21

rigatoni pasta with andouille sausage, chicken, shrimp, & roasted peppers in a creole cream sauce

18% Gratuity for parties of 8 or more.

CLASSIC ENTRÉES

Entrées served with chef's choice of potato & vegetable of the day.

CRAB CAKES 24

two large cakes with blue crab meat & red pepper aioli

BISTRO CHICKEN 17

grilled chicken breast with cabernet, demi-glace, & fresh mushrooms finished with cream

RIBEYE 26

14oz hand-cut choice ribeye with garlic butter

ANCHO SALMON 18

grilled atlantic salmon with ancho-honey glaze

VEAL SCALLOPINE 21

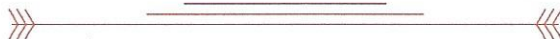
thinly sliced veal cutlets with lemon, white wine, & mushrooms

FILET 32

8oz hand cut choice filet of beef with cabernet reduction, demi-glace, & mushrooms

CHICKEN PICCATA 19

chicken cutlets with lemon, capers, white wine, artichokes, & kalamata olives



ALLERGY ALERT

Food containing peanuts, soy, wheat, dairy, gluten, & shellfish are prepared in the kitchen. Even if not listed in the descriptions, please be aware that all items may have come in contact with these ingredients. Please notify your server of any food allergies.