

SHARED APPETIZERS

BRANDING IRON OF SWEET ONION RINGS 9.00
SHINER BOCK BEER BATTER, RANCH DIPPING SAUCE

PEKING DUCK-SCALLION CRÊPES 17.00
CRACKLINGS, PONZU DIPPING SAUCE

OVEN ROASTED DATES 11.00
STUFFED WITH HOUSE MADE SAUSAGE
WRAPPED IN BACON

PRIME SIRLOIN STEAK TACOS 15.00
MINI CORN TORTILLAS
AVOCADO SALSA

LAMB CHOP "LOLLIPOPS" 19.00
SIX CHOPS WITH MEDITERRANEAN DIPPING SAUCES

SOUPS

ROAST GARLIC WITH LUMP CRAB 9.00

CORN AND ROCK SHRIMP CHOWDER 12.00

SHELLFISH APPETIZERS

BAKED OYSTERS 11.00
TOMATO-HORSERADISH BUTTER

LOUISIANA CRAB CAKE 14.00
MELTED LEEKS AND ROMESCO

SEAFOOD COCKTAIL 12.00
CHOICE OF GULF SHRIMP OR LOUISIANA LUMP CRAB
CLASSIC HORSERADISH SAUCE

SEA SCALLOPS 15.00
TRUFFLE POTATOES AND BLACK PEPPER GASTRIQUE

SALADS

HEIRLOOM TOMATOES 12.00
FRESH MOZZARELLA, BASIL AND BALSAMIC REDUCTION

WEDGE OF CRISP ICEBERG 8.00
APPLEWOOD BACON, MAYTAG BLUE CHEESE DRESSING

CAESAR 9.00
ROMAINE HEARTS, GARLIC CROUTONS

CHOPPED 10.00
SALAMI, GARBANZO BEANS, OLIVES, TOMATO
CUCUMBER AND ITALIAN CHEESES

SPECIALS RETROS GREATS

APPETIZER OF SEARED FOIE GRAS 19.00
MORELLO CHERRY REDUCTION AND TOASTED BRIOCHE

SLICED RARE AHI TUNA 29.00
ASIAN NOODLE SALAD WITH GINGER SOY DRESSING AND THAI BASIL

CORNMEAL-DUSTED IDAHO TROUT 25.00
LOUISIANA CRAWFISH, SCALLIONS AND CORN-CREAM

ALASKAN HALIBUT 32.00
HERB CRUSTED WITH CHANTERELLE MUSHROOMS AND ENGLISH PEAS

LEMON-GARLIC CHICKEN BREAST 23.00
CORN AND TOMATO SUCCOTASH

TAMARIND GLAZED PORK SHANK 26.00
SAUTÉED ASIAN VEGETABLES, ROASTED PEANUTS AND SCALLIONS

BACON WRAPPED WILD BOAR TENDERLOIN 34.00
HEN OF THE WOODS MUSHROOMS AND CARAMELIZED ONION SAUCE

