

Starters

Crawfish Cakes

A New Orleans favorite fused with mango relish, and chipotle crema

11

Tomato Fondue

Rich tomato base fused with fresh herbs and topped with baby arugula, parmesan and laid upon canapés of taro root

6

Cheese Plate

A wonderful blend of Chevre, Aged Smoked Gouda, Gruyere, and Brie

11

Pan Seared Scallops

Bay scallops seared in brown butter and laid on a sweet& tangy apple-ginger slaw

10

Avocado Crab

Lump crab, avocado fraiche layered with seasoned parsnip wafers and drizzled with frisee tomato dressing

10

Sandwiches

Loft 36 Bison Burger

½ lb. super lean bison grilled and served with sun chokes, sweet caramelized onions, and Dijon

aioli

10

Hue House Burger

½ lb. Black Angus grilled and topped with blue cheese crumbles, and Cajun fried red onions

9

Indiana Tenderloin

Center cut loin washed in buttermilk, rolled in panko breadcrumbs lightly fried and served with orange glaze, and avocado aioli

8

Southwest Turkey Melt

Cajun honey roasted turkey sliced thin and served with applewood bacon, avocado wedge, and chipotle aioli

7

Lite Plates

Pan Seared Halibut

Lightly seared in brown butter and laid on a spicy vanilla infused applesauce and lightly drizzled with a rich basil crema

13

Prawn & Asparagus Risotto

Sweet prawns and asparagus lightly mixed with Thai purple rice to make a delightful rich dish

16

Black Truffle Gnocchi

Black truffles infused with Yukon gold gnocchi and served in a luscious creamy spinach black truffle pecrino cheese sauce

14

New Orleans Pork Loin

Cajun rubbed and grilled loin served with a navy bean ragout

13

Petite Filet

6oz filet lightly seasoned with sea salt, cracked pepper, grilled and served with seasoned taro chips, and asparagus

23