

# Starters

## Crawfish Cakes

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

11

## Steak Tartare

Traditional style filet tartare

10

## Four Cheese Plate

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

11

## Pan Seared Scallops

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

10

## Avocado Crab

Lump crab, avocado fraîche layered with seasoned parsnip wafers and drizzled with frisée tomato dressing

10

# Salads

## Green Papaya Salad

Green papaya mixed with arugula, toasted sesame seeds, cashews and an enchanting pomegranate vinaigrette dressing

8

## Organic Mixed Greens

Organic mixed greens tossed with cherry tomatoes, cucumbers, and sweet poached red onions

6

## Tomato Confit

A rich Base of confit tomatoes topped with asparagus and finished with a red wine vinegar cream, frisée and citrus

6

# Entrée

## Louisiana Blackened Halibut

Cajun rubbed halibut seared in butter and served with sweet and spicy mango chutney, beurre blanc sauce, and Thai purple sticky rice

25

## Cedar Planked Salmon

8oz salmon filet lightly seasoned, slow roasted on cedar with our ginger-apricot bbq sauce, served with smoky yukon gold potatoes

17

## Pan Fried Prawns

Jumbo Shrimp gently hand breaded and pan fried to excellence, served with sugar snap peas, shiitake mushrooms, and a delicious wasabi butter sauce

20

## Smoked Gouda Chicken w/ Vodka Cream Sauce

Hickory smoked chicken meets a luscious vodka cream sauce, aged gouda cheese and basil linguine

16

## Lemon Grass Pork Medallion

8oz medallion gently seasoned with lemon grass, rosemary, thyme, and slow cooked, served with a rich ginger-carrot puree

16

## Cajun Ribeye

14oz bone in ribeye lightly seasoned and slow grilled to perfection and accompanied with a celery root puree, and asparagus in confetti

26

## Maytag Chipotle Encrusted Filet

10oz filet encrusted with Maytag blue cheese and accompanied with taro chips and asparagus

29