

FRENCH QUARTER



RESTAURANT & BAR

APPETIZERS*

ROCKIN' OYSTERS

PANKO BREADED FRIED OYSTERS, ROCKEFELLER DIPPING SAUCE

FRENCH QUARTER CRISPY SHRIMP

JUMBO SHRIMP FLASH-FRIED, SIGNATURE SAUCE

CRAB CAKES

HAND-FORMED CAKE WITH CRAB MEAT, PEPPERS AND ONIONS, PANKO BREAD CRUMBS

COCKTAIL SHRIMP

JUMBO SHRIMP, SPICY COCKTAIL SAUCE

SESAME SCALLOPS

FRESH, PAN-SEARED, BLACK SESAME SEEDS, BERNAISE

LAMB CHOPS

LAMB CHOPS, SERVED WITH MINT JELLY

HOT SOUPS*

FRENCH ONION

SWEET ONION, BEEF STOCK, BRANDY

LOBSTER BISQUE

LOBSTER, SWEET RED PEPPER, LUMP CRAB

MINESTRONE SOUP

BEANS, ONIONS, CELERY, CARROTS, TOMATOES, VEGETABLE STOCK, PASTA

SALADS

HOUSE SALAD

BABY GREENS, GRAPE TOMATO, CARROT RIBBON, SWEET ONION

CAESAR

FRESH ROMAINE, HOUSE MADE CROUTONS

MAYTAG WEDGE

CRISP ICEBERG, MAYTAG BLEU CHEESE, BACON, TOMATO

CRAB LOUIE

BIBBED LETTUCE, HARD BOILED EGG, AVOCADO, TOMATO, CUCUMBER, CRAB MEAT, THOUSAND ISLAND DRESSING

ALL OF OUR SALAD DRESSINGS ARE HOUSE MADE.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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ENTRÉES - BEEF*

FILET MIGNON

ASPARAGUS, BAKED POTATO

SURF AND TURF

FILET, PRAWN, BROCCOLINI, BAKED POTATO

RIBEYE

BROCCOLINI, BAKED POTATO

STEAK AND FRITES

NEW YORK STRIP, FRENCH FRIES

OSCAR

DIANE

PORTERHOUSE

HARICOT VERTS, BAKED POTATO

CHILI BRAISED BRISKET

BRAISED BRISKET, SQUASH, RED PEPPERS,
HARICOT VERTS

VEAL CUTLETS

VEAL CUTLETS, DIANE SAUCE, PAPPARDALLE
NOODLES

BLEU CHEESE CRUSTED

ALL OF OUR BEEF PRODUCTS ARE NATURAL, GRAIN FED AND HORMONE FREE. OUR STEAKS ARE PREPARED TO YOUR PREFERENCE: RARE: COOL, RED CENTER • MEDIUM RARE: WARM, RED CENTER MEDIUM: WARM, PINK CENTER- MEDIUM WELL: COOKED THROUGHOUT

FISH AND SEAFOOD*

SEA BASS

PROSCIUTTO WRAPPED PAN-SEARED, RISOTTO, HARICOT VERTS

SWORDFISH

BLACKENED GRILLED SWORDFISH, SMOKED GOUDA RISOTTO, BROCCOLINI

SALMON

HARISSA SAUCE, PEA RISOTTO, ROASTED CARROTS

RED SNAPPER

ROASTED POTATOES, SHAVED FENNEL AND ORANGE SEGMENTS

RUBY RED TROUT

KALE LIGHTLY SAUTÉED IN BACON VINAIGRETTE, SWEET POTATO MASH

MUSSELS AND CLAMS FRA DIAVLO

MUSSELS AND CLAMS, LINGUINE PASTA, DIAVLO SAUCE

ADD-ON LOBSTER TAIL

POULTRY AND PORK*

PORK CHOP

BERKSHIRE PORK CHOP, BRUSSEL SPROUTS, HEIRLOOM POTATOES

CAJUN CHICKEN PASTA

CAVATAPPI PASTA, PEPPER AND ONION, BLACKENED CHICKEN BREAST, CAJUN SAUCE

SIDES A LA CARTE

BAKED POTATO

ASPARAGUS

CREAMED SPINACH

MAC AND CHEESE

BROCCOLINI

BRUSSEL SPROUTS

HARICOT VERT

GOUDA GRATIN

EXECUTIVE CHEF: JAMES OILER

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DESSERTS

RASPBERRY CHARLOTTE

SPONGECAKE LADY FINGERS STAND GUARD AROUND A LIGHT AND AIRY RASPBERRY MOUSSE FOLDED WITH A SWEETENED WHIPPED CREAM.

FRENCH CHOCOLATE TORTE

KNOWN AS FLOURLESS CHOCOLATE CAKE. THIS DENSE, DARK CHOCOLATE BAKED CUSTARD IS TOPPED WITH MILK CHOCOLATE GANACHE AND WHITE CHOCOLATE DÉCOR.

LEMON BLACKBERRY SEMI FREDDO

THIS COLD DESSERT COMBINES MOUSSE AND ICE CREAM. SWEET BLACKBERRY GELATO AND TART LEMON WHIPPED CREAM FUSE TO PERFECTION IN THIS SEMI-FROZEN CLASSIC.

BUTTERSCOTCH CHEESECAKE

VELVETY SMOOTH BUTTERSCOTCH FLAVORED CUSTARD SITS ON A CINNAMON GRAHAM CRACKER CRUST AND IS TOPPED WITH SWEETENED WHIPPED CREAM AND DRIZZLED WITH CARAMEL SAUCE.

**EXECUTIVE PASTRY CHEF:
CHERI GODFREY**