

SOUPS, SALADS AND STARTERS

Seafood Gumbo	14
<i>Louisiana Seafood, Scallion Rice</i>	
Death by Gumbo	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
Creole Louisiana Snapping Turtle Soup	15
<i>Deviled Quail Eggs, Madeira</i>	
Sweet Potato Bisque	13
<i>Marshmallow, Fried Pecans</i>	
Fall Harvest Salad	16
<i>Beet Cured Salmon, Caramel Turnip Puree, Marinated Cellar Vegetables</i>	
House Salad with Crispy Vegetables	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Beer-battered Crab Beignets	16
<i>Four Rémoulades</i>	
Black Truffle Beef Tartare	18
<i>Pickled Vegetables, Grilled Bread</i>	
Oyster Stew R'evolution	15
<i>Local Oysters, Vol-au-vent</i>	

TRAMONTO'S CAVIAR STAIRCASE

*Includes whitefish roe, salmon roe, wasabi tobiko and traditional garnish
with the following black caviar options*

American White Sturgeon	65
Siberian Osetra Sturgeon	90
Russian Osetra	100
Royal Imperial	125
All Black Caviars	200

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

A 20% gratuity will be added to all parties of 6 or more.

ENTREES

Roasted Turkey or Sugar Cured Ham	39
<i>French Bread Oyster Dressing, Sweet Farre Dressing, or Shrimp and Mirliton Casserole with Creole Style Broccoli and Cauliflower Casserole</i>	
Crispy Shrimp & Grits	30
<i>Blue Grits, Red Eye Meunière, Grilled Asparagus Salad</i>	
“Visiting Fish” a la Plancha	33
<i>Dijon Beet Puree, Root Vegetable Hash, Citrus Salad</i>	
Steen’s Cured Duck Breast	41
<i>Shaved Brussel & Confit Salad, Cauliflower, Satsuma Sesame Vinaigrette</i>	
Cocoa Crusted Venison Chop	53
<i>Sunchoke Soubise, Delicata Squash, Pickled Cherries, Hunter’s Sauce</i>	
40oz Tomahawk Rib Eye for Two	99
<i>Cooked to your preferred temperature, carved, served with Marchand de Vin</i>	

SIDE DISHES

Crab Mac & Cheese	11
Sweet Potato Soufflé	9
Stewed Green Beans	9
French Bread Oyster Dressing	9
Creole Cream Cheese Mashed Potatoes	9
Shrimp and Mirliton Casserole	9
Creole Style Broccoli and Cauliflower Casserole	9
Sweet Farre Dressing	9

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