

SOUPS AND GUMBOS

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| Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i> | 14 |
| Death by Gumbo <i>Roasted Quail, Andouille, Oysters, Filé Rice</i> | 18 |
| Creole Louisiana Snapping Turtle Soup <i>Deviled Quail Eggs, Madeira</i> | 15 |
| Oyster & Tasso Bisque <i>Crispy Tasso and Celery Salad</i> | 14 |

SALADS

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| House Salad with Crispy Vegetables <i>Haricot Vert, Cucumber, Torn Croutons</i> | 13 |
| Cajun-fried Oyster Salad <i>Crisp Bacon, Blue Cheese Dressing</i> | 18 |
| Raw Vegetable Salad <i>Artichokes, Asparagus, Parmigiano-Reggiano, Preserved Lemon Vinaigrette</i> | 13 |
| Roasted Baby Beets <i>Goat Cheese, Molasses-Candied Pecans</i> | 16 |
| Roasted Cauliflower Salad <i>Mustard Frill, Feta, Hazelnut Crumble, Caper Relish</i> | 16 |

COLD APPETIZERS

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| Black Truffle Beef Tartare <i>Pickled Vegetables, Grilled Bread</i> | 18 |
| Espresso-crusted Venison Carpaccio <i>Black Walnuts, Shaved Dark Chocolate</i> | 15 |
| Oysters on the Half Shell <i>Mignonette, Cocktail</i> | ½ DOZ 12 DOZ 21 |
| Oysters on the Half Shell R'evolution Style <i>Cucumber Lemon Granita, Tangerine Salsa</i> | ½ DOZ 16 DOZ 24 |

HOT APPETIZERS

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| Beer-battered Crab Beignets <i>Four Rémolades</i> | 16 |
| Strawberry Foie Gras <i>Foie Fat Financier, Roasted Cipollini, Lemon Poppy Seed Sauce</i> | 24 |
| Fire Roasted Oysters <i>Smoked Bienville Butter</i> | 15 |
| Crisp Sweetbreads <i>Herbsaint Meunière, Forest Mushrooms</i> | 17 |
| Satsuma Glazed Frog Legs <i>Fried Dirty Rice, Scrambled Duck Eggs</i> | 24 |
| Brick Oven Roasted Bone Marrow <i>Seasonal Garnish, Crostini</i> | 21 |

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

TRAMONTO'S CAVIAR STAIRCASE

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

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

SALUMI SELECTIONS

Served with house-made accompaniments

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| Prosciutto San Daniele <i>Pig, Coarse Salt, Air, Time</i> | 16 |
| Jamón Ibérico <i>Pata Negra Ham, 4 ½ year, Fermin</i> | 40 |
| Solo Board <i>6 Chef Selections, Feeds 1</i> | 22 |
| "Pig Out" Board <i>Chef's "Binge" Board, Feeds 2</i> | 28 |
| Familia Board <i>10 Chef Selections, Feeds 4</i> | 36 |
| Grande Board <i>16 Chef Selections, Feeds 8</i> | 85 |

POTTED MEATS AND TERRINES

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|--|-----------------------------|---------------------------|
| Truffle Torchon of Foie Gras 16 | Rillettes 7 | Hogs Head Cheese 9 |
| Daube Glacé 7 | Duck Liver Mousse 11 | Country Pâté 9 |

CHEESE CART SELECTION

Served with house-made accompaniments

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|----------------------|------------------------|-----------------------|
| Two Cheese 11 | Three Cheese 15 | Five Cheese 24 |
|----------------------|------------------------|-----------------------|

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STEAKS AND CHOPS

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| 6-oz Petite Filet Mignon | 37 |
| 9-oz Filet Mignon | 46 |
| 14-oz Delmonico Cut Rib Eye | 50 |
| 16-oz Bone-in Filet | 74 |
| 40-oz Tomahawk Rib Eye for Two | 99 |
| 14-oz Milk-Fed Veal Chop | 56 |
| 4-Bone Rack of Lamb | 55 |

Herb Marinated and served with Apple Mostarda

*Each steak is accompanied with Marchand de Vin sauce. We serve the finest **1855 USDA Black Angus** steaks selected to our specifications and aged no less than 28 days. All of our steaks are seasoned with sea salt and cracked black pepper then charred on our 1200°F broiler.*

BLUE/PITTSBURGH

Charred or seared, red throughout, cold center

MEDIUM-RARE

Slightly charred outside, pink throughout, cool pink center

MEDIUM-WELL

Brown outside, very small amount of pink center visible

RARE

Seared outer edges, red in middle, cold center

MEDIUM

Cooked to a pink state inside, warm center

WELL DONE

Charred on outer edges, moist, completely brown, hot throughout

ACCOMPANIMENTS

SAUCES

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| Horseradish Cream | 4 |
| T-1 Steak Sauce | 4 |
| Foie Gras Butter | 8 |
| Marchand de Vin Sauce | 6 |
| Truffle Butter | 8 |
| Lobster Béarnaise | 8 |

TOPPERS

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| Blue Cheese Crust | 5 |
| Sautéed Mushrooms | 9 |
| Sautéed Jumbo lump Crab | 16 |
| Sautéed Gulf Shrimp | 8 |
| Sautéed Maine Lobster Meat | 14 |
| Seared Foie Gras | 16 |

SIDES

VEGETABLES

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| Artichoke-Mirliton au Gratin | 9 |
| Grilled Asparagus, Parmesan Espuma | 9 |
| Brick Oven Brussel Sprouts, Bacon | 9 |
| Smothered Greens | 9 |
| Seasonal Vegetable | 9 |

STARCHES

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|-----------------------------------|----------|
| Creole Cream Cheese Potato | 9 |
| Truffled Mash Potatoes | 9 |
| Gruyere Potato au Gratin | 9 |
| Dirty Wild Rice | 9 |
| Fries, two sauces | 6 |

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PASTAS

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| Linguine and Manila Clams <i>Garlic, Scallions, Thyme, Chile Oil</i> | 26 |
| Sweet Potato Gnudi <i>Pan Seared Gulf Shrimp, Calabrian Chili Butter, Broccolini</i> | 32 |
| Sheep Ricotta Gnocchi with Lobster <i>Vanilla, Tarragon, Lobster Roe</i> | 32 |
| Beef Cheek Stroganov <i>Crème Fraiche, Porcini Puree, Gremolata Crisp</i> | 30 |
| Pumpkin Risotto <i>Roasted Pumpkin, Duck Confit, Pepitos</i> | 27 |

FISH

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| Seared Sea Scallops and Foie Gras <i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i> | 38 |
| Red Fish Orleans <i>Stuffed Artichoke, Crab Calas, Spinach Crema, Caviar Butter</i> | 35 |
| Grilled Lemonfish <i>Butternut Squash, Celeriac Soubise, Crispy Swiss Chard, Citrus Brown Butter</i> | 33 |
| Seafood Bourride <i>Meyer Lemon Aioli, Scallop, Shrimp, Mussels, and Clams in a Saffron Fennel Broth</i> | 36 |
| Gulf Fish Isleños <i>Saffron Frijoles, Grilled Pork Belly, Plátanos</i> | 39 |

MEAT AND GAME

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|--|-----------|
| Braised Boneless Short Ribs <i>Rutabaga-citrus Purée, Red Wine Sauce</i> | 36 |
| Triptych of Quail <i>Southern-fried, Boudin-stuffed, Absinthe-glazed</i> | 37 |
| Stuffed Saddle of Lamb <i>Maque Choux Salad, Rosemary Corn Cake, Lamb Jus</i> | 41 |
| Black Pot Venison <i>Braised Shank, Parmesan Blue Grits, Sauce Chasseur</i> | 38 |
| Panéed Veal Chop <i>Warm Crabmeat Salad, Truffle Aioli</i> | 65 |
| Rotisserie Pheasant <i>Pigeon Pea Succotash, Cane Syrup Carrots, Fry Bread</i> | 37 |

Restaurant R'evolution presents unique offerings from Chefs John Folse and Rick Tramonto. For items ranging from signed cookbooks to cutlery and Restaurant R'evolution face plates, please visit our retail store located near the host stand in Bar R'evolution.

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