

SOUPS AND GUMBOS

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
Louisiana Sweet Corn Bisque <i>Crawfish Bread, Tarragon</i>	16

SALADS

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>	15
Roasted Baby Beets <i>Goat Cheese, Molasses-Candied Pecans</i>	16
Bourbon Cured Salmon and Asparagus Salad <i>White Asparagus Panna Cotta, Zucchini Basil Pistou, Pine Nuts</i>	20

COLD APPETIZERS

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

HOT APPETIZERS

Beer-battered Crab Beignets <i>Four Rémoûlades</i>	18
Strawberry Foie Gras <i>Foie Fat Financier, Roasted Cipollini, Lemon Poppy Seed Sauce</i>	24
Fire Roasted Oysters <i>Smoked Bienville Butter</i>	16
Crisp Sweetbreads <i>Herbsaint Meunière, Forest Mushrooms</i>	20
Crab Stuffed Frog Legs <i>Garlic Velouté, Radish Salad, Black Garlic Gastrique</i>	24

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

STEAKS AND CHOPS

8-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
<i>Herb Marinated and served with Apple Mostarda</i>	

*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/PITTSBURG <i>Charred or seared, red throughout, cold center</i>	RARE <i>Seared outer edges, red in middle, cold center</i>
MEDIUM-RARE <i>Slightly charred outside, pink throughout, cool pink center</i>	MEDIUM <i>Cooked to a pink state inside, warm center</i>
MEDIUM-WELL <i>Brown outside, very small amount of pink center visible</i>	WELL DONE <i>Charred on outer edges, moist, completely brown, hot throughout</i>

ENTREES

Rabbit Fazzoletti <i>Green Garlic, Mushroom Brodo, Ricotta Salata</i>	29
Corn and Bacon Farro Risotto <i>Roasted Cherry Tomato, Manchego Cheese, Basil</i>	25
Sheep Ricotta Gnocchi with Lobster <i>Vanilla, Tarragon, Lobster Roe</i>	35
Tuna Niçoise <i>Herbes de Provence, Sauce Vierge, Cured Egg Yolk, Potato Netting</i>	37
Seared Sea Scallops and Foie Gras <i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	43
Red Fish Orleans <i>Stuffed Artichoke, Crab Calas, Spinach Crema, Caviar Butter</i>	35
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 Cornish Hen <i>Boudin Blanc, Summer Vegetable Tian, Pilaf Salad</i>	33
Panéed Veal Chop <i>Warm Crabmeat Salad, Truffle Aioli</i>	65

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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