

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
Creole Tomato Lobster Bisque <i>Sofrito, Picada, Country Bread</i>	17

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
Heirloom Tomato and Burrata <i>White Balsamic Peach Sorbet, Thai Basil, Chili Lime Vinaigrette</i>	18

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>	$\frac{1}{2}$ DOZ 16 DOZ 24

HOT APPETIZERS

Beer-battered Crab Beignets <i>Four Rémooulades</i>	18
Fire Roasted Oysters <i>Smoked Bienville Butter</i>	16
Crisp Sweetbreads <i>Herbsaint Meunière, Forest Mushrooms</i>	20
Brûléed Maple Foie <i>Bourbon Blueberry Compote, Pistachio Crumble, Pickled Blueberry Salad</i>	22
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>	

ACCOMPANIMENTS

Horseradish Cream	4	T-1 Steak Sauce	4
Marchand de Vin Sauce	6	Foie Gras Butter	8
Truffle Butter	8	Lobster Béarnaise	8
Blue Cheese Crust	5	Sautéed Gulf Shrimp	8
Sautéed Mushrooms	9	Seared Foie Gras	16
Sautéed Jumbo Lump Crab	20	Sautéed Maine Lobster	22

SIDES

Artichoke-Mirliton au Gratin	9	Grilled Asparagus, Parmesan Espuma	9
Smothered Greens	9	Brick Oven Brussel Sprouts, Bacon	9
Seasonal Vegetable	9	Creole Cream Cheese Potato	9
Truffled Mash Potatoes	9	Gruyere Potato au Gratin	9
Dirty Wild Rice	9	Fries, Two Sauces	6

ENTREES

Crab & Burrata Ravioloni	32
<i>Saffron, Oven Dried Tomatoes, Wild Mushrooms</i>	
Corn and Bacon Farro Risotto	25
<i>Roasted Cherry Tomato, Manchego Cheese, Basil</i>	
Sheep Ricotta Gnocchi with Lobster	35
<i>Vanilla, Tarragon, Lobster Roe</i>	
Cajun Spiced Tuna	35
<i>Horseradish Remoulade, Grilled Cabbage, Crispy Rice Balls, Sweet Pepper Jelly</i>	
Seared Sea Scallops and Foie Gras	43
<i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	
Red Fish Orleans	35
<i>Stuffed Artichoke, Crab Calas, Spinach Crema, Caviar Butter</i>	
Braised Boneless Short Ribs	36
<i>Rutabaga-citrus Purée, Red Wine Sauce</i>	
Triptych of Quail	37
<i>Southern-fried, Boudin-stuffed, Absinthe-glazed</i>	
Shrimp & Grits	33
<i>Pimenton Grits, Tocino Dolce, Rice Cracklins, Salsa Verde</i>	
Panéed Veal Chop	65
<i>Warm Crabmeat Salad, Truffle Aioli</i>	