SOUPS AND GUMBOS

Seafood Gumbo
Louisiana Seafood, Scallion Rice
12

Death by Gumbo
Roasted Quail, Andouille, Oysters, Filé Rice
16

Creole Louisiana Snapping Turtle Soup
Deviled Quail Eggs, Madeira
12

Cauliflower Bisque
Camembert, Hazelnut, Chervil
10

SALADS

Simply Green Salad
Assorted Baby Lettuces
10

House Salad with Crispy Vegetables
Haricot Vert, Cucumber, Torn Croutons
12

Cajun-fried Oyster Salad
Crisp Bacon, Blue Cheese Dressing
14

Raw Vegetable Salad
Preserved Lemon Vinaigrette, Parmigiano-Reggiano
11

Roasted Baby Beets
Goat Cheese, Molasses-candied Pecans
16

COLD APPETIZERS

Black Truffle Beef Tartare
Pickled Vegetables, Grilled Bread
14

Burrata Cheese, Choupique Caviar
Scallion Oil, Cracked Black Pepper
18

Oysters on the Half Shell
½ doz 12 | doz 18
Mignonette, Cocktail

Oysters on the Half Shell R’evolution Style
½ doz 15 | doz 20
Cucumber Lemon Granita, Tangerine Salsa

Espresso-crusted Venison Carpaccio
Black Walnuts, Shaved Dark Chocolate
14

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.
HOT APPETIZERS

Beer-battered Crab Beignets 16
Four Rémoulades

Fire Roasted Oysters 14
Smoked Bienville Butter

Crisp Sweetbreads 16
Herbsaint Meunière, Forest Mushrooms

Spice Cured Foie Gras 26
Candied Apples, Whipped Honey, Pickled Pecans

SALUMI SELECTIONS
Served with house-made accompaniments

Prosciutto San Daniele 10
Pig, Coarse Salt, Air, Time

Jamón Ibérico de Bellota 40
Pata Negra Ham

Solo Board 18
6 Chef Selections, Feeds 1

“Pig Out” Board 22
Chef’s “Binge” Board, Feeds 2

Familia Board 28
10 Chef Selections, Feeds 4

POTTED MEATS AND TERRINES

Hog’s Head Cheese 5
Torchon of Foie Gras 9
Daube Glacé 5
Pork Rillettes 5
Duck Liver Mousse 5
Country Pâté 5

PASTAS

Linguine and Manila Clams 24
Garlic, Scallions, Thyme, Chile Oil

Sheep Ricotta Gnocchi with Lobster 29
Vanilla, Tarragon, Lobster Roe

Tajarin with Jumbo Lump Crab Meat 27
Ribbon Pasta, Saffron, Leeks, Tomatoes

Goat Cheese Tortelli 19
Acadian Bacon, Arugula, Teardrop Tomatoes, Parmigiano-Reggiano

Rigatoni with Roman-style Meat Ragù 25
Tomatoes, Black and Green Olives, Ricotta

Gulf Shrimp Risotto 23
English Peas, Roasted Cauliflower
## FISH

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hoisin Glazed Grouper, Blue Crab Phở, Thai Basil</td>
<td>36</td>
</tr>
<tr>
<td>Seared Sea Scallops and Foie Gras, Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</td>
<td>34</td>
</tr>
<tr>
<td>Crawfish-stuffed Flounder Napoleon, Artichoke and Oyster Stew, Fried Crawfish Boulette</td>
<td>35</td>
</tr>
<tr>
<td>Red Snapper and Pork Belly A La Plancha, White Root Vegetable Purée, Cabbage, Creole Mustard</td>
<td>31</td>
</tr>
</tbody>
</table>

## MEAT AND GAME

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Boneless Short Ribs, Rutabaga-citrus Purée, Red Wine Sauce</td>
<td>35</td>
</tr>
<tr>
<td>Panéed Veal Chop, Warm Crabmeat Salad, Truffle Aioli</td>
<td>49</td>
</tr>
<tr>
<td>Coq au Vin, Poulet Rouge Coq au Vin Style, Black Truffles</td>
<td>32</td>
</tr>
<tr>
<td>Rotisserie Duck, Field Pea Foie Gras Rice, Crispy Onion, Pea Tendrils</td>
<td>39</td>
</tr>
</tbody>
</table>

## VEGETABLES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke-mirliton au Gratin</td>
<td>9</td>
</tr>
<tr>
<td>Grilled Asparagus, Parmesan Espuma</td>
<td>9</td>
</tr>
<tr>
<td>Brick Oven Brussels Sprouts, Bacon</td>
<td>7</td>
</tr>
<tr>
<td>Smothered Greens</td>
<td>6</td>
</tr>
<tr>
<td>Sautéed Mushrooms</td>
<td>9</td>
</tr>
</tbody>
</table>

## STARCHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creole Cream Cheese Potatoes</td>
<td>7</td>
</tr>
<tr>
<td>Truffled Mashed Potatoes</td>
<td>9</td>
</tr>
<tr>
<td>Stone-ground Cheese Grits</td>
<td>7</td>
</tr>
<tr>
<td>Gruyère Potato au Gratin</td>
<td>7</td>
</tr>
<tr>
<td>Dirty Wild Rice</td>
<td>7</td>
</tr>
<tr>
<td>Fries, Two Sauces</td>
<td>5</td>
</tr>
</tbody>
</table>
# STEAKS AND CHOPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-oz Petite Filet Mignon</td>
<td>35</td>
</tr>
<tr>
<td>9-oz Filet Mignon</td>
<td>39</td>
</tr>
<tr>
<td>14-oz Prime Eye of Rib Eye</td>
<td>50</td>
</tr>
<tr>
<td>16-oz Prime Bone-in Filet</td>
<td>62</td>
</tr>
<tr>
<td>14-oz Milk-fed Veal Chop</td>
<td>45</td>
</tr>
<tr>
<td>Four-bone Rack of Lamb</td>
<td>49</td>
</tr>
</tbody>
</table>

# ACCOMPANIMENTS

## SAUCES
- Horseradish Cream: $3
- T-1 Steak Sauce: $3
- Foie Gras Butter: $6
- Marchand de Vin Sauce: $6
- Truffle Butter: $6
- Lobster Béarnaise: $8
- Bone Marrow Sauce: $5

## TOPPERS
- Blue Cheese Crust: $5
- Sautéed Mushrooms: $5
- Sautéed Gulf Oysters: $7
- Sautéed Gulf Shrimp: $8
- Sautéed Maine Lobster: $14
- Seared Foie Gras: $16

# R’EVOLUTION STEAK INFORMATION

## STEAK TEMPERATURES

<table>
<thead>
<tr>
<th>Blue/Pittsburgh</th>
<th>Rare</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charred or seared, red throughout, cold center</td>
<td>Seared outer edges, red in middle, cold center</td>
</tr>
<tr>
<td>Medium-Rare</td>
<td>Medium</td>
</tr>
<tr>
<td>Slightly charred outside, pink throughout, cool pink center</td>
<td>Cooked to a pink state inside, warm center</td>
</tr>
<tr>
<td>Medium-Well</td>
<td>Well done</td>
</tr>
<tr>
<td>Brown outside, very small amount of pink center visible</td>
<td>Charred on outer edges, moist, completely brown, hot throughout</td>
</tr>
</tbody>
</table>

We serve the finest USDA Prime and dry-aged steaks, selected to our specifications.
All our steaks are seasoned with sea salt and cracked black pepper then charred on our 1200°F broiler.
A selection of our steaks is aged for a minimum of 28 days in our Market Room case.