

## SOUPS AND GUMBOS

<b>Seafood Gumbo</b> <i>Louisiana Seafood, Scallion Rice</i>	14
<b>Death by Gumbo</b> <i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	18
<b>Creole Louisiana Snapping Turtle Soup</b> <i>Deviled Quail Eggs, Madeira</i>	15
<b>Lobster Corn Consommé</b> <i>Baby Corn, Lobster Dumpling</i>	15

## SALADS

<b>House Salad with Crispy Vegetables</b> <i>Haricot Vert, Cucumber, Torn Croutons</i>	13
<b>Cajun-fried Oyster Salad</b> <i>Crisp Bacon, Blue Cheese Dressing</i>	15
<b>Raw Vegetable Salad</b> <i>Artichokes, Asparagus, Parmigiano-Reggiano, Preserved Lemon Vinaigrette</i>	13
<b>Roasted Baby Beets</b> <i>Goat Cheese, Molasses-Candied Pecans</i>	16
<b>Heirloom Tomato &amp; Burrata</b> <i>Basil Oil, Balsamic Gastrique</i>	16

## COLD APPETIZERS

<b>Shrimp &amp; Melon Escabeche</b> <i>Fennel, Honey Yogurt, Pickled Rind</i>	15
<b>Black Truffle Beef Tartare</b> <i>Pickled Vegetables, Grilled Bread</i>	18
<b>Espresso-crusting Venison Carpaccio</b> <i>Black Walnuts, Shaved Dark Chocolate</i>	15
<b>Oysters on the Half Shell</b> <i>Mignonette, Cocktail</i>	½ DOZ 12   DOZ 18
<b>Oysters on the Half Shell R'evolution Style</b> <i>Cucumber Lemon Granita, Tangerine Salsa</i>	½ DOZ 16   DOZ 21

## HOT APPETIZERS

<b>Beer-battered Crab Beignets</b> <i>Four Ré-moulades</i>	16
<b>Fire Roasted Oysters</b> <i>Smoked Bienville Butter</i>	15
<b>Crisp Sweetbreads</b> <i>Herbsaint Meunière, Forest Mushrooms</i>	17
<b>Crabmeat-stuffed Louisiana Frog Legs Niçoise</b> <i>Fennel, Saffron</i>	24
<b>Brick Oven Roasted Bone Marrow</b> <i>Seasonal Garnish, Crostini</i>	19

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

## SALUMI SELECTIONS

*Served with house-made accompaniments*

<b>Prosciutto San Daniele</b> <i>Pig, Coarse Salt, Air, Time</i>	<b>16</b>
<b>Jamón Ibérico de Bellota</b> <i>Pata Negra Ham</i>	<b>40</b>
<b>Solo Board</b> <i>6 Chef Selections, Feeds 1</i>	<b>22</b>
<b>“Pig Out” Board</b> <i>Chef’s “Binge” Board, Feeds 2</i>	<b>28</b>
<b>Familia Board</b> <i>10 Chef Selections, Feeds 4</i>	<b>36</b>
<b>Grande Board</b> <i>16 Chef Selections, Feeds 8</i>	<b>85</b>

## POTTED MEATS AND TERRINES

<b>Hog’s Head Cheese</b> 6	<b>Daube Glacé</b> 6	<b>Mousse</b> 6
<b>Torchon of Foie Gras</b> 14	<b>Rillettes</b> 6	<b>Country Pâté</b> 6

## TRAMONTO’S CAVIAR STAIRCASE

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

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

## PASTAS

<b>Linguine and Manila Clams</b> <i>Garlic, Scallions, Thyme, Chile Oil</i>	<b>26</b>
<b>Blue Crab Tajarin</b> <i>Saffron, Oven Dried Tomato, Botarga</i>	<b>28</b>
<b>Sheep Ricotta Gnocchi with Lobster</b> <i>Vanilla, Tarragon, Lobster Roe</i>	<b>32</b>
<b>Rabbit Cavatelli</b> <i>Braised Rabbit, Shaved Asparagus, Morel Mushrooms, Pecorino Mornay</i>	<b>29</b>
<b>Summer Squash Risotto</b> <i>Farro. Lemon-Dill Vinaigrette, Goat Cheese Stuffed Squash Blossom</i>	<b>26</b>

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

# STEAKS AND CHOPS

6-oz Petite Filet Mignon	37
9-oz Filet Mignon	42
14-oz Prime Eye of Rib Eye	50
16-oz Prime Bone-in Filet	74
40-oz Tomahawk Rib Eye for Two	99
14-oz Milk-fed Veal Chop	56

# ACCOMPANIMENTS

## SAUCES

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

## TOPPERS

Blue Cheese Crust	5
Sautéed Mushrooms	5
Sautéed Gulf Oysters	8
Sautéed Gulf Shrimp	8
Sautéed Maine Lobster Meat	14
Seared Foie Gras	16

## R'EVOLUTION STEAK INFORMATION

### STEAK TEMPERATURES

#### 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*

*We serve the finest USDA Prime steaks selected to our specifications. All of our steaks are seasoned with sea salt and cracked black pepper then charred on our 1200°F broiler.*

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

## FISH

<b>Shrimp N' Blue Grits</b>	<b>31</b>
<i>Herb Roasted Shrimp, Creole Cream Cheese Blue Grits, Smokey Tomatoes, Pickled Pork</i>	
<b>Seared Sea Scallops and Foie Gras</b>	<b>38</b>
<i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	
<b>Red Fish Orleans</b>	<b>35</b>
<i>Stuffed Artichoke, Crab Calas, Spinach Crema, Caviar Butter</i>	
<b>Grilled Swordfish</b>	<b>33</b>
<i>Eggplant Puree, Tasso Piperade, Mirliton Salad</i>	
<b>Cajun Cioppino</b>	<b>39</b>
<i>Shrimp, Clams, Mussels, Crawfish, Blue Crab Lollipop in Spicy Fish Stew</i>	

## MEAT AND GAME

<b>Braised Boneless Short Ribs</b>	<b>35</b>
<i>Rutabaga-citrus Purée, Red Wine Sauce</i>	
<b>Pollo Verde</b>	<b>35</b>
<i>Spring Chicken, Hominy Succotash, Tamale Dumplings, Salsa Verde</i>	
<b>Triptych of Quail</b>	<b>37</b>
<i>Southern-fried, Boudin-stuffed, Absinthe-glazed</i>	
<b>Rabbit Natchez</b>	<b>38</b>
<i>Sausage Stuffed Loin, Fried Leg, Maque Choux Cornbread, Red Eye Gravy</i>	
<b>Tournedos of Beef</b>	<b>41</b>
<i>Buttermilk Chive Pomme Puree, Grilled Baby Squash Salad, Gremolata Sauce</i>	
<b>Panéed Veal Chop</b>	<b>68</b>
<i>Warm Crabmeat Salad, Truffle Aioli</i>	

## SIDE DISHES

### VEGETABLES

<i>Artichoke-mirliton au Gratin</i>	<b>9</b>
<i>Grilled Asparagus, Parmesan Espuma</i>	<b>9</b>
<i>Brick Oven Brussels Sprouts, Bacon</i>	<b>9</b>
<i>Smothered Greens</i>	<b>9</b>
<i>Sautéed Mushrooms</i>	<b>9</b>

### STARCHES

<i>Creole Cream Cheese Potatoes</i>	<b>9</b>
<i>Truffled Mashed Potatoes</i>	<b>9</b>
<i>Gruyère Potato au Gratin</i>	<b>9</b>
<i>Bay Laurel Grits</i>	<b>9</b>
<i>Dirty Wild Rice</i>	<b>9</b>
<i>Fries, Two Sauces</i>	<b>6</b>

*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.*

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