

starters

PULLED PORK SPRING ROLLS

slow roasted pork, cabbage, carrots, jalapeño, chipotle BBQ dipping sauce 8

CRAB RAVIGOTE & HEIRLOOM TOMATOES

Lake Pontchartrain jumbo lump crabmeat, preserved lemon 12

POT O' BBQ SHRIMP

jumbo Gulf shrimp, classic New Orleans buttery BBQ sauce with Abita Amber beer, garlic, rosemary and lemon; grilled ciabatta 9

CRAB BEIGNETS

Lake Pontchartrain crabmeat, Abita Amber beer batter, creamy ravigote sauce 9.5

CRISPY PANKO EGGPLANT STICKS

Creole spice, Parmigiano-Reggiano, smoked paprika aioli 7.5

BUTTERMILK FRIED OYSTERS

local P&J oysters, braised leeks, house-cured bacon, horseradish 11.5

CREOLE CRAB DIP

perfect for sharing...Lake Pontchartrain lump crabmeat, housemade Creole cream cheese, scallions, toasted chevre, brioche 14

MAC & 3 CHEESES

creamy Irish white cheddar, Gruyere, Parmigiano-Reggiano, crunchy panko & Parmesan topping 7

soup & salad

ROASTED BUTTERNUT SQUASH SOUP

melted leeks, warm spices, housemade crème fraiche, toasted pumpkin seeds 7.5

CHICKEN & ANDOUILLE GUMBO

dark roux, Creole Country andouille sausage, local Jazzman aromatic brown rice 7.5

APPLE WALNUT SALAD

tart apples, farmers market greens, lemon-vanilla bean vinaigrette, crumbled goat cheese 7.5

CHILLED WEDGE SALAD

iceberg lettuce, buttermilk-black pepper dressing, croutons, house-cured bacon, shaved radishes, Maytag blue cheese 7.5

PEAR & PECAN SALAD

farmers' market greens, toasted Louisiana pecans, Steen's cane syrup vinaigrette, Manchego 8

sides

Jumbo Lump Crabmeat 8 • Garlic Frites 5 • Sautéed Asparagus 6 • Slow Roasted Wild Mushrooms 7

happy hour 3-6 pm M-F @ the bar • **b4 sunset** 5-6:15 pm - 3 courses - \$18.50

executive chef chris montero • DINNER M - TH: 5-9 pm / F & SAT: 5-10 pm • LUNCH M - F: 11:30 am - 2 pm • BRUNCH SUN 10 am - 2 pm

FINS WITH BENEFITS!

6 fall FINFISH entrées BENEFIT your health, your heart, our local fishermen and community cancer research!

finfish entrées

GRILLED REDFISH WITH AGED BALSAMIC

confit of wild mushrooms, spaghetti squash, charred Vidalia onion, balsamic vinegar, extra virgin olive oil 27.5

CHEF'S FRESH CATCH
WITH JUMBO LUMP CRABMEAT
seasonal wilted greens, crispy brabant potatoes, local citrus butter sauce 27

OVEN ROASTED FLOUNDER
sweet potato bacon hash,
green peppercorn
Creole mustard vinaigrette 23

SAUTÉED SPECKLED TROUT

sautéed fingerling potatoes, blistered grape tomatoes, braised greens, grilled green onion, crab butter 26.5



SEARED WILD SALMON

apple cranberry chutney, wilted radicchio, preserved lemon, ginger couscous 19.5
10% of proceeds benefit Touro's Supportive Cancer Care Center

TUNA ROCKEFELLER

pan seared fillet over sautéed baby spinach, fennel, bacon and apple, touch of Herbsaint, crispy buttermilk onion rings, paprika oil 28.5

entrées

Vegetarian options created upon request.

SEARED SCALLOPS WITH SATSUMA-CHILI VINAIGRETTE

coriander crusted scallops, shaved fennel, local satsumas, grilled kale 23
"Get Fit with Ralph" SPA PLATE

BOURBON GLAZED PORK RIB-EYE

brined & grilled, butternut squash purée, bacon & red wine braised red cabbage, Steen's & bourbon drizzle, apple cranberry compote 20

LOUISIANA CRAB FETTUCCINE

charred grape tomatoes, shiitake mushrooms, asparagus, baby spinach, jumbo lump crabmeat, light herbed white wine sauce 18.5

HARRIS RANCH HANGER STEAK & GARLIC FRITES

demi-glace, roasted Brussels sprouts, béarnaise, garlic frites 21.5

PAN ROASTED HERB CHICKEN

herb marinated half chicken, coriander carrots, our famous mac & 3 cheeses 16

GRILLED RIB EYE BORDELAISE

Lyonnais style fingerling potatoes, sautéed spinach & garlic, New Orleans style bordelaise compound butter 28

café b BURGER

Chef Chris' grind of short rib & sirloin, griddled to order; butter lettuce, local tomato, brioche bun with garlic frites & housemade condiments 14.5
Add cheese (Gruyere, Blue or White Cheddar) - 1.50 / Add applewood bacon - 1.50

GULF SHRIMP & LOBSTER RAVIOLI

Champagne beurre blanc, local choupique caviar 23

11-2-12