

APPETIZERS

TURTLE SOUP finished with sherry 8

CHEF'S SOUP OF THE DAY prepared daily using the freshest local ingredients 7

TRUFFLE FRIES with black truffle mayonnaise 9

GRILLED LAMB SPARE RIBS chili pepper and guava glaze, coriander and cilantro cream 14

FRIED SMOKED OYSTERS buffalo trace tomato jam, white remoulade 9

CANE GLAZED SHRIMP corn meal tempura batter, pickled peppers, jalapeño and lime crème fraîche 9

TUNA TWO WAYS tartare and pepper seared with avocado, sweet chili, wasabi crème fraîche 11

PICKLED BEET SALAD roasted pecans, goat feta, arugula, orange blossom vinegar 6.5

CORN FRIED CRAWFISH SALAD green tomato chow chow, lolla rosa, creole mustard vinaigrette, grilled sweet corn 11

CITY PARK SALAD baby red oak, romaine, granny smith apples, stilton blue and applewood smoked bacon 8

MAIN COURSE

SEARED TURKEY BREAST SANDWICH multigrain bread, strawberry compote, baby swiss, grilled romaine & tomato, roasted pecan butter, onion crisps 16

BBQ GULF SHRIMP* new orleans bbq broth, assorted wild mushrooms, brown buttered baguette 18 **Eat Local Challenge Dish**

CHEDDAR & BACON BURGER brioche roll, horseradish mayo, bread and butter pickles, romaine lettuce, tomato, vinegar fries 14

POACHED REDFISH* local citrus court-boullion, steamed quinoa with whole grains and artichoke hearts, fresh citrus salsa with orange blossom vinegar 22
Get Fit With Ralph Spa Plate

FRIED CHICKEN wrapped in country ham, crispy collards, red eye gravy, red bean purée, boudin balls 15

SEARED YELLOWFIN TUNA SALAD bibb lettuce, oven roasted tomatoes, baby green beans, spicy boiled fingerling potatoes, shaved red onions, olive tapenade, basil vinaigrette 22

SAUTÉED VEAL PAILLARDS country ham, gruyere cheese, lemon pan sauce, wilted spinach, roasted red pepper 20

PAN SEARED BISTRO STEAK fried oysters, baby green beans, sautéed potatoes and caramelized onions, new orleans style bordelaise 25

SIDES

LOUISIANA CRAWFISH TAILS 9 • **SAUTÉED GARLIC SHRIMP** 6.5 • **HARICOT VERT** 5 • **GRILLED ASPARAGUS** with aged balsamic vinegar 6

Executive Chef Chip Flanagan

10¢ MARTINIS!

GIN OR VODKA...UP OR ROCKS...DIRTY OR DRY...
with the purchase of any lunch entrée

2 COURSE LUNCH

1ST COURSE

CHEF'S SOUP OF THE DAY

PICKLED BEET SALAD

roasted pecans, goat feta, arugula,
orange blossom vinegar

2ND COURSE

PORK MEATBALLS & TAGLIATELLE PASTA

mississippi shiitakes, madeira cream sauce

18 / 15 a la carte

WOODEN NICKEL SANDWICH

house-cured corned beef, seared pork belly,
white cheddar, bread and butter pickles, coleslaw,
jalapeño mayonnaise, focaccia

17 / 14 a la carte

CHEF'S SPECIAL

changes daily; made with seasonal
and local products

ANOTHER LOVELY DAY

Watermelon infused Old New Orleans Rum,
rhubarb bitters, fresh watermelon juice,
splash of soda 8

20% of proceeds benefits LASPCA

OPERATING HOURS:

Open for Dinner Nightly • Tuesday-Friday Lunch
Sunday Brunch • Private Parties Available