

Dinner Specials

Cup of Duck & Quail Gumbo
\$9.95

Vichyssoise Soup
\$8.95

Watermelon Salad

Heirloom cherry tomatoes, Balsamic Reduction,
Candied Ginger & Julienned Basil
\$8.95

Osetra Siberian Sturgeon Caviar 1 oz.
Brioche Toast Points & Condiments
\$145.00

Soft Shell Crab
With Caper Lemon Butter Sauce over Risotto
\$32.00

Pan Seared Scallops
With Truffles Risotto & Champagne Sauce
\$45.00

Pecan Encrusted Filet of Sea Bass
Butternut Squash & Chardonnay Leek Cream Sauce Served with Potato
Gnocchi
\$48.95

Bone in Ribeye
Twice Baked, Artichoke, baby spinach, Bleu Cheese
& Port Wine Sauce
\$55.00

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