

## Appetizers, Starters & Salads

- Blackened New Orleans Shrimp Remoulade **\$15**
- New Orleans-style seasoned shrimp over smoked cheddar grits  
**\$15 for appetizer      \$30 for entrée**
- Truffled parmesan fries **\$10**
- Grilled sausage w/caramelized onions and creole mustard **\$13**
- Portobella mushrooms filled w/Italian sausage, asiago cheese, herbs and Italian bread crumbs **\$13**
- Jumbo lump crabmeat and smoked gouda cheesecake w/greens **\$14**
- Crispy coconut shrimp topped w/a mango chili paste sauce **\$14**

### Salads

**Wedge Salad:** Candied bacon, crumbled blue cheese, and blue cheese dressing drizzled over a lettuce wedge **\$9**

**Caesar with a Kick:** Romaine lettuce tossed w/our house-made vinaigrette, white anchovies, lemon zest, lemon juice, parmesan, olive oil and a dash of tabasco **\$9**

**Steak Salad:** Sliced strip steak, fried onions & buttermilk ranch over crispy greens and topped with French fries **\$18**

**Muffaletta Salad:** A savory mixture of marinated Kalamata, Greek and Spanish olives, carrots, celery and cauliflower tossed over fresh greens **\$10**

**House Salad:** Greens, tomatoes, sliced red onions and cucumbers topped with our own aged balsamic strawberry preserve vinaigrette **\$8**

### Soups

She-crab bisque with jumbo lump crabmeat **\$9**

Roasted wild mushroom bisque **\$8**

Sweet potato bisque **\$7**

## **Burgers & Sandwiches**

*All sandwiches dressed w/lettuce, tomato & onions and served with French fries.*

**Cajun Roasted Pork Shoulder:** Braised for 24 hours w/house-made rub of special spices, garlic, onions, and herbs **\$14**

**Muffaletta:** Mortadella, ham, capicola, provolone cheese, and olive salad layered together, then baked **\$15**

**Cuban Sandwich:** Layers of pulled pork, bacon, Dijon mustard & pickles topped with Swiss cheese and baked **\$15**

**New Orleans Fried Shrimp:** Seasoned with house-made Cajun spice **\$18**

**Grilled & Marinated Portobello Mushroom:** On a brioche bun **\$14**

**Cajun Popcorn Chicken Sandwich:** Crispy seasoned chicken dressed with Cajun aioli **\$15**

**Steak Burger:** Handcrafted from ground short ribs and ribeye **\$14**

### **Burger add-ons:**

- Smoked bacon **\$5**
- Cheese (Cheddar, American or Swiss) **\$3**
- Sautéed Mushrooms **\$4**
- Caramelized Onions **\$4**

## **Sides**

Fondue mashed potatoes **\$6**

Candied sweet potatoes **\$5**

Smothered collard greens **\$5**

Truffled parmesan fries **\$6**

Sauteed spinach **\$6**

Creamed Sweet Corn **\$6**

Gingered Green Beans **\$5**

Roasted caramelized root vegetables **\$6**

## Main Courses

**Lump Crabmeat Cake:** Served over sauteed spinach w/a roasted red pepper beurre Blanc **\$34**

**\*\*Seafood Court Bouillon (Coo-be-yoon):** A stew of shrimp, crabmeat, crawfish, scallops and fish simmered in a spicy tomato/seafood stock reduction laced w/Pernod and sauce Rouille **\$32**

**\*\*Seared Ahi Tuna & Crispy Coconut Shrimp:** Served over coconut rice and gingered string beans **\$30**

**Seafood Lasagna:** Ricotta, mozzarella & parmesan cheese lasagna topped with shrimp, crabmeat and Cajun cream sauce **\$30**

**\*Blackened (or not) Salmon:** Topped w/pecan praline sauce and served over mashed sweet potatoes and smothered collard greens **\$29**

**\*Prime Rib:** Slow roasted, then grilled w/red wine reduction and served with creamed spinach and Brabant potatoes **\$36**

**\*Slow-roasted Pork Shoulder & Grilled Andouille Sausage:** Served over Cajun jambalaya and topped with pan juice **\$25**

**\*\*Sliced Strip Sirloin:** Lacquered w/cane syrup BBQ sauce and served with creamed sweet corn and baked mac & cheese **\$30**

**\*Beef Short Ribs:** Braised for 24 hours, then topped with caramelized onion and pan sauce over fondue mashed potatoes **\$28**

**Crispy Chicken Tenders:** Served w/fries and creamed sweet corn **\$24**

**\*Baked Chicken:** Oven roasted with lemon & olive oil and served on a bed of caramelized root vegetables **\$26**

*\* Gluten free*

*\*\* Can be modified to be gluten free*

## Pasta Dishes

**Cajun Seafood Pasta:** A Philly favorite! Shrimp, crabmeat and crawfish simmered in Cajun spiced parmesan cream sauce **\$29**

**Vegetarian Pasta du jour:** A selection of seasonal vegetables, roasted garlic, olive oil and fine herbs served w/shaved asiago **\$22**

**Carbonara Pasta du jour:** Roasted wild mushrooms and crispy pork belly deglazed w/a marsala cream sauce **\$25**

**Crab Gravy w/Claw and Jumbo Lump Crabmeat:** Simmered in white wine, fines herbs, and marinara **\$28**

## For the Little Ones (10 and under)

**\$8 each**

- **Handcrafted macaroni & cheese**
- **Burger w/French fries**
- **Chicken tenders w/fries**
- **Short ribs and mashed potatoes**

*All Children's plates are served with applesauce.*

## Desserts

**\$9 each**

- **New Orleans Beignets** tossed w/lots of powdered sugar
- **Chocolate Bourbon Pecan Pie** topped with ice cream
- **Sticky Bun Bread Pudding** topped with whipped cream
- **Chocolate Yum Yum Cake** with berry puree

*All desserts and toppings are handcrafted on premise.*

# Brunch

**9 a.m.-2 p.m.**

**Bananas Foster French Toast:** topped with fresh whipped cream. **\$14**

**Eggs Sardu:** Poached eggs over bacon-creamed spinach, topped with hollandaise sauce. **\$14**

**Creole Seafood Omelette:** Shrimp, crabmeat and crawfish simmered in Creole sauce and served over a cheese omelette. **\$16**

**Chicken & Waffles:** Crispy chicken tenders over buttermilk waffles topped with vanilla bourbon syrup. **\$14**

**Scrambled eggs with grilled sausage or bacon.** **\$14**

**Roasted Vegetable Omelette:** Roasted seasonal root vegetables served over a fluffy omelette. **\$14**

**Steak & Eggs:** Grilled ribeye steak with fried eggs. **\$18**

*All entrees served with home fries and either mixed fruit or house salad.*

## Sides \$4

**Bacon**  
**Sausage**  
**Grits**

## Children 10 & under

The adult menu is available with smaller children's portions at 1/2 the above price.

**Children's plate Waffles or Scrambled Eggs or French Toast w/bacon or sausage \$7**

## Drinks

**Mimosas, Bloody Mary's, Draft Beer, Ramos Gin Fizz \$4**

**Iced Tea, Select Juices & Bottomless Coffee \$3**

Serving coffee from Finger Lakes Coffee Roasters