

**SMALL PLATES: 02/15/18**

**Pimento Cheese Fondue**, croutons, cream, capers **12**  
**Stuffed Oysters**, lump blue crab, local oyster mushroom, lavash, lemon hollandaise **6**  
**Oyster on the 1/2 shell**, clementine, pickled fennel, spicy red chili sauce **2**  
**Lamb Chops**, chevre potato salad, jalapeno pesto, red pepper coulis **16**

**Ahi Tuna Tartare**, green papaya, sarachi shoyu, nori cracker **9**

**Duck-Crawfish Gumbo**, andouille sausage, okra, eggplant **9**

**ENTRÉES:**

**Angus Spinalis**, creamed yellow corn, zucchini, baby potatoes, pernod **24**

**Atlantic Halibut**, steel cut white grits, Tasso ham, green peppercorn-pineapple puree, green asparagus slaw **36**

**Mahi Mahi**, butternut squash, tiny bok choy, black beans, apricot-BBQ sauce **24**

**Ahi Tuna**, baby bok choy, Chinese black beans, goat's cheese crema, salted ham, tomatillo dressing **27**

**Pork Shank**, celery root, pepita-cherry gremolata, spaghetti squash, roasted shallots, balsamic bordelaise **24**

**14oz. Black Angus Rib Eye Steak**, marble potatoes, creamed kale, pancetta ham, caper-roasted garlic bordelaise **35**

**DESSERT SPECIAL:**

**Golden Raisin & Walnut Bread Pudding** **5**

**Amaretto Cheesecake** **9**

**Lemon-Vanilla Pound Cake** **9**

**Nutella-Milk Chocolate Croissant Bread Pudding** **8**

**Blueberry Mousse & Chocolate Chip Cookie** **8**

**Chocolate Almond Upside Down Cake** **10**

**Vanilla Ice Cream & Fruit** **5**

**ADULT BEVERAGES:**

**Wine Special:** Le Charmel Rose, Cotes de Provence **7**  
Tradition, Napa Valley **12/40**

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**Belgium Waffle, Dulce de Leche, Vanilla Ice Cream, Fruit** **7**

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