

# FRENCH QUARTER

## FIRST COURSE

### **ARTISAN CHEESE - 12**

SMALL BATCH FARMHOUSE CHEESES, FLATBREAD CRACKERS, NUTS, DATES, FIG COMPOTE

### **JUMBO LUMP CRAB CAKES - 13**

FRESH MARYLAND CRAB, RED PEPPER ROMESCO, BASIL OIL, MICROGREENS

### **HOT BREAD BOWL - 11**

CREOLE CREAM CHEESE AND ARTICHOKE CRAB DIP, CRUSTY BREAD

### **CALAMARI - 10**

LIGHTLY BREADED AND FLASH FRIED WITH CAPERS, ROASTED RED PEPPER, LEMON, RED PEPPER AIOLI

### **BLACK SESAME SEARED SCALLOPS - 11**

PACIFIC DIVER SCALLOPS, FRESH SAGE BUERRE BLANC, FRIED LEEK

### **OYSTERS ROCKEFELLER - 12**

JUMBO HALF SHELL OYSTERS, BLEU CHEESE, SPINACH, PARMESAN, APPLEWOOD SMOKED BACON

### **FRENCH QUARTER EGG ROLLS - 8**

CHICKEN AND CAJUN ANDOUILLE SAUSAGE, VEGETABLES, CHEDDAR CHEESE, CHIPOTLE RANCH DIPPING SAUCE

### **SHRIMP COCKTAIL - 12**

LARGE GULF SHRIMP, ZING ZANG COCKTAIL SAUCE, FRESH LEMON

## SECOND COURSE

### **OYSTERS IN BROCHETTE - 9**

GRILLED OYSTERS, BACON, ROSEMARY, BABY SPINACH, GRILLED ONIONS, ROASTED RED PEPPERS, CREOLE MUSTARD VINAIGRETTE

### **MUFFULETTA SALAD - 9**

SALAMI, MORTADELLA, PROVOLONE, BLACK FORREST HAM, ONIONS, ROMAINE LETTUCE, HERBED GARLIC AND OLIVE VINAIGRETTE

### **CAESAR - 6**

ROMAINE LETTUCE, CAESAR DRESSING, CAPER BERRIES

ADD FLASH FRIED CALAMARI AND FRESH LEMON - 4

### **CASINO HOUSE SALAD - 5**

ICEBURG, ROMAINE, FRESH VEGETABLES, PLAYERS CROUTON, CHOICE OF BUTTERMILK RANCH, BLEU CHEESE, BLONDE BALSAMIC VINAIGRETTE, HONEY MUSTARD, CATALINA OR ITALIAN

### **CHICKEN & ANDOUILLE SAUSAGE GUMBO - 6**

GUMBO, CREOLE RICE, CRUSTY BREAD

### **LOBSTER BISQUE - 6**

CREAMY SHELLFISH SOUP FINISHED WITH LOBSTER CLAW MEAT

### **TRADITIONAL FRENCH ONION - 5**

CARAMELIZED ONIONS, BRANDY, RICH BEEF STOCK, BUTTERY CROUTON, PROVOLONE

### **SOUP DU JOUR - 6**

CHEF'S CHOICE SOUP OF THE DAY

ADD 4OZ GRILLED CHICKEN - 4

ADD 4OZ GRILLED STEAK - 6

ADD 3 GRILLED SHRIMP - 7

ADD 4OZ PAN SEARED SALMON - 7

## MAIN COURSE

### **CHICKEN ROCHAMBEAU - 21**

CHICKEN BREAST, BLACK FORREST HAM, BOURSIN CHEESE, PASTRY, BROCCOLI RABE, BERNAISE

### **GRILLED RIBEYE STEAK HAND CUT TO ORDER - 12OZ - 23 14OZ - 25**

GARLIC-ROSEMARY MASHED YUKON GOLDS, PAN SEARED ASPARAGUS, CITRUS-SAGE SAUCE

### **FRENCH QUARTER PRIME RIB - 25**

14OZ CUT, SLOW ROASTED, GARLIC-ROSEMARY MASHED YUKON GOLDS, GRILLED ASPARAGUS YUENGLING AU JUS

### **FRENCH QUARTER HAND CUT FILET - 28**

8OZ GRILLED BEEF TENDERLOIN FILET, GARLIC-ROSEMARY MASHED YUKON GOLDS, HARICOT VERT CHOICE OF DEMI GLACE OR YUENGLING BOCK MOLASSES GLAZE

BLEU CHEESE BUTTER SIZZLE - 3

OSCAR: ASPARAGUS, JUMBO LUMP CRAB MEAT & BERNAISE - 4

### **GRILLED FILET & LOBSTER - 29**

FRENCH QUARTER HAND CUT 8OZ FILET, LOBSTER TAIL, DRAWN BUTTER, GARLIC ROSEMARY MASHED YUKON GOLDS, GRILLED ASPARAGUS & BERNAISE

ADD 2 PAN SEARED JUMBO SEA SCALLOPS - 6

ADD 2 GRILLED SHRIMP - 5

### **FISH & CHIPS - 20**

BEER BATTERED & FRIED COD, HOUSE CUT FRIES, CAPER-TARTAR SAUCE

### **RED BOUILLABaisse - 24**

SHELLFISH, SAFFRON TOMATO BROTH, CRUSTY BREAD

### **BOURBON SALMON - 22**

8OZ PAN SEARED FRESH SALMON FILET, BOURBON GLAZE, JASMINE RICE, HARICOT VERT

### **KOBE BEEF BURGER - 16**

8OZ GRILLED KOBE BURGER, BRIOCHE BUN, APPLEWOOD SMOKED BACON, DOUBLE GLOUCESTER CHEESE, GRILLED RED ONION, MIXED GREENS, HOUSE CUT FRIES

### **CRAWFISH ETOUFFEE - 24**

VEGETABLES AND SPICES COOKED DOWN IN A RICH SEAFOOD BROTH, CRAWFISH, SHRIMP, CREOLE BOILED RICE

### **CAJUN ROASTED VEGETABLE PAPPARDELLE - 16**

PAPPARDELLE PASTA, VEGETABLES, CAJUN SEASONING, HOUSE MADE ALFREDO

ADD SHRIMP & LOBSTER - 7

ADD CHICKEN - 4