



## *Appetizers*

### *Louisiana White Shrimp Cakes*

WITH SAUTÉED MUSHROOMS AND RADICCHIO, ON A BASIL AIOLI AND TOMATO COULIS 12

### *Eggplant Piegata*

THINLY SLICED EGGPLANT, FOLDED AND STUFFED  
WITH A MIXTURE OF ITALIAN CHEESES, EGGPLANT AND PINE NUTS, THEN TOPPED WITH A POMODORO 12

### *Montrachet Goat Cheese*

PISTACHIO CRUSTED, SERVED WARM  
OVER A BALSAMIC RASPBERRY REDUCTION WITH CHERRY TOMATOES AND WHITE TRUFFLE OIL 12

### *Seared Scallops*

PAN SEARED WITH A PORT WINE, ROASTED GARLIC SAUCE 18

### *Beef Carpaccio*

WITH CAPERS, LEMON AND WHITE TRUFFLE OIL 18

### *Tuna Tartare*

TUNA TWO WAYS ONE WITH GINGER AND THE OTHER CILANTRO;  
DICED TUNA TOSSED IN PONZU, LIME, GREEN ONION, SERVED WITH WASABI AIOLI, AVOCADO AND CHIPS 16

### *Grilled Quail*

WRAPPED IN PANCETTA WITH A FIG AND GRAPE LIQUEUR REDUCTION 12

## *Soups*

### *French Onion Soup 8*

### *Chef's Soup of the Day 5 / 7*

## *Salads*

### *The Dominique*

ROMAINE AND MIXED FIELD GREENS, EUROPEAN CUCUMBER, CARROT,  
TOMATO, HEARTS OF PALM AND ASPARAGUS, SERVED WITH A VEGETABLE VINAIGRETTE 9

### *Caesar*

CRISP ROMAINE LETTUCE LEAVES CHOPPED, THEN TOSSED WITH A DRESSING OF GARLIC, ANCHOVY,  
EGG AND DIJON MUSTARD, TOPPED WITH SHAVED PARMESAN, SERVED WITH A GARLIC PARMESAN CROUTON 8

### *Organic Mixed Field Greens*

ORGANIC FIELD GREENS, TOSSED WITH STRAWBERRY VINAIGRETTE, GOAT CHEESE, CANDIED WALNUTS,  
THIN SLICED RED ONION AND CHERRY TOMATOES 10

### *Buttermilk Peppercorn*

CHOPPED ROMAINE, BACON, EGG, PARMESAN CHEESE,  
TOSSED IN A BUTTERMILK PEPPERCORN DRESSING AND TOPPED WITH AVOCADO 9

### *Shrimp Romoulade Salad*

CRISP ROMAINE, CHERRY TOMATOES,  
CUCUMBERS AND HEARTS OF PALM TOSSED IN A LEMON BASIL AND OLIVE OIL VINAIGRETTE,  
THEN TOPPED WITH THREE LARGE SHRIMP TOSSED IN ROMOULADE SAUCE 12

*Executive Chef / Proprietor - Donna Chabert-Malbrough*

A CORKAGE FEE OF \$20.00 IS AVAILABLE FOR THAT SPECIAL BOTTLE OF WINE  
20 % GRATUITY WILL BE ADDED TO ANY PARTY OF 5 OR MORE



## *Main Courses*

### *Seafood and pasta*

#### *Broiled Macadamia-Crusted Grouper*

WITH A PASSION FRUIT-BALSAMIC-BUTTER GLAZE 34

#### *Seared Ahi Tuna*

SESAME-CRUSTED, SEARED RARE, POOLED WITH SAFFRON-CHAMPAGNE SAUCE 26

#### *Goat Cheese Stuffed Shrimp*

OVEN-ROASTED WITH LEMON AND OLIVE OIL 26

#### *Mahi Mahi*

SAUTÉED WITH WHITE WINE, LEMON AND CAPERS 32

#### *Salmon*

OVEN ROASTED WITH A HAZELNUT CRUST 29

#### *Shrimp Scampi Linguini*

LARGE LOUISIANA GULF SHRIMP SAUTÉED IN GARLIC, WHITE WINE, LEMON AND BUTTER SAUCE, SERVED OVER LINGUINI TOPPED WITH BASIL 26

#### *Vegetarian Pasta*

ASPARAGUS, CHERRY TOMATOES, RADICCHIO AND MUSHROOMS  
TOSSED IN A ROSSA SAUCE 15

### *Meat, poultry and game*

#### *Grilled Prime Rib Eye*

PRIME BEEF GRILLED WITH A RED WINE DEMI-GLACE,  
FLECKED WITH PEPPERCORNS AND SHIITAKE MUSHROOMS 36

#### *Grilled Beef Tenderloin*

WITH A PISTACHIO BÉARNAISE SAUCE 34

#### *Grilled Veal Chop*

BONE IN, WITH A PORTABELLO MUSHROOM MARSALA SAUCE 36

#### *Roasted Duck*

DUCK BREAST, SPICE RUBBED THEN PAN SEARED,  
WITH THYME-SCENTED DUCK CONFIT, SERVED WITH AN ORANGE INFUSED REDUCTION 28

#### *Grilled Lamb Chops*

OVEN-ROASTED AND TOPPED WITH ROSEMARY BREAD CRUMBS,  
SERVED WITH A MINT-INFUSED DEMI-GLACE 32

#### *Pork Tenderloin*

WITH CARAMELIZED GRANNY SMITH APPLES  
AND A TANGY SHERRY WINE SAUCE 24

#### *Oven Roasted Free Range Chicken*

HERB RUBBED HALF CHICKEN, PAN SEARED THEN ROASTED,  
SERVED ON A RELISH OF SUNDRIED TOMATO, OLIVES, CAPERS AND ONIONS 24

CHOOSE ONE STARCH; BUTTERMILK MASHED POTATOES, SCALLOPED POTATOES,  
WILD RICE WITH LEEKS, OR ISRAELI COUSCOUS