



Appetizers

Eggplant Piegata

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

Montrachet Goat Cheese

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

Grilled Quail

WRAPPED IN PANCETTA WITH A FIG AND GRAPE LIQUEUR REDUCTION 12

Louisiana Shrimp Cakes

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

Seared Scallops

PAN SEARED WITH A PORT WINE, ROASTED GARLIC SAUCE 18

Tuna Tartare

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

Goat Cheese Stuffed Shrimp

THREE JUMBO LOUISIANA GULF SHRIMP, STUFFED WITH GOAT CHEESE,
OVEN-ROASTED WITH LEMON AND OLIVE OIL 12

Soups

Chef's soup of the day 5 / 7

French onion soup 8

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 CHOPPED, THEN TOSSED WITH A DRESSING OF GARLIC, ANCHOVY, EGG
AND DIJON MUSTARD SERVED WITH A GARLIC PARMESAN CRUSTINI 8

Organic Mixed Field Greens

MIXED FIELD GREENS, RED ONION, STRAWBERRY SLICES AND CANDIED WALNUTS, TOSSED IN A
STRAWBERRY VINAIGRETTE TOPPED WITH CRUMBLLED GOAT CHEESE 10

Buttermilk Peppercorn

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

WITH CHICKEN 8.00 – SHRIMP 8.00 – BEEF TENDERLOIN 12.00 – SEARED TUNA 8.00

Shrimp Remoulade Salad

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

Pulled Duck Salad

MIXED FIELD GREENS, RED ONION, STRAWBERRY SLICES AND CANDIED WALNUTS, TOSSED IN A
STRAWBERRY VINAIGRETTE TOPPED WITH CRUMBLLED GOAT CHEESE 18



Sandwiches

Charbroiled Burger

SERVED WITH LETTUCE, TOMATO AND RED ONION ON A FRENCH SESAME SEED BUN 12

Grilled Rib Eye

THINLY SLICED RIB EYE GRILLED THEN SERVED ON FRENCH BREAD WITH AU JUS AND HORSERADISH 16

Chicken Salad

PULLED CHICKEN, WITH CARROTS, GRANNY SMITH APPLES,
CELERY, GOLDEN RAISINS AND PINE NUTS, TOSSED IN LEMON VINAIGRETTE,
WITH LETTUCE TOMATO AND RED ONION, SERVED ON WHOLE GRAIN BREAD 12

Tuna Salad

FRESH SEARED TUNA WITH CELERY, PICKLES AND RED ONION, TOSSED IN MAYO THEN SERVED WITH
LETTUCE AND TOMATO ON WHOLE GRAIN BREAD 12

SANDWICHES SERVED WITH VEGETABLES AND HOUSE MADE PITA CHIPS

Entrees

Goat Cheese Stuffed Shrimp

JUMBO SHRIMP OVEN-ROASTED WITH LEMON AND OLIVE OIL 18

Shrimp Scampi Linguini

LARGE LOUISIANA GULF SHRIMP SAUTÉED IN GARLIC, WHITE WINE,
LEMON AND BUTTER SAUCE, SERVED OVER LINGUINI TOPPED WITH BASIL 18

Chicken Supreme

HERB RUBBED , PAN SEARED THEN ROASTED,
SERVED ON A RELISH OF SUNDRIED TOMATO, OLIVES, CAPERS AND ONIONS 18

Pork Tenderloin

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

Seared Duck Breast

DUCK BREAST, SPICE RUBBED THEN SEARED, SERVED WITH AN ORANGE INFUSED REDUCTION 24

Beef Tenderloin

WITH A PISTACHIO BÉARNAISE SAUCE PETITE - 24 / LG - 34

Seared Tuna

SESAME-CRUSTED, SEARED RARE, AND POOLED WITH SAFFRON-CHAMPAGNE SAUCE 28

Salmon

OVEN ROASTED WITH A HAZELNUT CRUST 29

Mahi Mahi

SAUTÉED WITH WHITE WINE, LEMON AND CAPERS 32

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

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