

SMALL PLATES

<i>SOUP OF THE DAY (cup/bowl)</i>	6/12	<i>TUNA NACHOS, wonton chips, sriracha aioli</i>	12
<i>TRADITIONAL CAESAR SALAD, local romaine, shaved parmesan, baguette crouton; add grilled shrimp +11; add anchovies +2</i>	7	<i>GRILLED LAMB CHOPS, smoked pear gastrique, warm potato, asparagus, fried shallot salad</i>	18
<i>HOUSE SALAD, local butter lettuce, blood orange-pear & cranberry vinaigrette, goat cheese crostini, grape tomatoes</i>	7	<i>FRIED LOUISIANA OYSTERS, cocktail sauce, remoulade, house potato chips, pickles</i>	14
<i>DUCKTRAP RIVER SMOKED SALMON, capers, pickled red onions, cucumbers, cracked mustard</i>	12	<i>CHARCUTERIE BOARD, serrano coppa, prosciutto di parma, Australian feta, point reyes blue cheese, nuts, olives, mustard, seasonal fruits & jam</i>	18
<i>ARTISAN LETTUCE & FRIED GOAT CHEESE SALAD, pumpkin vinaigrette, cranberries, pepitas</i>	10	<i>ROASTED BONE MARROW CANOES, bacon jam, truffle oil, bread, fresh herbs, shaved parmesan</i>	15

BIG PLATES

<i>PAN SEARED GULF FRESH CATCH, Louisiana pepper cream sauce, dirty rice with andouille and crawfish</i>	32
<i>FRIED GREEN TOMATOES, New Bedford scallops, candied bacon, corn & jalapeno relish, creole brown butter</i>	24
<i>DUTCH OVEN SEAFOOD GUMBO, seasonal fish, grilled shrimp, crab, fried oysters, jasmine rice</i>	24
<i>SNAKE RIVER RAINBOW TROUT, almonds, brown butter, shrimp, crab, green beans</i>	28
<i>SEARED NEW BEDFORD SCALLOPS, house pasta, sautéed lobster, tarragon-sundried tomato cream</i>	32
<i>SEAFOOD & CHORIZO PAELLA, saffron rice, clams, shrimp, mussels, scallop, peppers, onions</i>	18
<i>SKILLET SEARED BLACKENED PRIME NEW YORK STRIP, fried onions, creamed spinach with brie, steak butter</i>	45
<i>WILD BOAR RAVIOLI WITH MUSHROOM RAGOUT, shaved parmesan, drizzled aged balsamic</i>	18
<i>THE LIMITED LA JOLLA BURGER, ground beef, pork, duck & elk, white cheddar cheese, roasted garlic aioli, toasted brioche bun, house chips</i>	14

THE MEATS

All meats are seared or grilled to perfection on The Big Green Egg served with your choice of one side & one sauce

PAN SEARED GULF FRESH CATCH	32	8 OZ C.A.B. CENTER CUT FILET MIGNON	38
PAN SEARED NEW BEDFORD SCALLOPS (4-2oz)	32	16 OZ PRIME RIBEYE	45
		24 OZ PRIME DOUBLE PORK RACK	29

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

SIDES \$6

Asparagus, brown butter, almonds
Roasted squash, zucchini, bell peppers, olive oil, balsamic
Dirty rice with andouille and crawfish
Herb roasted potatoes, pickled onions, bacon, capers
White cheddar macaroni
Cream spinach topped with brie crust

SAUCES

Béarnaise-tasso butter
House mopping sauce
Creole brown butter
Black garlic-truffle butter
Lemon beurre blanc
Horseradish-mustard sauce