



SALADS, SOUPS, AND APPETIZERS

HEIRLOOM TOMATO SALAD 14
FRIED OKRA | PICKLED RED ONIONS | PARMESAN-BASIL PESTO

FARMER JONES CURLY ARUGULA 12
SHAVED RADISHES | LEMON | OLIVE OIL

FARMER JONES BABY LETTUCES 12
SMOKED-TOMATO DRESSING

ASPARAGUS SALAD 15
GRILLED CORN | LOCAL CRAB MEAT | SHALLOT-BASIL VINAIGRETTE

CRISPY VICHYSOISE 10
CRISPY POTATO CHIPS | FRESH-SHAVED TRUFFLE

RED SNAPPER CEVICHE 14
PICKLED RED ONIONS | CILANTRO-AVOCADO DIPPING SAUCE

CARNAROLI RISOTTO 12
SPRING PEAS JUS | SEARED CALAMARI | LEMON-ROSEMARY BUTTER

HEIRLOOM BEET SALAD 10
SHAVED GOAT CHEESE | CRUSHED TARRAGON | MICRO LEMON | OLIVE OIL

FRESH PASTA

All pasta is made fresh daily and cut as fettuccine

OYSTER BROTH | FRESH PEAS | PARMESAN 11 / 18

CHICKEN TARRAGON JUS | FRESH TRUFFLE 9 / 16

SPICY LAMB SAUSAGE | TOMATO BROTH 9 / 16

CHARCUTERIE

MOULARD DUCK PATÉ 12
GRANNY SMITH APPLE CHUTNEY | CELERY ROOT | TOASTED BRIOCHE

FOIE GRAS TERRINE 15
CURLY ARUGULA | GRILLED BRIOCHE

CHARCUTERIE PLATTER 16
DRY ITALIAN SALAMI | GARLIC SAUSAGE | MEDITERRANEAN OLIVES | PARMA HAM | MARINATED PEPPER

SHELLFISH

OYSTERS SOLD BY THE PIECE
ROME POINT (EAST COAST) 2 EA.
APALACHICOLA (GULF COAST) 2 EA.
BEAU SOLEIL (CANADA) 3 EA.

1½-POUND MAINE LOBSTER
HOUSE SALAD | GARLIC BASIL MAYONNAISE
(SERVED COLD) HALF 18 WHOLE 33
CALIZA PLATTER 33
HALF LOBSTER | GULF SHRIMP | TOP NECK CLAMS | OYSTERS | COCKTAIL CRAB CLAWS

FISH AND SEAFOOD

Grouper - 26

Mahi-Mahi - 21

Ahi Tuna - 33

Red Snapper - 26

Cobia - 25

GRILLED 7-OUNCE PORTIONS | FRESH LEMON | OLIVE OIL DRIZZLE | CURLY ARUGULA SALAD

FISH AND CHIPS 28
SCOTTISH BATTER | TARTAR SAUCE | FRESH LEMON

STEAMED BOUCHOT MUSSELS 14
SAFFRON | DIJON MUSTARD | WHITE WINE

BEEF AND POULTRY

AMERICAN KOBE BEEF SLIDERS 16
AGED CHEDDAR CHEESE | GRILLED ONIONS | SAUCE AU POIVRE | POMMES FRITES

BRAISED VEAL OSSO BUCO 26
ORANGE GREMOLATA | BUTTERED CRUSHED POTATO

ROASTED "POULET ROUGE" BABY CHICKEN 24
THYME | LEMON | GARLIC BUTTER | ROSEMARY-PARMESAN CRUSHED POTATO

BISTRO FARE

PORK AND BEANS 24
BRAISED PORK SHOULDER | BAKED BEANS | ROSEMARY OIL | ARUGULA SALAD

QUICHE LORRAINE 15
ARUGULA SALAD | POMMES FRITES

OLIVIER'S HOMEMADE SMOKED SALMON 16
CAPERS | ONIONS | CHOPPED EGGS

LOBSTER CREPES 22
ARUGULA SALAD | POMMES FRITES

FROM THE GRILL (STEAKS)

Kobe Tenderloin - 38
6-OUNCE | SNAKE RIVER FARM

Kobe Skirt Steak - 28
7-OUNCE | SNAKE RIVER FARM

Filet of Beef - 31
8-OUNCE | NIMAN RANCH

New York Strip Steak - 33
10-OUNCE | NIMAN RANCH

Cowgirl Rib-eye Steak - 34
14-OUNCE | NIMAN RANCH

STEAKS SERVED WITH BÉARNAISE SAUCE | HOUSE SALAD | POMMES FRITES

À LA CARTE

HOUSE SALAD | FRESH GARDEN LETTUCES | BALSAMIC VINAIGRETTE 4
POMMES FRITES | SAUCE AU POIVRE 5
TARTUFI BIANCO MAC 'N' CHEESE 5
GRILLED ASPARAGUS | OLIVE OIL | PARMESAN 6
CREAMED CORN | CHIVES | GARLIC CRUMBS 5
WILTED SPINACH | GRATED NUTMEG | MICRO LEMON 4

TAKE HOME

CHEF GAUPIN HAS EXTENDED HIS MENU BY ADDING A RETAIL FOOD LINE TO TAKE HOME.

Curried Lamb Stew - 15

Pork and Beans - 15
BRAISED PORK SHOULDER | BAKED BEANS | ROSEMARY OIL

Sweet Corn Bisque - 8

Duck Confit - 21

French Lentil - 8