

# DINNER

## aperitif

### APPETIZERS

#### CRABMEAT GNOCCHI / \$24

JUMBO LUMP CRABMEAT, POTATO GNOCCHI, PARMESAN CREME,  
WHITE TRUFFLE, GRILLED CIABATTA

#### CRAWFISH AND MOZZARELLA ARANCINI / \$18

FRIED RISOTTO CROQUETTES, STUFFED CRAWFISH AND MOZZARELLA  
SERVED WITH SAUCE AMERICAINE, GARLIC AIOLI AND CRISPY BASIL

#### FRIED GREEN & HEIRLOOM TOMATO / \$22

JUMBO LUMP CRABMEAT, GREEN GODDESS DRESSING, MARINATED SHRIMP, REMOULADE

#### THE LOBSTER ROLLS / \$36

BUTTER POACHED MAINE LOBSTER, DIJON-TARRAGON AIOLI,  
TOASTED PETIT BRIOCHE

#### BEEF CARPACCIO / \$20

MARINATED ARUGULA, PICKLED QUAIL EGG, CAPER BERRIES,  
ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, CROSTINIS

#### PULLED PORK TOSTADA AL PASTOR / \$18

CHARRED PINEAPPLE SALSA, BLACK BEAN PUREE,  
ROASTED POBLANO CREMA, CRISPY CORN TORTILLA, QUESO FRESCA

#### PORK & DUCK SPRING ROLL / \$18

CHILI GLAZE & SESAME SOY DIPPING SAUCE

#### SALMON & TUNA CRUDO / \$22

CITRUS CURED SALMON & AHI TUNA, PINEAPPLE, AVOCADO, EDAMAME  
SEAWEED SALAD, PONZU, CRISPY WONTONS

#### OYSTERS APERITIF / \$22

CRISPY GULF OYSTERS TOSSED IN NEW ORLEANS STYLE BBQ BUTTER, TOPPED  
WITH BACON & BLEU CHEESE CRUMBLES ON GRILLED FOCACCIA

### SALADS & SOUP

#### APERITIF WEDGE / \$14

BIBB LETTUCE, CREAMY PARMESAN DRESSING, GRAPE TOMATO,  
APPLEWOOD SMOKED BACON LARDONS  
...ADD GRILLED CHICKEN (+\$8)  
...ADD PETITE FILET (+\$12)

#### CLASSIC LAKEHOUSE SALAD / \$14

SPRING GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION,  
MAYTAG BLEU CHEESE & SHERRY VINAIGRETTE  
...ADD GRILLED CHICKEN (+\$8)  
...ADD PETITE FILET (+\$12)

#### PEPPER SEARED TUNA / \$24

SPRING MIX, ASIAN VINAIGRETTE,  
MANGO AVOCADO RELISH, SPICY MAYO, WON TONS

#### SOUP DU JOUR / \$MKT

## ENTREES

### **SOFTSHELL PONTCHARTRAIN / \$42**

FRIED SOFT SHELL CRAB, MUSHROOM SCALLION BUTTER, JUMBO LUMP CRABMEAT SERVED WITH HARICOT VERT

### **CREEKSTONE FARMS FILET MIGNON AU POIVRE / \$50**

6 oz. GREEN PEPPERCORN-BRANDY SAUCE, WHIPPED POTATO, ASPARAGUS

### **MARKET FISH / \$MKT**

PAN ROASTED, BASIL LIME JASMINE RICE, BEURRE NOISETTE, TOASTED CASHEWS, CITRUS GASTRIQUE, HARICOTS VERT

### **CREEKSTONE FARMS BRAISED SHORT RIBS / \$42**

GREEN CHILE CHEESE GRITS, SAUCE BORDELAISE, CRISPY TOBACCO RINGS

### **LAMB CHOPS / \$42**

MARINATED GRILLED LAMB CHOPS WITH HERBED ISRAELI COUS COUS, RATATOUILLE, MINT CHIMICHURRI

### **CRAWFISH & SHRIMP PASTA PRIMAVERA / \$36**

ZUCCHINI, SQUASH, EGGPLANT, SPINACH, SUN DRIED TOMATO BASIL PESTO, GARLIC, OLIVE OIL, PARMESAN OVER ANGEL HAIR

### **PANEED CHICKEN PICATTA / \$30**

SERVED WITH CREAMY BRIE ORZO, BLISTERED CHERRY TOMATOES, LEMON CAPER DILL BUTTER

### **DUCK DUET / \$40**

CURED DUCK BREAST, CRISPY DUCK LEG CONFIT, BEET RISOTTO, HONEY-ORANGE GLAZED BRUSSELS SPROUTS, POMEGRANATE GLACE

### **PORK TENDERLOIN / \$38**

CIDER BRINED PORK TENDERLOIN WITH STICKY BACON COLLARD GREENS, ROASTED SWEET POTATO, APPLE ONION MARMALADE, FINISHED WITH TANGY SMOKY BBQ SAUCE

### **PRALINE CRUSTED SALMON / \$34**

STEEN'S BROWN BUTTER VINAIGRETTE, SERVED WITH ASPARAGUS

### **BEEF WELLINGTON / \$34**

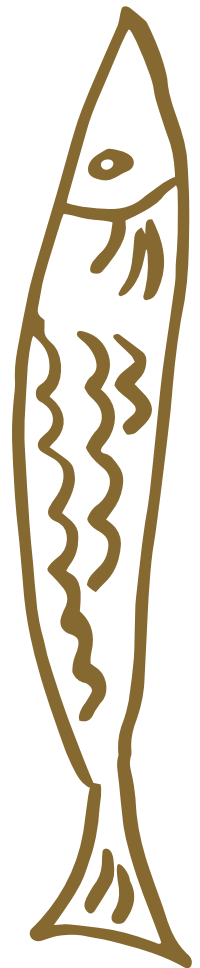
4 OZ., STUFFED WITH CRAWFISH SMOKED GOUDA, WILD MUSHROOM MARCHAND DE VIN, CREOLE HOLLANDAISE, GRILLED ASPARAGUS

### **APERITIF BURGER / \$22**

½ POUND ANGUS BEEF, PRALINE BACON, GRILLED ONION, BRIE, CHANDELEUR ISLAND DRESSING, POPPYSEED KAISER ROLL

### **LAGNIAPPE / \$10**

ROASTED ASPARAGUS  
HOUSEMADE TRUFFLE PARMESAN FRITES  
LAKEHOUSE SIDE SALAD  
CASHEW LIME BASIL RICE  
WHIPPED POTATOES



**CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST.**

CONSUMING RAW OYSTERS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS/ ALLERGIES.  
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.  
A MAXIMUM OF 6 SEPARATE CHECKS PER TABLE.