

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 / \$20

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

CHILI BUTTER ROYAL REDS / \$18

SWEET CORN JOHHNY CAKES TOPPED
WITH A GREEN TOMATO CHOW CHOW
AND CRISPY TORTILLA STRIPS

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

RED FISH PONTCHARTRAIN / \$42

PAN SAUTEED RED FISH, 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

CREEKSTONE FARMS BRAISED SHORT RIBS / \$42

GREEN CHILE CHEESE GRITS, SAUCE BORDELAISE, CRISPY TOBACCO RINGS

LAMB CHOPS / \$44

NEW ZEALAND LAMB, SWEET POTATO PUREE, SWEET PEPPER GLAZE, GREEN BEANS

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

VEAL SALTIMBOCCA / \$32

PAN SAUTEED VEAL CUTLETS, PROSCIUTTO, BUTTERNUT SQUASH FETTUCINI, BROCCOLINI, WHITE WINE DEMI GLACE

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 POTATOS

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.

