



## COLD APPETIZERS

### BEEF CARPACCIO\*

Thinly sliced filet mignon with a radicchio port wine compote and Parmesan crisp.

... 16 ...

### ALABAMA SHRIMP COCKTAIL

Chilled Jumbo Gulf shrimp with cilantro-lime spiked cocktail sauce.

... 15 ...

### WEST INDIES SALAD

A Gulf Coast classic - lump crabmeat marinated with cider vinegar, sweet onions and seasonings.

... 17 ...

### OYSTERS ON THE HALF SHELL\*

Freshly-shucked Gulf oysters of the day.

½ Dozen      Dozen

... 10 ...      ... 18 ...

### CHEESE PLATE

Selection of artisan cheeses from Sweet Home Farms in Elberta, Alabama, Belle Chevre in Elkmont, Alabama and offerings from other local purveyors whenever available.

... 14 ...

## COLD & HOT COMBO

### FRIED GREEN TOMATOES AND ALABAMA SHRIMP REMOULADE

Fresh green tomatoes fried to a crisp, topped with chilled, peeled Alabama shrimp in a New Orleans-inspired remoulade sauce.

... 14 ...

## HOT APPETIZERS

### CRABMEAT AND CRAWFISH CAKES

The best of both worlds in one plate. Our popular crawfish cake drizzled with citrus beurre blanc paired with a fresh crab cake on top of lobster cream sauce.

... 15 ...

### CANE SYRUP-GLAZED 3-DAY PORK BELLY

Seared and served on a bed of creamy, organic, stone-ground cheese grits with a flavorful orange-ginger reduction.

... 12 ...

### OYSTERS BIENVILLE

Baked oysters topped with a rich shrimp and mushroom cream sauce.

... 14 ...

### FRIED ALLIGATOR

A Gulf Coast favorite - flash-fried alligator with a New Orleans-inspired remoulade sauce.

... 14 ...

## SOUPS

### SOUP DU JOUR

Chef's selection of a house-made soup.

... 8 ...

### GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, ham hocks and beef brisket in seasoned pot liquor, lightly smoked using Bob Baumhower's SmokePistol®.

... 8 ...

## SALADS

### HOUSE SALAD

Our signature house salad is a blend of mesclun salad greens, fresh citrus segments, and sweet and spicy roasted pecans, all tossed with our house dressing - a mango, lemongrass and ginger vinaigrette.

... 7 ...

### GORGONZOLA, PEAR AND BABY SPINACH SALAD

A wonderful presentation of crisp pear, blue cheese and baby spinach tossed in a Conecuh bacon dressing with fire-roasted pecans.

... 12 ...

### CAESAR SALAD

Classic house-made garlicky dressing tossed with Romaine lettuce, herbed croutons and Parmesan cheese.

... 8 ...

### SPINACH, STRAWBERRY & GOAT CHEESE SALAD

A unique blend of baby spinach, fresh strawberries, spiced pecans and goat cheese tossed in balsamic vinaigrette.

... 8 ...



## ENTRÉES

### FISH OF THE DAY \*

Your server will describe the fish offerings of the day and preparation styles. Served with pecan rice and vegetable of the day.

... 33 ...

### SHRIMP AND GRITS

Grilled jumbo Gulf shrimp in a Conecuh sausage and tomato spiked broth, with a poached egg, served over a bed of our creamy, organic, stone-ground cheese grits.

... 28 ...

### SPINY TAIL LOBSTER

Caught in the waters of the Caribbean, these lobsters are prized for their firm flesh and sweet flavor. Prepared butterflied and basted with sweet cream butter, then oven-roasted. Served with mashed Yukon Gold potatoes and vegetable of the day.

... 43 ...

### AIRLINE CHICKEN

Fresh Airline chicken breast sautéed in a lemon, garlic, and rosemary sauce and served with mashed Yukon Gold potatoes and vegetable of the day.

... 24 ...

### FRIED GULF SHRIMP

Alabama Gulf shrimp lightly fried and served with pommes frites and broccoli slaw.

... 24 ...

### PECAN-ENCRUSTED FISH\*

Chef's selection of fresh fish coated in sweet and spicy pecans, panéed and served with citrus beurre blanc and tropical mango salsa. Served with pecan rice and vegetable of the day.

... 33 ...

### ONO ISLAND TUNA\*

Marinated sashimi-grade tuna, encrusted with ground pistachio nuts and sesame seeds, seared rare and served with a drizzle of citrus butter and wasabi-thickened soy sauce. Served with mashed Yukon Gold potatoes and vegetable of the day.

(served upon availability)

... 42 ...

### RACK OF LAMB

American rack of lamb with mint demi, Yukon Gold potatoes and fresh haricot verts.

... 48 ...

### MOBILE BAY STEW

A savory blend of local bacon, Conecuh sausage, and seasonings cooked together in a light broth with local shrimp, crab, fish and oysters fresh from the Gulf – all topped with a perfectly poached egg.

... 36 ...

## CHOPS

Served with mashed Yukon Gold potatoes and vegetable of the day. Please reference our temperature descriptions below.

### NY STRIP\*

... 46 ...

### COWBOY RIBEYE\*

... 52 ...

### FILET MIGNON\*

... 45 ...

### ALABAMA-RAISED DUROC PORK CHOP\*

... 28 ...

### ADD A LOBSTER TAIL

... 26 ...

### CHOPS AVAILABLE WITH:

#### AU POIVRE

Black peppercorns are crushed and rubbed into the steak.

The steak is then seared at 1800° to lock in the flavors and is served atop a rich, Courvoisier cream sauce.

... 9 ...

#### BLACK AND BLUE HORSERADISH CREAM

... 4 ...

#### OSCAR STYLE

Local Gulf crabmeat topped with Hollandaise sauce & sautéed asparagus

... 11 ...

#### SAUTÉED LUMP CRABMEAT

... 9 ...

#### SAUTÉED ONIONS

... 4 ...

#### SAUTÉED MUSHROOMS

... 4 ...

## STEAK TEMPERATURES

### BLUE/PITTSBURG

charred or seared, red throughout, cold center

### RARE

seared outer edges, red in middle, cool center

### MEDIUM-RARE

slightly charred outside, pink throughout, red warm center

### MEDIUM

cooked to a pink state inside, warm center

### MEDIUM-WELL

brown outside, very small amount of pink center is visible

### WELL DONE

charred on the outer edges, moist, completely brown, hot throughout

\*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

**EXEC. CHEF/PARTNER:** STEVE ZUCKER · **GENERAL MANAGER:** TOM YOUNG