



COLD APPETIZERS

VENISON CARPACCIO

Thinly sliced venison loin with radicchio port wine compote and parmesan crisp.
... 18 ...

ALABAMA SHRIMP COCKTAIL

Chilled Jumbo Gulf shrimp with cilantro lime spiked cocktail sauce.
... 15 ...

WEST INDIES SALAD

A local Gulf Coast tradition of lump crabmeat marinated with cider vinegar, sweet onions and seasonings.
... 17 ...

OYSTERS ON THE HALF SHELL

Fresh shucked, Gulf Oysters of the day.
½ Dozen Dozen
... 10 18 ...

COLD & HOT COMBO

FRIED GREEN TOMATO AND ALABAMA SHRIMP REMOULADE

Fresh Green Tomato 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 crab cake on lobster cream sauce.
... 15 ...

SHERRY-GINGER MARINATED PORK TENDERLOIN

Grilled served with a flavorful hot pepper jelly demi-glace.
... 12 ...

MAPLE LEAF DUCK BREAST

Pan Seared to medium rare and fanned around roasted plantain with blackberry gastrique.
... 18 ...

OYSTER BIENVILLE

Baked oysters topped with a rich shrimp and mushroom cream sauce.
... 14 ...

SOUPS

LOBSTER BISQUE

A rich, thick creamy classic that is full of flavor.
... 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 the Smoke Pistol.
... 8 ...

SALADS

HOUSE SALAD

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



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 over a mound of 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. We butterfly the lobster tail, baste it generously with sweet cream butter, then oven roast it. Served with mashed Yukon Gold potatoes and vegetable of the day.

... 43 ...

ROASTED DUCK

Slow roasted half duck served with sweet potato dauphinoise, Southern greens and finished with our intensely flavored citrus glaze.

... 27 ...

DAUPHIN'S CHICKEN

Fresh chicken breast, pounded thin and paned in a chardonnay lemon and garden herb sauce with mashed Yukon Gold potatoes and vegetable of the day.

... 21 ...

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 rolled in ground sweet and spicy pecans, paneed and served with citrus buerre blanc and tropical Mango salsa. Served with pecan rice and vegetable of the day.

... 29 ...

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

Stuffed with Smoke Pistol Pesto, topped with Belle Chevre and local pecans on whipped Yukon Gold potatoes with haricot verts and a port wine demi.

... 33 ...

BURGER WITH A VIEW

A ½ pound blend of dry aged Beef Brisket, dry aged short rib and Chuck roast grilled and topped with garlic aioli, onion jam, sautéed mushrooms, Conecuh bacon and a fried egg.

Served with shredded lettuce, vine ripened tomatoes, red onions, pickles and pomme frites.

... 19 ...

CHOPS

Served with mashed Yukon Gold potatoes and vegetable of the day

NY STRIP

... 40 ...

DOUBLE CUT PORK CHOP

... 31 ...

COWBOY RIBEYE

... 46 ...

DRY AGED STEAK OF THE EVENING

... 60 ...

FILET MIGNON

... 45 ...

ADD A LOBSTER TAIL

... 26 ...

CHOPS AVAILABLE WITH:

MAKE ANY STEAK AU POIVRE

Black peppercorns are crushed and rubbed into the steak.

Then it is seared at 1800* degrees to lock in the flavor and served on a rich Courvoisier Cream Sauce.

... 9 ...

SAUTÉED LUMP CRABMEAT AND LOBSTER CREAM SAUCE

... 12 ...

LOBSTER OR COGNAC CREAM

... 6 ...

TAMARIND BUTTER

... 4 ...

MARCHAND DE VIN SAUCE

... 6 ...

BLACK AND BLUE HORSERADISH CREAM

... 4 ...

SAUTÉED ONIONS

... 4 ...

SAUTÉED LUMP CRABMEAT AND MARCHAND DE VIN SAUCE

... 12 ...

GORGONZOLA DEMI-GLACE

... 6 ...

SAUTÉED MUSHROOMS

... 4 ...

BEFORE DESSERT

CHEESE PLATE

Selection of Artisan cheese from the Sweet Home Farms in Elberta, Alabama, Belle Chevre in Elkmont, Alabama and whatever great cheeses we can find.

... 14 ...

GM: CRAIG PARKER EXEC. CHEF/PARTNER: STEVE ZUCKER CHEF DE CUISINE: ADAM LAROCHE
 MAITRE D': GENE SCHNELL BAR CHEF: RACHEL FERRAND DIRECTOR OF HOSPITALITY: JILLIAN COOPER