
STARTERS

Chicken & Sausage Gumbo 7

Smoked Salmon Plate 16

4oz smoked salmon, Chef Duke's dressing, tarragon, capers, toast points

Fried Green Tomatoes 15

topped with shrimp remoulade

Eggplant LoCicero 15

lightly fried eggplant medallions, Louisiana shrimp & crawfish, vodka dill cream sauce

Crispy Oysters 13

1/2 dozen battered & fried, *Chef Duke's Award Winning* Voodoo Sauce

Seafood Cake 13

Louisiana shrimp, crawfish, and crab in a traditional seafood cake, beurre blanc, menière, white remoulade, mixed greens

Italian Chop 10

Iceberg, olive oil, cucumber, tomato, olivata, boiled egg, bacon, red onion, artichokes, asiago cheese, Italian dressing

Wedge 10

iceberg lettuce, bleu cheese crumbles, bacon, diced tomato, bleu cheese dressing, red onion, balsamic glaze

ENTREES

Beef Tournedos 24

mushroom marsala wine sauce, garlic bacon mashed potatoes

Avocado & Poached Eggs 23

Avocado Halves, Poached Eggs, Spinach & Artichoke Dressing

Braised Beef Short Rib 23

Au jus, garlic bacon mashed potatoes

Creole Louisiana Seafood Omelet 21

Louisiana shrimp & lump crab, lobster sauce, asparagus

Daily Fresh Fish 19

Fresh gulf fish, lump crabmeat, olive oil, sautéed spinach
or fresh salmon when available

Grits & Grillades 18

pork tenderloin, brown creole gravy, corn grits

Vegetable Frittata 17

black olives, green olives, onion, spinach, tomato, artichoke, fontina cheese

Chicken Italian 17

Italian breaded paned chicken breast, four cheese penne pasta

SIDES

Crazy Potatoes 6

Green Beans 6

Corn Grits 6

Bacon 6

Biscuits 4