

STARTERS

MEDITERRANEAN HUMMUS
served with warm pita bread **8**

TRUFFLE FRIES OR SIDEWINDER FRIES **8**

SEARED AHI TUNA
served with a soy dipping sauce **14**

PORK BELLY
served over a soy orange sauce,
topped with a fried egg & fried onions **14**

(3) BEEF EMPANADAS
served with a chipotle cream sauce **12**

(2) LUMP CRAB CAKES
served with a sweet ginger cream sauce
topped with a tomato caper salsa **18**

(7) SAUTÉED SHRIMP
served with spring mix **12**

(5) BACON WRAPPED DATES
stuffed with naked goat cheese **8**

THE WINE SAMPLER

seared ahi tuna, 4-oz bistro filet atop a red wine demi sauce
with asparagus tips, bacon wrapped dates,
with four varieties of seasonal cheeses & mixed nuts **45**
(7) add shrimp **12**

MEAT & CHEESE TRAYS

DRY CREEK
muenster, pepper jack, mild cheddar, smoked gouda, chorizo,
calabrese salami & black truffle salami
Petit **12**, Grande **18**

SANTA BARBARA (CHEESE LOVER'S)
mild cheddar, smoked gouda, naked goat, manchego,
apricot white stilton, & espresso cheddar
Petit **14**, Grande **20**

NAPA
naked goat, brie, manchego, espresso cheddar, blueberry white
stilton, chorizo, calabrese salami, & black truffle salami
Petit **16**, Grande **24**

THE BOAR'S HEAD
truffle goat cheese, picante provolone, smoked Wisconsin
cheddar, herb-crusting mozzarella, genoa salami, soppressata,
& spicy capocollo
Petit **20**, Grande **26**

SOUPS & SALADS

CAESAR SALAD
romaine hearts, parmesan, croutons, tear drop peppadews **6**

WEDGE SALAD
iceberg wedge with cherry tomatoes, bacon, red onion,
bleu cheese crumbles, & a creamy bleu cheese dressing **10**

HOUSE SALAD
spring mix topped with our flat-iron steak, cherry tomatoes, red
onion, carrots, feta cheese, walnuts, dried cranberries, served
with vinaigrette **6**

add:
flat-iron steak **+16**
seared ahi tuna **+14**
grilled chicken **+9**

LOBSTER BISQUE **8**
TOMATO BASIL BISQUE **6**

FLATBREADS

Mileu **12**, Grande **18**

CHICKEN ALFREDO
homemade alfredo sauce, basil, seared chicken, & mozzarella

TUSCANY (FIVE CHEESE)
homemade marinara sauce, swiss, smoked gouda,
muenster, cheddar, & manchego

SONOMA
homemade marinara sauce, spinach, tomatoes, roasted
red pepper, basil, bacon, & mozzarella,
topped with a balsamic glaze

MARGARITA
garlic & olive oil base, basil, tomatoes, & mozzarella

BORDEAUX (MEAT LOVER'S)
Mileu **16**, Grande **24**
homemade marinara sauce, chorizo, calabrese salami,
black truffle salami, black olives, & mozzarella

GOURMET BURGERS

add a side of hand cut fries, truffle fries, or sweet potato fries **4**

CLASSIC
chipotle mayo, lettuce, tomato, red onion **12**

CHEDDAR BACON
classic burger with cheddar & applewood smoked bacon **14**

BLEU CHEESE
Dijon mayo, lettuce, tomato & red onion,
topped with bleu cheese crumbles **14**

PORK BELLY SANDWICH
Dijon mayo, pickles, lettuce, tomato, caramelized onion **12**

SIGNATURE ENTREES

FISH & CHIPS

Guinness-battered cod & sidewinder fries **20**

CHICKEN PARIS

chicken breast topped with mushrooms, spinach, cherry tomatoes, on a bed of white rice, with a white wine cream sauce, & sautéed carrots **20**

JULIET'S FILET MIGNON

6-oz filet mignon topped with asparagus & roasted fingerling potatoes, atop a red wine demi sauce **35**

FETTUCINI PASTA

served with garlic bread

SELECT A SAUCE:

SELECT A PROTEIN:

MARINARA
ALFREDO
SCAMPI

CHICKEN **18**
SHRIMP **22**

FISH SELECTIONS

served on a bed of confetti rice

SELECT A FISH:

MAHI MAHI **24**
RED SNAPPER **26**
HALIBUT **28**

SELECT A PREPERATION:

BAKED
BLACKENED
PAN SEARED

SELECT ONE
SIGNATURE SIDE

ADDITIONAL TOPPINGS: 7

TAMPICO
white wine butter sauce,
with pico de gallo & shrimp

FLORENTINE
white wine parmesan cream,
spinach, crab & shrimp

PONTCHARTRAIN
brown butter wine sauce,
mushrooms, shrimp & crab

À LA CARTE PROTEINS

12- oz SOUTHERN PORK CHOP
served with a creole cream sauce **20**

12-oz TEXAS RIBEYE **31**

8-oz FLAT-IRON **22**

SRF | 極 8-oz WAGYU SKIRT **25**
SHAKE RIVER FARM

8-oz BISTRO FILET **22**

FILET MIGNON

8-OZ **35**

6-OZ **29**

SIGNATURE SIDES 8

SAUTEED ASPARAGUS
SAUTEED SPINACH
DRUNKEN MUSHROOMS
VEGETABLE MEDLEY

GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
MAC & CHEESE
CONFETTI RICE