

dinner menu

first plates...

*AUTUMN SALAD, 12

smoked bacon lardons, caramelized baby fiji apples, chopped toasted hazelnuts, mesclun greens, roquefort cheese, shaved seedless red grapes, figs

*CAESAR SALAD, 10

toasted crouton ring, shaved aged parmesan, melted tomatoes, anchovies, romaine lettuce

*ADD ON:

Chicken (grilled, brozed, fried), add 8

Shrimp (grilled, brozed, fried), add 10

6 oz. Beef Tenderloin (seared to temp.), add 18

*CRAB CAKE, 18

braised sweet collard greens, corn remoulade, Nueske bacon, charred heirloom tomatoes

*THE CHAMPION GUMBO, 8

bowl of award-winning chicken & sausage gumbo on a bed of white rice

SOUP OF THE DAY, 6

chefs daily made-from-scratch soup

handhelds...

Served with seasoned steak fries

*STEAKHOUSE BURGER, 22

ground ribeye, sliced gouda cheese, thick applewood bacon, smoked ketchup, spring greens, crispy onions

*CACHETTE BURGER, 18

crisp romaine, beef tomato, shaved red onion, american, cheddar, swiss, provolone, gouda cheese and cajun pickles

ADD ON, add 1.50 ea.

*fried egg, sautéed mushrooms, *peppered bacon, avocado

flat breads...

*SPICY JAMBALAYA FLATBREAD, 18

bronzed shrimp, andouille sausage, chicken, marinara, garlic, fresh jalapeños, bell peppers, mozzarella, pickled okra

MARGHERITA FLATBREAD, 15

evoo, confit garlic cream, heirloom tomatoes, sweet basil, fresh mozzarella, balsamic reduction

*CONFIT MAPLE FARMS DUCK FLATBREAD, 18

confit duck breast, balsamic vinegar, mango stilton, goat cheese, sliced red onion, blackberries, dirty cherries, orange segments

mains...

*CRAWFISH GNOCCHI, 30

crawfish, aged shaved parmesan cheese, melted heirloom tomatoes, scallions, gouda béchamel, old bay & ritz popcorn crust

*PAN-SEARED BEEF TENDERLOIN, 42

1855 8oz. beef tenderloin, yukon gold au gratin, crispy brussels sprouts, gorgonzola, toasted almonds, marchand de vin demi-glace, confit garlic & caramelized shallot compound butter

*GULF DIVER SCALLOPS, 34

celeriac & charred corn purée, caramelized apples, butternut squash, toasted hazelnut & lemon pesto, sherry wine glaze, schwarzbröt chips

*GULF SHRIMP & GRITS, 30

tasso ham, worcestershire butter, gulf shrimp, fire roasted red peppers, parmesan yellow stone grits, gulf shrimp

*BRONZED GULF BLACK GROUPER, 33

mango-lime & lump crab gastrique, yukon gold potato mousseline

*FRENCHED LAMB LOLLIPOP, 35

maitre d'hôtel butter, roasted sweet potato fondant, port wine cranberry reduction, and farmers petite honey carrots

desserts...

CRÈME BRÛLÉE CHEESE CAKE, 7

torched turbinado sugar, caramelized bananas & caramel

BOURBON PECAN PIE, 7

french vanilla ice cream, cinnamon & sugar, chantilly cream

CLASSIC NEW ORLEANS BREAD PUDDING, 7

french bread pudding, bourbon sauce, spiced crème



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.