

**$49 Dinner Menu**

**Wine Pairing $30**

**FEDEX 4th Course – Crispy Fried Oyster Deviled Egg**

**1st course**

***Chilled Sweet Corn and Blue Crab Soup*** – Pickled Corn, Cotija Cheese, Cilantro

Torrontes

***House Wedge Salad*** – Basil buttermilk dressing, Toasted pepitas, Tomato, Bacon, Blue Cheese, Green onions

***Tuna Tartare*** – Ahi Tuna, Jalapeno, Togarashi, Soy Sauce, Tortilla

Whispering angel

**2nd course**

***Blackened Redfish*** – Mexican Chorizo & Corn Succotash

Malbec

***Pork Delmonico*** – Black Garlic Butter Glazed, Green Chili Grits, Braised Collard Greens

Skyside Pinot noir

***Seared Ahi Tuna*** – Confit Potatoes, Green Beans, Chimichurri

Skyside Pinot Noir

**3rd course**

***Flourless Chocolate Cake*** – Chantilly Cream, Fresh Berries

Nectar Rose Moet

***Buttermilk Pie –*** Parker county Peach Compote, Bourbon Caramel

Sauterne

***Banana Foster’s Banana Pudding –*** Rum Butter sauce, Bananas, Chessman Cookies

Sauterne

**Signature Dinner Menu $99**

**Wine pairing $50**

**1st course**

***Fried Oyster Deviled Egg***

Super Nova Sparkling Rose

**2nd course**

Choice of

***Chilled Sweet Corn and Blue Crab Soup*** – Pickled Corn, Cotija Cheese, Cilantro

Rombauer Chardonnay

***Pan seared Crab cake*** – Zesty remoulade, Creole-honey dressing, Arugula

Hedges La Blanc White

***Shrimp Cocktail*** – Spicy Remoulade, Lemon, Cocktail Sauce

Alexander Vineyards White Graves

**3rd course**

Choice of

***Blackened Redfish*** – Mexican Chorizo Corn Succotash, Basil

Sanglier Vineyards Pinot Noir

***Ultimate Seafood Gumbo*** – Jumbo Shrimp, Jalapeno Sausage, Oysters, Crawfish Tails, Redfish, Our Delicious Dark Roux, White Rice. Served Table side

Berlucchi Franciacorta Cuvee Brut

***Center-cut 8oz. Filet*** – Prime Angus Beef

Add grilled Lobster Tail - $25

Silver Ghost Cabernet Sauvignon

**4th course**

***Flourless Chocolate Cake*** – Chantilly Cream, Fresh Berries

Nectar Rose Moet

***Buttermilk Pie –*** Parker county Peach Compote, Bourbon Caramel

Sauterne

***Banana Foster’s Banana Pudding –*** Rum Butter sauce, Bananas, Chessman Cookies

Sauterne

**Lunch Menu**

**Choice of Starter**

***Petite Wedge –*** Iceberg lettuce, Basil Buttermilk Dressing, Toasted Pepitas, Tomato, Bacon, Blue Cheese, Green Onions

***Cup of Chilled Corn and Melon Soup -***Pickled Corn and Cotija Cheese

**Choice of Entree**

***Cobb Salad –*** Slow Roasted Chicken, Hard Boiled Egg, Cheddar Cheese, Bacon, Honey Mustard Dressing, Mixed Greens

***Louisiana Crawfish Roll –*** Toasted New England Bun, Celery, Mayo, Cajun Spices, Crawfish Tails

***Delta Fried Catfish –*** Hand-breaded Mississippi catfish, Green Chile Grits, Jalapeno Sausage, Sauce Piquant