

4/2004

Dante's Kitchen Dinner

Appetizers

Pate Plate	\$8.50
Housemade duck pate with bing cherries and oranges. Garnished with Creole mustard, capers, and onion jam	
Grilled Shrimp and Stone Ground Grits	\$9.00
with an andouille red eye gravy	
New Orleans Style BBQ Shrimp	\$9.50
made with dark beer, rosemary, lemon, and served with garlic croutons	
Escargot	\$8.50
with blanched garlic, vermouth, shallots, and lemon thyme	
Steamed Mussels	\$8.50
with lemon, parsley, and white wine	
Crabmeat & Brie French Toast	\$11.50
Brioche stuffed with Louisiana blue crabmeat salad and brie, cooked French toast style and served with onion thyme relish and smoked tomato sauce	
Soup du Jour	\$8.00

Salads

Romaine Salad	\$7.00
tossed with a goat cheese dressing, smoked bacon, and cane syrup roasted pecans	
Boston Bibb Salad	\$7.50
A wedge of Boston bibb lettuce topped with Stilton cheese dressing and slow roasted tomatoes & onions	
Louisiana Strawberry & Spinach Salad	\$7.50
tossed with balsamic vinaigrette and topped with basil, blue cheese, red onion, and local sunflower sprouts	

c 4/2006

Entrees

Redfish "on the Half Shell" \$23.00
topped with crabmeat and soft herbs

Trois Mignons \$24.00
three petite beef tenderloin filets served on caramelized onion mashed potatoes and topped with pork debris, Stilton cheese sauce, and marchand du vin

Sautéed Gulf Fish Amandine \$21.00
prepared in the classic manner accompanied by roasted asparagus

Roasted Duck \$25.00
served with andouille cornbread dressing and Barq's root beer candied sweet potatoes

Seared Gulf Fish & Truffled Grits \$22.00
topped with sauteed leeks and portabello mushrooms with a rosemary brown butter

Pan Roasted Thick Cut Pork Chop \$19.00
with jalapeno goat cheese grits and stewed pears

Caramelized Yellow Fin Tuna \$24.00
with a soy butter sauce and mirliton slaw

Iron Skillet Roasted Chicken \$18.00
rubbed with lemon and rosemary, served with Lyonnaise style potatoes and a sweet onion roasted garlic jam

Falafel Crusted Portabello Mushroom \$18.00
served with slow roasted tomato, asparagus, and onion mashed potatoes

Sides

- caramelized onion mashed potatoes
- stone ground grits
- roasted asparagus
- Barq's root beer candied sweet potatoes
- andouille cornbread dressing
- Lyonnaise style potatoes
- jalapeno goat cheese grits

\$3.00

*A 20% gratuity will be added to groups of six or more
No separate checks
Diets & cell phones turned off at the front door*