Starters

**Louisiana Crawfish Eggrolls** - A house specialty. Served with an oyster sweet chili dipping sauce. **$7**

**Samosa's** - An Indian favorite. Coriander spiced vegetables in a pastry turnover with a tamarind sauce. **$6**

**Shrimp Satay** - Pan seared prawns served with baby greens and a spicy peanut sauce. **$9**

**Asian Crab Cakes** - Crab flavored with fresh herbs with cilantro - mint chutney **$8**

**Malaysian Mussels** - Fresh mussels steamed in a savory rice wine broth **$9**

Salads

**Grilled Portabella Salad** - Sliced portabella over a bed of fresh baby greens, with a sun-dried cherry vinaigrette. **$6**

**English Stilton Salad** - Crumbled bleu cheese over fresh mixed greens, tossed in a Tiger sauce vinaigrette. **$7**

**Goat Cheese Salad** - Breaded goat cheese browned, with mixed greens and a sun-dried cherry vinaigrette. **$8**

**Thai BBQ Beef Salad** - Barbequed tenderloin tips over baby greens & cucumbers with lemon cilantro dressing. **$9**

Soups

**Golden Lentil and Spinach Soup** - An Indian soup with three kinds of lentils and wilted spinach. **$6**

**Chicken and Andouille Gumbo** - A savory roux made with chicken and local Andouille sausage. **$7**

**lemongrass Crab Bisque** - All lump jumbo crab meat in a lemongrass coconut & cream broth. **$7**

There will be a twenty percent gratuity added to parties of five or more.
Entrees

**Lamb Oxford** - A House specialty. Lamb braised in a ginger, garlic & other herbs, served with basmati cumin rice. $20

**Sesame Crusted Salmon** - Atlantic salmon pan-seared over wasabi buerre blanc with jasmine rice. $18

**Fire Roasted Mahi – Mahi** - Pan seared mahi mahi served with a mango sweet chili sauce & jasmine rice. $20

**Saag Paneer** - House made Indian cheese sautéed with baby spinach and spices. $14

**Red Thai Chicken** - Chicken breast sautéed with coconut, cilantro, basil and mint. Served with jasmine rice. $16

**Citrus Chicken** - Pecan-crusted chicken with a citrus ginger reduction, served with jasmine rice. $16

**Chicken Calcacian** - Chicken breast sautéed in a tomato based curry sauce, served with basmati rice. $14

**Honey Ginger Scallops** - Marinated jumbo scallops pan seared & served with jasmine rice. $20

**Coconut Shrimp** - Prawns simmered in coconut cream, red and green curries. Served with jasmine rice. $18

**Pepper Crusted Grilled Pork Chops** - Double cut grilled pork chop over crab basil cream salsa, served with garlic mashed potatoes. $18

**Roast Pork Tenderloin** - Rubbed with seasonings and drizzled with a tamarind sweet chili glaze. Accompanied by jasmine rice. $16

**Shrimp Vindaloo** - A traditional Indian dish. Served with basmati cumin rice. $18

**Sweet & Sour Eggplant** - Eggplant sautéed in tamarind & spices. Served with basmati cumin rice. $12

**Filet Mignon** - 8 oz tenderloin served with vermouth English stilton cream reduction & garlic mashed potatoes. $26

**Grilled Muscovy Duck Breast** - A juicy duck breast served over port plum reduction & garlic mashed potatoes. $22