

2/18/06

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 Portabello 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**