



## STARTERS

Florida Stone Crab Claws 3ea • \$36

*Hot Mustard Sauce, Lemon*

Pecan Crusted Soft Shell Crab • \$28

*Creole Honey Mustard*

House Cured Ora King Salmon & Osetra Caviar • \$19

*Crispy Potato, Shallot, Horseradish, Crème Fraîche*

Asian Spiced Tuna Tartare • \$19

*Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker*

Hudson Valley Foie Gras Torchon • \$24

*Compote, Corn Cake Short Stack, Sea Salt*

BBQ Shrimp & Chive Cream Biscuit • \$19

*Worcestershire, Rosemary, Garlic, Lemon, Abita Amber*

Slow Roasted Soy Soaked Kurobuta Pork Belly • \$26

*Sesame- Scallion Pancakes, Hoisin Sauce, Cucumber*

Crispy Louisiana Oysters • 4ea \$15 - 8ea \$25

*Bleu Cheese Fondue, Creole Tomato Glaze*

Prime Steak Tartar • \$25

*Tarragon, Caper, Potato Mille-Feuille*

## SALADS

Caesar Salad • \$14

*Baby Romaine Hearts, Anchovy, Croutons*

The "Wedge" • \$16

*Chilled Iceberg, Creamy Roquefort,*

*Petite Green Salad, Heirloom Tomato,*

*Carrot, Radish, House Bacon*

Endive & Baby Greens • \$14

*Truffle Honey Vinaigrette, Goat Cheese, Pistachio*

## PLATES

Seared #1+ Yellow Fin Tuna • \$42

*Cauliflower Puree, Roasted Sweet & Sour Peppers*

Roasted Maine Diver Scallops • \$44

*Sweet Corn Custard, Marinated Heirloom Tomatoes, Potato Purée*

Potato Crusted Halibut • \$45

*Parsnip Puree, Cajun Caviar Butter Sauce*

Rohon Duck Breast • \$39

*Fried Dirty Rice, Sweet Potato Duck Jus*

Paneed Veal Chop • \$55

*Jumbo Lump Crab, Melted Taleggio, Salsa Verde*

Joyce Farms Chicken • \$29

*Herbed Farmers Cheese, Field Pea Ragout, Chicken Jus*

Surf & Turf: Petite Filet & Jumbo Lump Crab Cake • \$68

*Tchefuncte Potato, Baby Bok Choy, Veal Reduction*

## SIDES \$10

Tchefuncte Potatoes • Roasted Cauliflower • Caramelized Onions & Mushrooms

Creamed Spinach • Mashed Potatoes

**TCHEFUNCTE'S**  
RESTAURANT

407 St. Tammany, Madisonville, LA • 985.323.4800 • @tchefunctes

## PRIME MEATS

Japanese Kuroge A5 Wagyu

Striploin • \$29 per oz

*3oz minimum*

Australian Wagyu

Hanger 8oz • \$52

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico - Ribeye 16oz • \$56

Hawaiian Ribeye 16oz • \$56

## DRY AGE MEATS

Ribeye 18oz • \$72

Kansas City Strip 20oz • \$65

Porterhouse 28oz • \$98

## ENHANCEMENTS

Jumbo Lump Crab • \$16

Crawfish Tails • \$12

1oz Sturgeon Caviar • \$70

**SAUCES** \$4 each/3 for \$10

Foie Gras Truffle Butter + \$4

Bone Marrow Butter + \$4

N.O. BBQ Butter

Worcestershire Glaze

Steak House Hollandaise

## PASTA

Pecan Pesto Ricotta Gnocchi • \$12

Pappardelle Bolognese • \$14

Lump Crab Ravioli • \$26

## SOUPS

French Onion Soup • \$12

*Challah Toast, Provolone*

Cauliflower & Brie Soup • \$12

*Lump Crab, Chive Oil*