

COCKTAILS

Pom Fizz • \$14

*Gentilly Gin, Pama Pomegranate, Elderflower,
Hibiscus, Lemon, Egg White*

Riverside Sangria • \$14

*Red Wine, Calvados, Combier, Orange,
Lemon, Cinnamon*

Tchefuncte Queen • \$13

Fords Gin, Pear, Cacao, Lemon

Chapman Old Fashioned • \$13

*Butter Wash Lairds Apple Brandy, Overholt Rye,
Apple Spice Cordial*

Creole Cobbler • \$13

*Rosemary Infused El Jimador, Grand Marnier,
Amaretto, Pineapple, Lime*

Rubus Martini • \$15

Absolut Elix Vodka, Raspberry, Pineapple, Lime

Café Beignet • \$14

*Absolut Vodka, Cinnamon, Vanilla,
Hoodoo Coffee Liqueur, Espresso*

Ube Colada • \$14

Plantation Rum, Lemon, Pineapple, Coconut, Ube

The Trail • \$14

*Tchefuncte's Woodford, Clooster Bitter, Sherry,
Lemon, Strawberry Shrub*

WINE BY THE GLASS

Serenello, Prosecco • \$12

G.H. Mumm Champagne Grand Cordon • \$30

Ameztoi Rebenitis, Txakolina, Rose • \$14

Cantina Terlan, Pinot Grigio • \$14

Duckhorn, Sauvignon Blanc • \$13

Frank Family, Carneros, Chardonnay • \$18

Lioco, Pinot Noir Mendocino Coast • \$16

Jeff Runquist 1448, Red Blend • \$12

Martin Ray Cabernet Sauvignon Napa Valley • \$14

SOUP & SALAD

Turtle Soup au Sherry • \$12

Spinach, Egg, Lemon

Smoked Chicken & Andouille Gumbo • \$12

Popcorn Rice, Green Onion

Sesame Seared Tuna, Avocado, Carrot, & Ginger • \$24

Lemon Grass, Benne Seed, Wonton, Aged Soy

Prime Steak Salad • \$24

*Heirloom Tomato, Fresh Mozzarella, Basil Pesto,
Balsamic Marinated Red Onion, Fresh Arugula*

Rohn Duck Confit Crepe • \$22

Herbed Cheese, Frisée, Champagne Vinaigrette

Caesar Salad • \$18

*Romaine Hearts, Croutons, Creamy Caesar Dressing, Parmesan
Choice Of: Fried Oysters, Grilled Shrimp, or Roasted Chicken*

"Skylers" Teriyaki Chicken Caesar • \$22

*Crispy Chicken, Teriyaki, Romaine Hearts, Croutons,
Creamy Caesars Dressing, Parmesan*

Farm Egg Quiche • \$16

*Dijon Mustard & Herb Custard,
Petite Green Salad, Champagne Vinaigrette*

SIDES

Fried Shrimp or Oysters • \$14

Roasted Forest Mushrooms • \$14

Brabant Potatoes • \$6

Creamed Spinach • \$8

Creole Chips • \$4

LUNCH

STARTERS

Prince Edward Island Mussels Provençal • \$16

*Garlic-White Wine Butter Sauce, Heirloom Tomato,
Grilled Rustic Ciabatta Bread*

Stone Crab Claws (3) • \$42

Mustard Sauce, Lemon

Louisiana BBQ Shrimp • \$16

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

Pate de Campagne • \$15

Pork Terrine, Dijon Mustard, Grilled Ciabatta

Thick Cut Pork Belly • \$14

House Steak Sauce & Tomato

Crispy Louisiana Oysters • 4 for \$15 | 8 for \$22

Blue Cheese Fondue, Creole Tomato Glaze

SANDWICHES

Choice of Brabant Potatoes or Sweet Potato Chips

Shrimp Remoulade Roll • \$16

Local Shrimp, Brown Butter Steamed Bun

House Bacon Burger • \$16

*Prime Beef, Gruyère Cheese, Bacon,
Caramelized Onion*

Reuben • \$18

Corned Beef, Sauerkraut, Gruyère, Russian Dressing

PASTA

Pappardelle Bolognese • \$16

Meat Sauce, Calabrian Chili, Parmesan

Forest Mushroom Spaghetti • \$16

Local Mushrooms, Heirloom Tomato, Capers, Parmesan

Sweet Potato Ravioli • \$15

Brown Butter, Parmesan, Sage

PLATES

Pan Roasted Red Fish • \$26

*Tasso Cream, Forest Mushrooms, French Beans,
Parsnip Puree*

Grilled Yellowfin Tuna • \$26

Chili Aioli, Teriyaki, Boudin Fried Rice

Fish Of The Day • \$28

Daily Preparation

Joyce Farms Chicken French • \$22

Farm Egg Batter, Preserved Lemon Pan Sauce

Paneed Veal • \$26

Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre

Prime Hangar Steak • \$28

Creamed Spinach, Veal Sauce, Roasted Mushroom

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico Ribeye 16oz • \$56