

STARTERS

Florida Stone Crab Claws (3) • \$36

Mustard Sauce, Lemon

Crawfish Beignet (4) • \$12

White Remoulade, Mustard Sauce

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

Bleu Cheese Fondue, Creole Tomato Glaze

BBQ Shrimp • \$19

French Bread, Worcestershire, Rosemary, Garlic,

Lemon, Abita Amber

Meatball Tartine • \$18

Pork, Veal, & Beef, Crushed Tomato, Ciabatta

Prime Beef Carpaccio & Crispy Oysters • \$23

Mustard Sauce, Shallot, Caper, Brioche

Boudin Eggroll • \$14

Pulled Pork, Collard Greens, Peach Chutney,

Spicy Mustard

Thick Cut Pork Belly Slab • \$19

House Steak Sauce, Heirloom Tomato

Crispy Softshell Crab • \$36

Corn Cream, Green Onion Oil

SOUPS & SALADS

Smoked Chicken & Andouille Gumbo • \$12

Caesar Salad • \$12

Baby Romaine Hearts, Anchovy, Croutons

Roasted Beet & Citrus • \$14

Whipped Local Goat Cheese, Pistachio Crumble,

Charred Onion

French Onion Soup • \$14

Challah Toast, Provolone

Chopped Salad • \$14

Confit Tomato, Toasted Grains & Seeds, Aged Cheddar

Italian Vinaigrette, Warm Bacon Dressing

or Creole Tomato Ranch

PLATES

Teriyaki Gulf Bluefin Tuna • \$39

Boudin Fried Rice, Baby Bok Choy, Sweet Chili

Blackened Red Fish • \$36

Jumbo Lump Crab, Forest Mushrooms, Lemon Butter

Chilean Sea Bass • \$48

Teriyaki, Cauliflower Purée, Baby Bok Choy

72 Hour Chatel Farms Short Rib • \$42

Crispy Potato Cake, Horseradish Cream, Salsa Verde

PRIME MEATS

Creamed Spinach, Forest Mushrooms, Bone Marrow Potato Puree

Iberico Pork Secreto • \$69

Australian Wagyu Hanger • \$58

Filet 6oz • \$45 / 10oz • \$52

Hawaiian Ribeye • \$62

Japanese A5 Wagyu • \$32 per oz.

3oz minimum

DRY AGED MEATS

Creamed Spinach, Forest Mushrooms, Bone Marrow Potato Puree

Ribeye • \$72 • Kansas City Strip • \$69 • Porterhouse • \$98

PASTA

Lasagna Bolognese • \$22

Pan Fried Chicken Carbonara • \$28

Lump Crab & Crawfish Tagliatelle • \$32

Roasted Artichoke, Cajun Cream

Gemelli, Pancetta, Spinach, Parmesan

Slow Roasted Lamb Shoulder &
Caramelized Onion Rigatoni • \$34

SIDES • \$10

Tchefuncte Potatoes • Loaded Potato Puree • Creamed Spinach • Roasted Heirloom Carrots



T CHEFUNCTE'S
RESTAURANT