

## 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

Lump Crab & Crawfish Tagliatelle • \$32

*Roasted Artichoke, Cajun Cream*

Pan Fried Chicken Carbonara • \$28

*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