



TCHEFUNCTE'S

RESTAURANT

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

Crispy Softshell Crab • \$36
Corn Cream, Green Onion Oil

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

SOUPS & SALADS

Smoked Chicken & Andouille Gumbo • \$12

French Onion Soup • \$14
Challah Toast, Provolone

Caesar Salad • \$12
Baby Romaine Hearts, Anchovy, Croutons

Roasted Beet & Citrus • \$14
*Whipped Local Goat Cheese, Pistachio Crumble,
Charred Onion*

Chopped Salad • \$14
*Baby Greens, Confit Tomato, Toasted Grains & Seeds,
Aged Cheddar*

*Italian Vinaigrette, Warm Bacon Dressing
or Creole Tomato Ranch*

SIDES • \$10

Tchefuncte Potatoes
Loaded Potato Puree
Creamed Spinach
Roasted Heirloom Carrots

PRIME MEATS

*Creamed Spinach, Forest Mushrooms,
Bone Marrow Potato Purée*

Iberico Pork Secreto • \$69

Filet 6oz • \$45 / 10oz • \$52

Australian Wagyu Hanger • \$58

Hawaiian Ribeye • \$62

Japanese A5 Wagyu • \$32 per oz.
3oz minimum

DRY AGED MEATS

*Creamed Spinach, Forest Mushrooms,
Bone Marrow Potato Purée*

Ribeye • \$72

Kansas City Strip • \$69

Porterhouse • \$98

PLATES

Teriyaki Gulf Yellowfin Tuna • \$39
Boudin Fried Rice, Baby Bok Choy, Sweet Chili

Blackened Red Fish • \$36
*Jumbo Lump Crab, Forest Mushrooms,
Lemon Butter*

Citrus Poached Halibut • \$48
Marinated Mussels, Heirloom Cherry Tomato,
Blood Orange Butter

72 Hour Prime Short Rib • \$48
*Crispy Potato Cake, Horseradish Cream,
Salsa Verde*

PASTA

Lasagna Bolognese • \$22

Lump Crab & Crawfish Tagliatelle • \$32
Roasted Artichoke, Cajun Cream

Pan Fried Chicken Carbonara • \$28
Gemelli, Pancetta, Spinach, Parmesan

Bucatini Pomodoro • \$27
*Tomato Confit, Extra Virgin Olive Oil,
Garlic, Herbs*