



TTCHEFUNCTE'S
RESTAURANT

STARTERS

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*

Chop House Salad • \$14

*Heirloom Tomato, Toasted Grains and Seeds,
Aged Cheddar*

House Confit Vinaigrette, Warm Bacon Dressing
or Creole Tomato Ranch

SIDES • \$10

Tchefuncte Potatoes

Potato Puree

Roasted Forest Mushrooms

Creamed Spinach

Blistered Green Beans

Roasted Heirloom Carrots

PRIME MEATS

choice of one side

Iberico Pork Secreto • \$69

Filet 6oz • \$45 / 10oz • \$52

Prime Hanger • \$58

Hawaiian Ribeye • \$62

Japanese A5 Wagyu • \$32 per oz.

3oz minimum

DRY AGED MEATS

choice of one side

Ribeye • \$72

Kansas City Strip • \$69

Porterhouse • \$98

PLATES

Teriyaki Gulf Yellowfin Tuna • \$39

Boudin Fried Rice, Baby Bok Choy, Sweet Chili

Blackened Redfish • \$36

*Jumbo Lump Crab, Blistered Green Beans,
Lemon Butter*

Citrus Poached Halibut • \$48

*Marinated Mussels, Heirloom Cherry Tomato,
Blood Orange Butter*

Confit Tuna Nicoise Salad • \$32

*Vinaigrette, Heirloom Tomato, 8 Minute Egg,
Haricot Vert, Cucumber, Everything Spice*

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

*Tagliatelle, Black Pepper Lardon, Aged Parmesan
Chow Chow Gravy*

Bucatini Pomodoro • \$27

Tomato Confit, Extra Virgin Olive Oil, Garlic, Herbs