

COCKTAILS

Pom Fizz • \$14

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

Wanderlust Old Fashioned • \$14

*Woodford Bourbon, Cocchi Americano, Cacao,
El Guapo Fuego Bitters, Lemon*

Tchefuncte Queen • \$13

Fords Gin, Pear, Cacao, Lemon

Chapman Old Fashioned • \$13

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

Café Beignet • \$14

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

The Waterway • \$15

*Cimarron Tequila, Fresh Watermelon, Agave,
Cucumber, Mint, Lime, Elderflower*

WINE BY THE GLASS

Serenello, Prosecco • \$12

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

Cantina Terlan, Pinot Grigio • \$14

Threadcount by Quilt, Sauvignon Blanc • \$15

Domaine Le Garenne, Sancerre • \$19

Saint Sulpice, Bordeaux, France • \$14

Stoller, Pinot Noir, Willamette • \$15

Obsidian Cabernet Sauvignon Napa Valley • \$18

STARTERS

Prince Edward Island Mussels Provençal • \$16

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

Louisiana BBQ Shrimp • \$16

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

Thick Cut Pork Belly • \$14

House Steak Sauce & Tomato

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

Blue Cheese Fondue, Creole Tomato Glaze

Crispy Softshell Crab • \$36

Corn Cream, Green Onion Oil

SIDES

Roasted Forest Mushrooms • \$14

Brabant Potatoes • \$6

Creamed Spinach • \$8

Creole Chips • \$5

Blistered Green Beans • \$8

SOUP & SALAD

Turtle Soup au Sherry • \$12

Spinach, Egg, Lemon

Smoked Chicken & Andouille Gumbo • \$12

Popcorn Rice, Green Onion

Caesar Salad • \$10

Romaine Hearts, Anchovy, Parmesan, Croutons

“Skylers” Teriyaki Chicken Caesar • \$22

*Crispy Chicken Tenders, Romaine Hearts, Anchovy,
Parmesan, Croutons*

SANDWICHES

Avocado Toast • \$18

*Ciabatta, Avocado Spread, Cucumber, Shallot, Radish,
Heirloom Tomato, Everything Spice, Sweet Potato Chips*

House Bacon Burger • \$18

*Prime Beef, Gruyère Cheese, Bacon, Caramelized Onion,
Creole Mustard, Petite Green Salad, Champagne Vinaigrette*

Croque Monsieur • \$18

*House Ham, Gruyere, Dijon, Mayonnaise, Bechamel, Petite
Green Salad, Champagne Vinaigrette*

PASTA

Lasagna Bolognese • \$16

Lump Crab & Crawfish Tagliatelle • \$22

Artichoke and Cajun Cream

Pan Fried Chicken Carbonara • \$28

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

Bucatini Pomodoro • \$18

Tomato Confit, Extra Virgin Olive Oil, Garlic, Herbs

PLATES

Blackened Red Fish • \$30

Forest Mushrooms, Blistered Green Beans, Lemon Butter

Confit Tuna Nicoise Salad • \$24

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

Paneed Veal • \$26

Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre

Prime Hanger Steak • \$30

Creamed Spinach, Veal Sauce, Roasted Mushroom

Prime Steak Salad • \$24

*Heirloom Tomato, Toasted Grains & Seeds, Aged Cheddar,
House Confit Vinaigrette*

Filet 6oz/10oz • \$41/\$49

Delmonico Ribeye 16oz • \$56