



# TCHEFUNCTE'S RESTAURANT

## STARTERS

Lobster Beignet (4) • \$16

*Saffron Crème, Truffle Honey*

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

*Bleu Cheese Fondue, Creole Tomato Glaze*

BBQ Shrimp • \$22

*French Bread, Worcestershire, Rosemary,  
Garlic, Lemon, Abita Amber*

Stone Crab Claws 1lb • \$79

*Creamy Mustard, Lemon*

Meatball Tartine • \$18

*Pork, Veal, & Beef, Crushed Tomato, Ciabatta*

Surf & Turf Tartar • \$22

*Prime Tenderloin, Yellowfin Tuna, Cured  
Yolk, Lemon Grass Crunch, Sweet Soy,  
Togarashi, Sesame Cracker*

Prime Beef Carpaccio & Crispy Oysters • \$24

*Mustard Sauce, Shallot, Caper, Brioche*

Boudin Eggroll • \$18

*Pulled Pork, Collard Greens, Peach Chutney,  
Spicy Mustard*

Thick Cut Pork Belly Slab • \$34

*House Steak Sauce, Heirloom Tomato*

## SOUPS & SALADS

French Onion Soup • \$14

*Challah Toast, Provolone*

Turtle Soup au Sherry • \$14

*Spinach, Egg, Lemon*

Caesar Salad • \$14

*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*

*Choice of Dressing: House Confit Vinaigrette, Warm  
Bacon Dressing or Creole Tomato Ranch*

## SIDES • \$12

Tchefuncte Potatoes

Potato Puree

Roasted Forest Mushrooms

Creamed Spinach

Blistered Green Beans

Roasted Heirloom Carrots

## PRIME MEATS

*Choice of One Sauce and One Side*

*Bearnaise, Worcestershire Glaze, Veal Reduction, Bone Marrow Butter, Pistou*

Filet 6oz • \$45 / 10oz • \$54

Prime Hanger • \$58

Hawaiian Ribeye • \$62

Chateaubriand • \$118

*Bearnaise, Pistou, Bone Marrow Butter  
Choice of Two Sides*

Japanese A5 Wagyu • \$32 per oz.

*3oz minimum*

*Worcestershire Glaze*

## DRY AGED MEATS

*Choice of One Sauce and One Side*

*Bearnaise, Worcestershire Glaze, Veal Reduction, Bone Marrow Butter, Pistou*

Bone-In Striploin • \$78

T-Bone • \$74

Porterhouse • \$98

## PLATES

Teriyaki Gulf Yellowfin Tuna • \$44

*Boudin Fried Rice, Baby Bok Choy, Sweet Chili*

Blackened Redfish • \$42

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

Citrus Poached Halibut • \$48

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

Tomahawk Short Rib • \$62

*Roasted Heirloom Carrots, Pan Jus, Horseradish Creme, Salsa  
Verde*

## PASTA

Lasagna Bolognese • \$28

Lobster Tagliatelle • \$36

*Roasted Artichoke, Barigoule*

Pan Fried Chicken Carbonara • \$32

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

Pork Ragu Pappardelle • \$29

*Buttered Noodle, Maggie's Mushrooms*