



# TCHEFUNCTE'S RESTAURANT

## COCKTAILS

In The Pines • \$15

*Basil Hayden Dark Rye, Alpine Liqueur,  
Velvet Falernum, Rosemary*

Geraldine • \$14

*Planteray Dark Rum, Cookie Butter, Limoncello,  
Egg White*

Chapman Old Fashioned • \$13

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

Spice So Nice • \$14

*St. Roch Vodka, Pumpkin Spice, Maple, Lemon,  
Sage*

Bramble On • \$13

*Ford's Gin, Blackberry, Lemon, Sherry,  
Elderflower*

Café Beignet • \$14

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

## STARTERS

Prince Edward Island Mussels Provençal • \$18

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

Louisiana BBQ Shrimp • \$16

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

Stone Crab Claws 1lb • \$79

*Creamy Mustard, Lemon*

Thick Cut Pork Belly • \$16

*House Steak Sauce & Tomato*

Crispy Louisiana Oysters • 4 for \$15 | 8 for \$25

*Blue Cheese Fondue, Creole Tomato Glaze*

## SANDWICHES

Avocado Toast • \$18

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

House Bacon Burger • \$22

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

Croque Monsieur • \$20

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

## PASTA

Lasagna Bolognese • \$24

Lobster Tagliatelle • \$32

*Roasted Artichoke, Barigoule*

Pan Fried Chicken Carbonara • \$28

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

## PLATES

Blackened Redfish • \$32

*Blistered Green Beans, Lemon Butter*

Paneed Veal • \$29

*Garlic Shrimp Sauté, Brabant Potatoes, Au Poivre*

Prime Hanger Steak • \$34

*Creamed Spinach, Veal Sauce, Roasted Mushroom*

Prime Steak Salad • \$28

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

Filet 6oz/10oz • \$41/\$49

Hawaiian Ribeye 16oz. • \$58

## 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

## SOUP & SALAD

Turtle Soup au Sherry • \$12

*Spinach, Egg, Lemon*

Smoked Chicken & Andouille Gumbo • \$12

*Popcorn Rice, Green Onion*

Caesar Salad • \$12

*Romaine Hearts, Anchovy, Parmesan, Croutons*

“Skylers” Teriyaki Chicken Caesar • \$22

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

## SIDES

Roasted Forest Mushrooms • \$14

Brabant Potatoes • \$6

Creamed Spinach • \$8

Creole Chips • \$5

Blistered Green Beans • \$8