

Ä P P Z T I Z R S

VEGAN SLIDERS \$18 (v)

served with lettuce, roma tomatoes, caramelized onions, and sliced avocado with sriracha tofu mayo on a toasted wheat bun

CRISPY CHICKEN SLIDERS \$14

served with sriracha mayo on a toasted brioche bun

CRISPY SESAME SHRIMP \$12

served with sambal mayo

CRISPY BLOOMING CAULIFLOWER \$11 (v)

flour-dusted, lightly fried and sweet chili sauce

CHICKEN WINGS \$11

(flavors: roasted garlic, buffalo, bbq spiced, or lemon pepper) served with creamy blue cheese dressing and crisp raw vegetables

BEEF SLIDERS \$13

beef and swiss sliders with roasted garlic aioli on a toasted bun

BEEF "BARBACOA" TACOS \$11

shredded beef tacos garnished with sweet pickled onions and fresh cilantro

ROASTED RED PEPPER HUMMUS \$10 (v)

with house-made flatbread

PHILLY CHEESE STEAK EGG ROLLS \$15

crispy egg rolls stuffed with mushrooms, poblano peppers, onions, and tender braised beef served with cheese dipping sauce

CREAMY SPINACH ARTICHOKE DIP \$13

served with fresh tortilla chips

LOBSTER BITES \$16

served with sweet chili sauce

ROASTED PORTOBELLO TACOS \$10 (v)

seasoned portobello mushrooms, caramelized onions, citrus vegetable slaw

S O U P S

CREOLE SEAFOOD GUMBO \$17 (v)

lump crab meat, shrimp, crawfish, okra, peppers, and onions. served with brown rice

MINISTRONE SOUP \$12 (v)

onions, carrots, celery, yellow squash, zucchini, and green beans topped with fresh basil and parmesan cheese

CREAMY POTATO SOUP \$11

house-made potato soup topped with smoked gouda cheese

B O W L S

PESTO RICE BOWL \$17 (v)

potatoes, onions, zucchini, yellow squash, cherry tomatoes, and topped with basil pesto

WILD RICE VEGETABLE BOWL \$15 (v)

sautéed mushrooms, roasted carrots, and steamed spinach tossed with wild rice and topped with ponzu sauce

CAESAR SALAD \$13

crisp romaine lettuce, parmesan flakes, garlic croutons, traditional caesar dressing

FRESH MIXED GREENS SALAD \$12 (v)

with garden vegetables and balsamic vinaigrette dressing

add: grilled chicken \$7, seared scottish salmon \$12, or grilled shrimp \$9

S H T R E S S

8OZ FILET MIGNON \$38

pan-roasted and served with our tangy house steak sauce and rustic mashed potatoes

LAMB CHOPS \$34

New Zealand lamb chops served with bourbon & rosemary gastrique, and sautéed asparagus

CLASSIC BROILED LOBSTER TAILS \$32

with mac & cheese, and southern-style braised greens

PONZU-GLAZED SCOTTISH SALMON \$29

with steamed broccoli and lime-ginger butter

"TOOT'S SEAFOOD PASTA" \$28

bow tie pasta in creole cream sauce with shrimp, crawfish, chicken breast and chicken andouille sausage

CHICKEN & WAFFLES \$24

crisp buttermilk chicken strips on top of a lemon-infused waffle

D Z S S Z R T S

MOLTEN CHOCOLATE LAVA CAKE \$10

rich chocolate bundt cake infused with melted dark chocolate

CHEFS SOUTHERN BREAD PUDDING \$10

pan seared southern bread pudding topped with caramel whiskey glaze. served with vanilla bean ice cream

SIDE SELECTIONS

FRENCH FRIES WITH TRUFFLE AND PARMESAN \$8

DEEP DISH MAC & CHEESE \$8

(v) ROASTED BALSAMIC BRUSSEL SPROUTS \$7

(v) SAUTÉED BROCCOLI WITH GARLIC AND CHILI \$7

(v) ROASTED ASPARAGUS \$7

RUSTIC MASHED POTATOES \$6

(v) SOUTHERN-STYLE BRAISED GREENS \$6

(v) CLASSIC FRENCH FRIES \$5

Consuming raw or undercooked meats, seafood, shellfish, poultry & eggs may increase your risk of food borne illness. (v): Vegan