



DINNER

starters

BURRATA  	12	FRIED OYSTER "BLT"	12
toybox heirloom tomatoes / basil / toasted flax seeds		thick-cut bacon / arugula / comeback / tomato vinaigrette / grape tomatoes	
PECAN-CRUSTED BRIE  	13	BRAVO! ANTIPASTO  	13/17
dried cherry marmalade / arugula salad / crostini		assorted meats / roasted vegetables / cheeses	
GRILLED OCTOPUS 	15	BRUSCHETTA  	7
chanterelles / sweet corn / piquillo peppers / andouille / pimenton de la vera		warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 4)	
CRAB CAKES	14	SOUP OF THE DAY	4/7
tomato-tarragon butter sauce / crispy shoestring potatoes		ask your server for allergen information	
FRIED POLENTA 	11	HOUSE TOMATO-BASIL SOUP  	4/7
rosemary & honey-infused mushrooms			

salads

CAESAR 	5/9
romaine / parmesan / focaccia croutons	
FIELD GREENS  	5/9
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH  	8/11
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
CHICKEN & SWEET POTATO  	14
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF  	14
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTER	16
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA  	18
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
VEGETABLE NAPOLEON   	12
grilled eggplant / sun-dried tomato pesto / goat cheese / rosemary mushrooms / caramelized onions / roasted red bell peppers / grape tomatoes / focaccia croutons	

Salad Extras: goat cheese 4 / chicken breast 4 / grilled
shrimp (each) 3 / grilled salmon 12 / smoked salmon 10 /
crawfish tails 7 / jumbo lump crabmeat 12 /
crab cake (each) 7 / fried oysters 10 / anchovies 3


wood-fired pizza


(CLASSIC OR WHEAT CRUST)


VESUVIUS	15
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers	
SHRIMP AND BASIL PESTO 	16
fontina / mozzarella / sun-dried tomatoes / artichoke hearts	
MILANO	15
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	
SMOKED SALMON	18
mascarpone-dill spread / fontina / capers / red onions / chives	
CARNE	15
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
VERDURE 	15
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	
VEGANO  	17
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan	
FOUR SEASONS	14
marinara / mozzarella / prosciutto / fresh basil / artichoke hearts / rosemary mushrooms	
PIZZA OF THE DAY	MKT
ask your server for today's special	



pastas

(SUBSTITUTE WHOLE WHEAT OR GLUTEN-FREE PASTA 2)

ANGEL HAIR WITH LUMP CRABMEAT  **24**
sweet peas / extra virgin olive oil / white wine /
herbed breadcrumbs


TRI-COLORED CHEESE TORTELLINI  **22**
shiitakes / spinach / red onion / roasted red
peppers / artichoke hearts / tomato-cream

ANGEL HAIR WITH JUMBO SHRIMP  **21**
basil & mint / extra virgin olive oil / garlic /
white wine / asparagus / red chile peppers

LINGUINE WITH CRAWFISH TAILS   **21**
andouille / artichoke hearts / tomatoes /
mushrooms / basil pesto / creole cream

CAMPANELLE WITH TOMATOES   **14**
extra virgin olive oil / garlic / fresh basil /
red onions / balsamic / goat cheese
(Add chicken 4) / (Add shrimp 3 ea.)

WOOD-FIRED LASAGNA **20**
fresh pasta sheets / ricotta / marinara /
house-ground beef / mozzarella

**ANGEL HAIR WITH SCALLOPS
AND SHRIMP**  **25**
corn / grape tomatoes / shiitakes / spinach /
sherry reduction

LINGUINE WITH MEATBALLS **18**
marinara / fresh basil / parmesan

FETTUCCINE ALFREDO   **14**
heavy cream / nutmeg / parmesan
(Add chicken 4) / (Add shrimp 3 ea.)

RISOTTO OF THE DAY  **MKT**
ask your server for today's special

entrees

CRAB-CRUSTED FISH OF THE DAY  **MKT**
horseradish butter sauce / red potatoes /
leeks / shiitakes / sweet corn

VEAL MARSALA  **23**
shiitakes / marsala cream / red potatoes /
seasonal vegetables


GRILLED YELLOWFIN TUNA  **28**
grilled eggplant / wilted spinach /
tomato, caper & basil salsa / aged balsamic

**FOCACCIA GREMOLATA-CRUSTED
SALMON**  **26**
yukon gold mashed potatoes / ratatouille

GRILLED 8 OZ. BEEF FILET  **34**
parmesan potato "pave" / port wine demi-glace /
grilled asparagus

CHICKEN AGRODOLCE   **20**
boneless, skinless chicken breasts / golden raisins /
balsamic / honey / red chile peppers / pine nuts /
red potatoes / seasonal vegetables


14 OZ. ANGUS RIBEYE  **39**
smoked sea salt compound butter /
heirloom toybox tomato risotto


DUCK BREAST  **28**
fig-marsala reduction / two potato & caramelized
onion hash / seasonal vegetables

DOUBLE-CUT PORK CHOP  **26**
Zatarains creole mustard-cream / yukon gold
mashed potatoes / wilted spinach

VEAL PARMESAN **25**
marinara / mozzarella / fettuccine alfredo

**NEW ORLEANS STYLE
SIMMONS CATFISH & GRITS**  **22**
grape tomatoes / andouille / corn /
truffled polenta

REDFISH  **30**
tomato-tarragon butter sauce / yukon gold
mashed potatoes / seasonal vegetables

SCALLOPS  **31**
fine-herb butter sauce / sun-dried tomato &
spinach risotto / crispy onions

VEGETARIAN PLATE   **21**
grilled eggplant / fried or truffled polenta /
portabella mushroom / seasonal vegetables

Steak Add-Ons: grilled shrimp (each) 3 / lump crab meat 12 /
crawfish tails 7 / gorgonzola 4 / portabella mushroom 5 /
rosemary mushrooms 4 / caramelized onions 4

*Consuming raw or undercooked eggs or fish may
increase your risk of foodborne illness, especially if you
have certain medical conditions

