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DINNER

Appetizers

CHARCUTERIE AND CHEESE 14

assorted charcuterie and cheese selections
grain mustard, fig preserves and toast

CRAB, SPINACH and HERBSAINT STUFFED ROASTED QUAIL 23

two four-ounce quail stuffed with jumbo lump crab, spinach and a scent of Herbsaint
dressed with capers, lemon, citrus, butter, herbs and charred cherry tomatoes

PAN SEARED FOIE GRAS 18

pan seared grade A foie gras served with a charred apricot glaze
finished with caviar and roasted, crushed pistachios

ESCARGOTS DE BOURGOGNE 14

Burgundy snails, garlic basil butter and toast

KING CRAB "CARBONARA" 27

fresh pasta, king crab and pancetta in a romano cream sauce

Soups and Salads

VICHYSOISE with chive 8 | 10

CHICKEN & SAUSAGE GUMBO with fragrant rice 10 | 12

TASTE OF SOUPS vichyssoise, gumbo, and soup du jour 12

CRISPY BRUSSEL SPROUT and ROMAINE CAESAR 8

crispy brussel sprouts, romaine, Romano, anchovy dressing, tomato and croutons

BUTTER LETTUCE WEDGE 10

crisp pancetta, tomato, pistachios, and Roquefort blue dressing

SENSATION SALAD 8

romaine, Romano, cucumber, tomato, and a garlic vinaigrette

Entrées

GARAM MASALA ROASTED NEW ZEALAND LAMB LOIN 27

finished with a mint, parsley and pomegranate salsa verde
served with a toasted farro and smoked tomato risotto, and glazed celery root
Ramey, Claret, Napa Valley, CA 2018 16

BROILED ORA KING SALMON 35

Broiled New Zealand Ora King salmon
served with charred broccolini and creamed leeks with cultivated mushrooms
finished with fried leeks

Domaine Girard, Sancerre, 2022, Loire, FR 15

CREOLE MEUNIÈRE 32

sauteed fresh fish topped with a sauce meunière
served with sauteed asparagus and rice "amandine"
add jumbo lump crabmeat 15

Frank Family, Chardonnay, Napa Valley, CA 2021 14

AUSTRALIAN WAGYU A9 BEEF FILET 63

finished with drawn butter and served with a Yukon gold and celery root puree
served with sauteed asparagus and herbed market vegetables
Frank Family, Reserve Zinfandel, Napa Valley, CA, 2017 24

ROASTED 12oz VEAL CHOP 44

12oz veal chop roasted and finished with a café de Paris butter
served with roasted brussel sprouts and a warm German style potato salad
Cascina delle Rose, "Donna Elena," Barbera D'Alba, IT 2019 17

est. 1957 City Club of Baton Rouge