



APPETIZERS AND SOUPS

ASIAN SPRING ROLLS

VIETNAMESE STYLE! SHRIMP, VEGETABLES AND RADISH SPROUTS WITH SPICY PEANUT SAUCE

\$6.00

PROSCIUTTO & MOZZARELLA

THINLY SLICED ITALIAN PROSCIUTTO HAM WITH FRESH MOZZARELLA CHEESE, ROMA TOMATOES AND BASIL OIL

\$7.25

CAJUN RAVIOLI

WITH CRAWFISH, ANDOUILLE SAUSAGE, ROASTED TOMATOES AND PEPPERS ETTOUFFE SAUCE

\$6.00

NEW ORLEANS TURTLE SOUP

SERVED WITH DRY SACK

\$4.50

SEAFOOD OKRA GUMBO

A LOUISIANA FAVORITE!

\$5.00

SOUP DU JOUR

\$4.50

SALADS

CONTEMPORARY COBB

GRILLED CHICKEN WITH AVOCADO, BACON, TOMATOES, CIPOLLINI ONIONS, FRESH MOZZARELLA, RADISH SPROUTS

\$10.00

CAESAR

ROMAINE HEART, WHITE ANCHOVIES PARMIGIANO REGGIANO BASKET

WITH GRILLED SHRIMP \$13.00

WITH GRILLED CHICKEN \$11.50

BLACKENED BEEF SALAD

BLACKENED BEEF TIPS TOSSED WITH BABY GREENS, PROSCIUTTO HAM, TOMATOES AND MAYTAG BLUE CHEESE

\$13.00

ROASTED VEGETABLE PENNE

VENETIAN STYLE PENNE PASTA WITH EGGPLANT, BEANS, ASPARAGUS & SQUASH IN A LIGHT LEMON CHIVE VINAIGRETTE

\$10.00

ORCHARD HARVEST

SEASONAL FRESH FRUIT AND BERRIES WITH BANANA WALNUT BREAD, CHOICE OF YOGURT OR COTTAGE CHEESE

\$11.50

GRILLED SHELLFISH NICOISE

GRILLED SHRIMP AND SEA SCALLOPS, FRENCH BEANS, ROMA TOMATOES, CALAMATA OLIVES AND FETA CHEESE

\$14.00

ENTREES

PAN FRIED SNAPPER

WITH SHRIMP MASHED POTATOES, ASSORTED ROOT VEGGIES AND BROWN BUTTER SAUCE

\$16.00

CHICKEN POT PIE RENEW

GRILLED CHICKEN WITH PEAS AND CARROTS IN A CHEDDAR CHEESE BISCUIT ALFREDO STYLE SAUCE

\$12.50

TENDERLOIN OF BEEF

PORTOBELLO, SHITAKE, SHALLOT STEW, FINGERLING POTATOES AND GRILLED ASPARGUS IN A ROSEMARY AND CABERNET

SAUCE

\$15.00



SANDWICHES

NEW ORLEANS' PO BOYS

SHRIMP, OYSTER OR CATFISH SERVED ON FRENCH BREAD

\$11.50

SOUTHWESTERN WRAP

GRILLED MARINATED BEEF OR CHICKEN, AVOCADO, LETTUCE AND TOMATOES PICO DE GALLO SALSA

\$10.50

BRAISED SHORT RIB

SLOW COOKED SHORT RIBS WITH GRILLED TOMATOES, MONTEREY JACK HORSERADISH CREAM, GRILLED CIABATTA

\$13.00

MONTE BURGER

GRILLED ANGUS SIRLOIN WITH SAUTEED MUSHROOMS AND ONIONS SWISS OR CHEDDAR CHEESE ON BRIOCHE BREAD

\$11.00

ONE MEANIE PANINI!!

PROSCUITTO, SALAMI, CAPPICOLA, BLACK FOREST HAM, FONTINA CHEESE, ROASTED PEPPERS, EGGPLANT ON ITALIAN

BERAD

\$13.00

OPEN FACED S.B.L.T

BLACKENED SHRIMP, APPLE WOOD BACON, BIBB LETTUCE, TOMATOES, HOLLANDAISE SAUCE

(FORK REQUIRED)

\$12.00

DESSERTS

CHOCOLATE DECADENCE TORTE

RASPBERRY AND WHITE PEACH SAUCE

\$6.00

PAVLOVA AND BERRIES

BAKED MERINGUE SHELL WITH FRESH BERRIES IN GRAND MARNIER

\$6.00

NEW YORK STYLE CHEESECAKE

RASPBERRY, MANGO AND KIWI SAUCE

\$7.00

BEVERAGES

COFFEE, TEA, SOFT DRINKS, MILK, BOTTLED WATER

\$3.25