

# Dinner Menu

## \*Entrees\*

### **Grilled Beef Tenderloin in a Sauce Diane ♥ ..... 23.95**

An 8 oz. handcut beef tenderloin, grilled and served in a sauce made with Cognac, balsamic vinegar, Portobello mushrooms and bacon. Topped with a French Dijon puree and a parsley, green pepper and corn relish. Served with a side of garlic mashed potatoes and sautéed fresh vegetables.

### **Roasted Half-Rack of Lamb in a Red Wine and Black Olive Sauce ♥ ..... 24.95**

A 10 oz. half rack of lamb, seasoned with dried herbs and black pepper, roasted and served in a sauce of red wine, balsamic vinegar and kalamata olives. Drizzled with a lemon and mint mustard puree and finished with a fennel and kalamata olive relish. Served with garlic mashed potatoes and sautéed fresh vegetables.

### **Blackened Redfish with a Roasted Tomato and Crawfish Sauce ♥ ..... 23.95**

An 8 oz. Gulf redfish seasoned with Creole seasoning, sautéed and served in a sauce made from roasted tomatoes, white wine, roasted garlic and crawfish. Topped with a remoulade relish of sun-dried tomatoes, pickled garlic, horseradish, and cornichons. Served with a crawfish and cheese tamale, corn fritter, and sautéed vegetables.

### **Roasted Duck Breast with a Pasilla and Blackberry Sauce ♥ ..... 22.95**

8 oz. Moullard duck breast, pan seared and finished in the oven, served with a pasilla chile and blackberry sauce. Topped with a parsley-thyme crema espesa and an almond and dried fruit picadillo. Accompanied by a sweet corn pudding tamale and sautéed vegetables.

### **Roasted Pork Tenderloin with a Grilled Leek Sauce - ♥ ..... 20.95**

8 oz. of farm-raised pork tenderloin, roasted and served in a sauce of sherry, grilled leek, and bacon. Topped with a lemon and Dijon mustard puree and a black Mission fig cole slaw. Served with garlic mashed potatoes and sautéed fresh vegetables.

### **Linguine with Garlic Grilled Shrimp in a Crab and Brie Sauce ..... 22.95**

All dente cooked linguine pasta topped with a brie and crab cream sauce, a pistachio sweet chili pesto and topped with five large Gulf shrimp and a roasted red bell pepper drizzle.

### **New York Strip with Red Wine Sauce and Gouda Butter - ♥ ..... 20.95**

A 10 oz. Creekstone Farms certified Black Angus N.Y. Strip steak seasoned with salt and pepper, grilled to order and served with a red wine and fresh herb glaze and a smoked gouda compound butter. Accompanied by garlic mashed potatoes and sautéed vegetables.

### **Potato-Corn Sopa with Wild mushrooms in Chile Verde Sauce - ♥ - ▽ ..... 14.95**

A sopa of potato and cornmeal served in New Mexican Hatch chile sauce, topped with roasted corn custard, sautéed shitake, crimini and oyster mushrooms, tamarind glaze, crema espesa, and queso fresco.

### **Add 3 marinated and grilled shrimp - ..... 4.00**

### **Vegetable Chile Relleno - ♥ - ▽ ..... 15.95**

Poblano pepper stuffed full with mayacoba beans, roasted corn and potatoes, grilled onions, and Jack and Swiss cheeses. Served on a bed of toasted chile-herb sauce made from roasted guajillo, pasilla, and ancho chiles, Mexican oregano, and thyme. Topped with Mexican crema espesa and served with sweet corn pudding.

### **Shrimp Enchiladas - ♥ ..... 17.95**

Two enchiladas filled with sautéed shrimp, green onions, and cheeses. Served in a verde sauce made from tomatillos, charred poblanos, white wine, garlic, fennel, and pumpkin seeds, then drizzled with chipotle chile puree. Plate includes rice and beans, guacamole, and pico de gallo relish.

### **Roasted Chicken Enchiladas Suizas - ..... 15.95**

Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese. Served in a sauce made from swiss cheese and sour cream, then drizzled with ancho chile adobo. Accompanied by Spanish rice and refried beans and charred poblano salsa fresca.

*Add a baby Caesar to any entrée for - 2.50*

*Add a small House salad for - 3.50*

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