

Three-Course Prix – Fixe

Offered all night long

Sunday, Wednesday, & Thursday

and on

Friday and Saturday from 4:30 – 6:00 pm

-- No Substitutions --

1st Course Choices:

French Onion Soup

Red and yellow onions simmered for hours and caramelized until golden brown with shallots, thyme, and beef broth. Topped with melted Gruyere cheese and green onions over a toasted crostini.

Spinach Salad

Fresh baby spinach with toasted hazelnuts, dried blueberries, orange supremes, crumbled chévre, crispy onions, all tossed in a hazelnut tarragon vinaigrette.

2nd Course Choices:

Chicken New Orleans

\$28

Buttermilk brined crispy chicken breast served atop red beans and rice with andouille sausage, Neuske's bacon, & braised greens.

Blackened Redfish

\$30

Served with green chile rice and the Red Drum is topped with a cilantro-lime chimichurri and a pineapple salsa and naped with chipotle oil.

Carved Tenderloin Medallion

\$32

Medallion of beef served medium with crispy pommes anna, haricot vert, and naped candied garlic demi-glace.

3rd Course:

Apple-Caramel Cheesecake

New York Styled Cheesecake layered with an apple caramel crumble topping drizzled with caramel sauce.

-Dine In Only -