

STARTERS

Wild Mushroom Toast mashed potatoes, homemade worcestershire & reggiano cheese	8
Barbecue Shrimp and southern grit cake	11
Artisan Cheese Plate fig jam, grilled bread & house marinated olives	8
Artichoke & Corn Fritters honey-jalapeno and baux mayo dipping sauces	8
Roasted Clams with capers, piquillo peppers, olives and lemon butter over grilled bread	10
Grilled Baby Artichokes with roasted garlic oil and chipotle aioli	8
Duck Fries lightly fried in duck oil & served with truffle aioli	8
House Trout Dip served with lavosh crackers	9

<p style="margin: 0;">Acadian Flatbread 11</p> <p style="margin: 0;">hand-rolled cracker-bread, monterey jack cheese & your choice of 3 toppings: <i>Oven-Dried Tomato • Roasted Pepper • Mushroom • Artichoke • Olive Roasted Pearl Onion • Sugar-Cured Bacon • Grilled Chicken • Andouille Sausage</i></p>

Mixed Greens tomatoes, olives, croutons & champagne vinaigrette	8
Spinach Salad honey mustard vinaigrette, pistachios & goat cheese	8
Caesar with rustic croutons	8
Roasted Beet Salad topped with goat cheese, pistachios, and extra virgin olive oil	7
Small Mixed Greens, Spinach, or Caesar Salad	6

MAIN COURSES

Mama G's Steak Salad avocado, tomato, chopped egg, blue cheese	16
Major's Cheeseburger made from Oregon Country Natural Beef crispy fries	11
Grilled Chicken over mixed greens with lemon butter & spicy pecans	16
Hormone Free Center Cut Grilled Filet green peppercorns, seasonal veg & crispy fries	30
Shrimp Etouffee served over basmati rice with cornbread	20
Barbecued Baby Back Ribs slow-cooked with red beans and rice & roasted vegetables	23
Roasted Wild Mushroom Pork Tenderloin with acorn squash & mashed potatoes	25
Cavatappi Pasta shrimp & andouille sausage, peppers, thyme in a light cream sauce	20
Creole Smoked Tofu over butternut squash wild rice, roasted mushrooms, & sauté spinach	16
Aged Bone in Ribeye topped with dungeness crab, mashed potatoes & roasted vegetables	30
Roasted Duck Breast served over cavatappi pasta with mushroom cream sauce and seasonal v	25
Vegetarian Shepherds Pie mushrooms, carrots, and peas in red wine sauce and mashed potato	16
Shrimp, Andouille & Crawfish Jambalaya served with homemade cornbread	20
Redfish (Grilled or Blackened) zydeco sauce, dungeness crab meat, sauté spinach & mash pot	26
Free-Range Roasted Chicken (limited availability) with veg and butternut squash wild rice	16
Pan Roasted Steelhead lemon-caper sauce, seasonal vegetables & mashed potatoes	24
Sesame Encrusted Ahi Tuna seared rare, rice, shrimp rolls, cucumber salad & wasabi vinaigrett	26

SIDES 5

Crispy Fries	Buttered Noodles	Grit Cakes
Roasted Vegetables	Truffle Au Gratin Potatoes	Red Beans and Rice
		Roasted Cauliflower

DESSERTS

Flourless Chocolate Cake	Homemade Carrot Cake	Warm Bread Pudding
Almond Wet Cake	Dulce De Leche Sundae	Vanilla Crème Brulee
		Chocolate Pot de Crème

EXTRAS

ZYDECO Kitchen & Cocktails Homemade Barbecue Shrimp Base	16
ZYDECO Kitchen & Cocktails Spice Rubs <i>B.L.C., Pork or Wild Game</i>	5
Lady's Homemade Dog Biscuits – an after dinner treat for your best friend!	FREE

**WE ARE A FROM-SCRATCH KITCHEN FOCUSED ON FRESHNESS & QUALITY
 INGREDIENTS. WHEN POSSIBLE OUR FOODS ARE ORGANIC &
 HORMONE-FREE. WE ARE FOOD ALLERGY SENSITIVE AND
 FEATURE A GLUTEN FREE MENU.**

% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, WE ACCEPT CASH, VISA, AMEX & MASTERCARD