Kitchen Hours
Wednesday-Saturday | 4:30pm-9:30pm

**Appetizers**

- Crispy Brussel Sprouts—Pepper Jelly, Australian Feta, Candied Pecans $8
- Sautéed Crab Claws—White Wine, Butter, Garlic Market Price
- Calabrian Style Shrimp—Seared Shrimp, Calabrian Chili Oil, Garlic, Charred Lemon $10
- Thai Chili Shrimp—Popcorn Shrimp with Sweet & Spicy Chili Sauce Served over Slaw $10
- Crispy Korean Pork Spare Ribs—Korean BBQ Sauce, Broccoli, Sesame Seeds $10
- Steak & Potatoes—Seared Tenderloin Scraps, Potato Cake, Marchand De Vin $12
- Grilled Lamb Lollipops—Chilled Summer Cous Cous Salad, Herb Oil $16
- Mac & Cheese—Chef’s Daily Selection $10
- Seiler Duo—Boiled Shrimp Remoulade, Crabmeat Ravigote $16

**Soups**

- Chicken & Sausage Gumbo with White Rice $5 Cup $8 Bowl
- Soup Du Jour Market Price

**Salads**

- Seiler Blue Salad—Mixed Greens, Cherry Tomato, Candied Pecans, Blue Cheese Dressing and Crumbles $8
- Steak Salad—Medium Rare Filet, Romaine Wedge, Blue Cheese, Cherry Tomato, Bread Crumbs $16
- Seafood Wedge—Iceberg Wedge, Boiled Shrimp, Crabmeat, Cherry Tomato, Pickled Red Onion, Creole Vinaigrette $16
- Summer Salmon Salad—Spring Mix, Seasonal Fruit, Pickled Red Onion, Cherry Tomato, Yuzu Marmalade, Sugar Cane Vinaigrette $18
- Simple Summer Salad—Chef’s Daily Selection of Locally Sourced Produce $8

**Entrées**

- Sautéed Gulf Fish—Crawfish Macque Choux & Fingerling Potatoes Market Price
- Blackened Gulf Fish—Meuniere, Blackened Shrimp, Seasonal Vegetables, Fingerling Potatoes Market Price
- Salmon—Chilled Summer Cous Cous Salad, Red Pepper Coulis, Herb Oil $26
- Chicken Oscar—Panned Chicken Breast, Crabmeat Lemon Butter, Asparagus, Mashed Potatoes $26
- Brick Chicken—Half De-Boned Chicken, Mashed Potatoes, Creole Succotash, Pan Sauce $26
- Choice Filet—Sauce Diane, Mashed Potatoes, Asparagus $24
- 12oz. Veal Chop—Marchand Du Vin, Truffled Potato Wedges, Seasonal Vegetables $36
- Pasta—Chef’s Daily Selections Market Price

Enjoy One of Our Daily Dessert Selections