

# Kitchen Hours Wednesday-Gaturday | 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 Qil, 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 Qil \$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

Geiler Blue Galad-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

Geafood Wedge- Iceberg Wedge, Boiled Shrimp, Crabmeat, Cherry Tomato, Pickled Red Onion, Creole Vinaigrette \$16

Gummer Galmon Galad— Spring Mix, Geasonal Fruit, Pickled Red Onion, Cherry Tomato, Yuzu Marmalade, Gugar Cane Vinaigrette \$18

Simple Summer Salad—Chef's Daily Selection of Locally Sourced Produce \$8

## <u>Entrées</u>

Sautéed Gulf Fish— Crawfish Macque Choux & Fingerling Potatoes *Market Price*Blackened Gulf Fish— Meuniere, Blackened Shrimp, Seasonal Vegetables,
Fingerling Potatoes *Market Price* 

Galmon— Chilled Summer Cous Cous Galad, Red Pepper Coulis, Herb Oil \$26 Chicken Oscar— Paneéd 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 \$34 12oz. Veal Chop— Marchand Du Vin, Truffled Potato Wedges, Seasonal Vegetables \$36 Pasta— Chef's Daily Selections *Market Price*