



# Seiler Bar

## Appetizers

Fried Frog Legs— Macque Choux, Tarragon Remoulade -\$14

Seared Scallops— Butternut Squash, Citrus Cream, Orange Supremes -\$18

Crab Meat Au Gratin— Jumbo Lump Crab, Fontina & Parmesan Cheese Sauce -\$14

Escargot— Wild Mushrooms, New Orleans Style Bordelaise -\$14

Potato Gnocchi— Chef's Daily Preparation -Market Price

Crispy Pork Belly— Mexican Cola Adobo Glaze, Patatas Bravas -\$12

Seared Steak- Seared Steak, Bordelaise, Potato Cake -\$18

## Shared Plate Appetizers

Grilled Lamb Lollipops- Artichoke Caponata, Orzo -\$30

Seiler Trio- Shrimp Remoulade, Crabmeat Ravigote, Oysters En Brochette -\$24

Seared Steak- Seared Steak, Heirloom Cherry Tomato, Smashed Potatoes, Chimichurri -\$28

## Soups

Chicken & Sausage Gumbo -\$6 Cup \$9 Bowl

Soup du Jour -Market Price

## Salads

Seiler Blue- Spring Mix, Blue Cheese Dressing and Crumbles,  
Cherry Tomato, Candied Pecans -\$8

Grilled Romaine Salad— Romaine Heart, Artichoke Caponata,  
Burrata Cheese, Creole Vinaigrette -\$10

Seafood Wedge- Iceberg, Boiled Shrimp, Crabmeat, Pickled Red Onion,  
Cherry Tomato, Creole Vinaigrette -\$18

Classic Wedge- Iceberg, Blue Cheese, Cherry Tomato, Bacon -\$8 Add 4 oz Filet -\$20

## Entrées

Daily Fresh Pan-Sautéed Gulf Fish -Market Price  
Crab Meat Lemon Butter, Macque Choux, Smashed Potatoes

Daily Fresh Pan-Sautéed Gulf Fish -Market Price  
Crawfish Étouffée, Dirty Rice, Green Beans

Grilled Fish— Orzo, Sauce Puttanesca -Market Price

Fried Soft Shell Crab— Crawfish Étouffée, Dirty Rice, Green Beans -\$32

Chicken Oscar- Crab Lemon Butter, Mashed Potatoes, Asparagus -\$26

8oz. Choice Filet- Bordelaise, Garlic Mashed Potatoes, Asparagus -\$34