Starters

Foie Gras – Seared with Puff Pastry & Cherry Port Wine Sauce.....16.95

Brie & Fruit – Baked in Pastry, Served with Fresh Fruit, Honey & Almonds.....9.95

Broiled Escargot – Brie Cheese, Garlic Butter & Toast Points.....9.95

Fried Oyster Stack – Bacon, Spinach, & Bleu Cheese with Cream Sauce.....10.95

Shrimp Cocktail- Horseradish Cocktail Sauce.....9.95

Mediterranean Bruschetta – Butterbean Hummus, Tomato, Kalamata Olives, Basil on Grilled Pita Bread...8.95

Artichoke & Parmesan Soufflé.....7.75

Eggplant and Portabella Fries – Horseradish Sauce.....8.95

Lobster Corndog – Chinese Mustard Sauce.....15.00

Lump Crab Cake – Chipotle Pepper Aioli and Winter Pecan Slaw.....11.95

Mussels – Tomato Basil Sauce.....10.95

Smoked Salmon– with House Made Potato Chips, Caper Tomato, Onion, and Dill Cream Fraiche.....11.95

Sea Scallop Benedict – Seared on Country Ham & Fried Green Tomato Topped with Hollandaise 9.95

Steak Tartar – Onion, Capers, Tomato, Horseradish, Worcestershire & Toast Points.....12.95

Soups

French Onion en Croute.....6.75

Oyster Stew.....7.50

Soup du Jour.....Priced Daily

Salads

Caprese – Fresh Mozzarella, Tomato, Mixed Greens & Balsamic Reduction and Olive Oil.....9.95

Fried Almond Goat Cheese – Mixed Greens, Strawberries & Ginger Vinaigrette.....8.95

Greek – Mixed Greens tossed in Lemon Herb Dressing, Kalamata Olives, and Tomato & Feta. Served with Butterbean Hummus & Pita Points..... 8.95

Caesar – Romaine tossed with Caesar Dressing, Shredded Parmesan& Herb Croutons.....6.95

Pickled Beet – Limestone Bibb & Fried Bleu Cheese Stuffed Artichoke Heart with Lemon Herb Dressing.....7.95

Grilled Pear – On Bibb Lettuce, Bleu Cheese Crumbles, & Berry Vinaigrette.....8.95

Spinach – Baby Spinach, Granny Smith Apples, Candied Pecans & Hot Bacon Dressing.....6.95

Wedge – Fried Green Tomato on Iceberg Lettuce with Bacon, Hard Boiled Eggs & 1000 Island Dressing.....6.95

Entrées

Roasted Pork Tenderloin – Served with Fried Apples & Mashed Sweet Potato..... .....20.95

Bouillabaisse – An Assortment of Fresh Fish & Shellfish in Saffron White Wine Broth.....27.95

Braised Lamb Shank – Braised in Red Wine & Herbs. Served with Bordeau's Mashed Potatoes.....26.95

Buttermilk Fried Quail – Served with Bordeau's Mashed Potatoes & Cream Gravy.....23.95

Chicken a la lucie – Pan Fried Chicken Breast topped with Artichoke au Gratin & Demi Glace.....18.95

Filet of Beef – Grilled Beef Tenderloin Filet served on Demi Glace & Bordeau's Mashed Potatoes.....29.95

(Add Lobster Tail, Lump Crab Cake, Grilled Scallop, or Foie Gras for $9)

Roasted Half Chicken- with a Mushroom and Parmesan Risotto.....18.95

Grilled Bourbon-Tabasco Pork Chops – Served with Corn Pudding & topped with Molasses..... 19.95

Kentucky Rabbit – Slow Braised Duncan Farm Rabbit in White Wine, Herbs, Mushrooms & New Potatoes.....24.95

Short Ribs-Simmered in a Demi Glace and Served over Polenta.....25.95

Pan Fried Lump Crab Cakes – Sweet Potato Fries, Chipotle Pepper Aioli, and Winter Pecan Slaw 23.95

Crispy Half Duckling – with a Cranberry Glaze & Baked Sweet Potato.....24.95

Seafood Casserole – Lobster, Scallops & Shrimp Baked in Mornay over Rice.....26.95

Veal Liver & Onions – with Onion Sauté, Mashed Potatoes & Bordelaise.....18.95

Steak Frites – Grilled Flat Iron Steak, Pommes Frites & Bearnaise.....22.95

Paella – Lobster, Sea Scallops, Shrimp, Tomatoes, Peppers, Onions & Peas in Saffron Rice.....27.95

Veal Chop – Grilled, then Roasted with Bacon Demi Glace & Blue Cheese Mashed Potatoes.....29.95

Southern Cordon Bleu Phyllo – Chicken, KY Country Ham, Gruyere Cheese & Hollandaise.....18.95

Chef/Owner-Lucie Meyers Chef-Chris Tinker

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness