

# Dinner Menu

Winter 2010

*\*\* Bread Available Upon Request \*\**

## Appetizers

New Orleans Style BBQ Shrimp <i>Butter Grits</i>	9
Grilled Venison Sausage <i>Pickled Red Cabbage / Berry &amp; Chipotle Compote</i>	8
Drunken Citrus Mussels <i>Orange Infused Vodka / Garlic / Thai Chilis / Shallots / Fresh Corriander / Ginger</i>	12
Crispy Gulf Oysters <i>Russet Potato Chip / Chipotle Aioli / Onion Pico</i>	12
Tuscan Pizza <i>Fresh Mozzarella / Balsamic Caramelized Onions / Proscuitto</i>	12
Maryland Lump Crabmeat Croquette <i>Smoked Paprika &amp; Tabasco Aioli</i>	9
34th Street Cheese Plate <i>Maytag / Texas Chevre / White Cheddar / Dried Fruit / Honey</i>	12
34th Street Charcuterie Plate <i>Proscuitto / Spicy Salami / Spanish Chorizo / Cornichons / Peppadews</i>	10
House-Cut Sweet Potato Frites <i>Red Chimichurri Aioli</i>	5

## Soups + Salads

Sweet Potato Adobo Bisque <i>Cinnamon Crème Fraiche</i>	7
Roasted Goat Cheese Stuffed Tomato <i>Baby Arugula / Lemon-Truffle Vinaigrette</i>	7
Iceberg Wedge <i>Crispy Proscuitto / Leek Hair / Oven Dried Tomatoes / Bleu Cheese Vinaigrette</i>	8
Caesar <i>Romaine / Garlic-Parmesan Crisp / Spanish White Anchovy</i>	6
With Mediterranean Herb Grilled Chicken Breast or Gulf Shrimp	+ 6
With Grilled Atlantic Salmon Filet	+ 7

## Entrées

Grilled Atlantic Salmon <i>Golden &amp; Candy Striped Beet Risotto / Sautéed Kale / Beurre Rouge</i>	18
Housemade 3 Cheese Ravioli <i>Lobster / Fennel / Wild Mushroom / Pernod Brown Butter / African Basil</i>	21
Chef's Pasta <i>Five Herb Rigatoni / Arrabiata / Fresh Mozzarella / Basil</i>	13
With Mediterranean Herb Grilled Chicken Breast or Gulf Shrimp	+ 6
Brined and Roasted Pork Chop <i>Caramelized Brussel Sprouts / Roasted Fall Vegetable Medley / Apple Cider Gastrique</i>	18
Panko Crusted Chicken Picatta <i>Mushrooms / Onion / Spinach / Saffron Rice / Beurre Blanc</i>	17
Hanger Steak <i>Shoestring Frites / Garlic Aioli / Caramelized Onion Demi</i>	19
Texas Farm Grilled Quail <i>Harvest Grain Pilaf / French Beans / Mustard Seed Demi</i>	17
Bison Short Rib <i>Garlic Smashed Yukons / Caramelized Cauliflower / Coffee Stout Demi</i>	24
Chef's Farm Fresh Vegetable Plate	15

Split Entrees + 3

## Sides

Truffle Mash / Grilled Asparagus / Caramelized Cauliflower / Sautéed Spinach / Baby Carrots / Caramelized Brussel Sprouts / Shoestring Fries

*We proudly serve local organic vegetables from farm to table, all-natural, hormone-free meats & eco-friendly seafood when possible.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**Executive Chef - Justin Raiford**