

Jeff's

Garlic Shrimp (5) – 17

Sautéed in garlic, white wine, parsley, butter and scallion served with grilled ciabatta toast points

Seared Ahi – 20

Big eye tuna coated with sesame seed, black pepper and served with wasabi and soy

Ceviche - 17

Chilled Shrimp with lemon and lime juice, avocado, red onion, jalapeño, tomato and served with warm tortilla chips

Grilled Bacon Wrapped Shrimp (4) – 19

Wild caught Louisiana Gulf shrimp hand wrapped in Applewood smoked bacon

Shrimp Cocktail (5) – 17

Seasoned, boiled, and chilled. Served with horseradish cocktail sauce

Cajun Style Shrimp Risotto - 21

Louisiana Gulf Shrimp with Cajun seasoning served on three mushroom Risotto

Bruschetta (4) – 16

Roma tomatoes, mushrooms, garlic, olive oil, Basil, Parmesan with grilled ciabatta

Caprese Salad w/Prosciutto - 15

Roma tomatoes, mozzarella cheese, fresh basil Balsamic vinegar, extra virgin olive oil

Iceberg Wedge - 16

Tomato, red onion, smoked Applewood bacon Crumbled blue cheese w buttermilk dressing

Chilled Shrimp Salad - 21

Louisiana Gulf shrimp, romaine, Roma tomato green onion, cucumber and Thousand Island dressing

Caesar Salad – 7 Dinner Salad - 7

Cheeseburger - 19

½ lb Angus Chuck - Aged Cheddar, Smoked Gouda, Blue Cheese, Pepper Jack - lettuce - tomato - red onion

Sautéed Chicken Breast - 26

Olive oil - garlic - thyme - rosemary - white pepper – lemon

Pasta Carbonara w/ Chicken - 26

Chicken, pancetta, egg yolks, Parmesan cheese, peas tossed with rigatoni

Pork Tenderloin Medallions - 29

Pan seared, apple cider Demi - glace, fried leeks

Porcini Crusted Braised Short Rib - 31

Mushroom medley, shallots and garlic tossed with Pappardelle pasta

Garlic Shrimp - 30

Sautéed in garlic, white wine, parsley, butter and scallion

Grilled Bacon Wrapped Shrimp - 34

Wild caught Louisiana gulf shrimp wrapped with Applewood smoked bacon

Pan Roasted Salmon - 30

Seared with olive oil, parsley and finished in oven

Seared Ahi - 36

Big Eye tuna coated with roasted sesame seed, black pepper and served with soy & wasabi

Chilean Sea Bass – 43

Dusted with seasoned flour, pan seared and drizzled with white wine, lemon, butter & capers

Rib Eye 14 oz. - 48

Grass Fed Angus Choice beef with just the right amount of marbling

Filet Mignon 8 oz. - 57

“USDA Prime Grade” Natural Beef Filet seasoned and charbroiled

Surf & Turf - 67

USDA Prime Grade Natural Beef Filet with Louisiana “Garlic Shrimp”