

FALL DINNER MENU



OUR TEAM

executive chef Holly Goetting
sous chef Brian Courtright
creole inspiration Carol "Pop" Boudreaux
general manager Justin Caldwell
management Shawn Hester
Nathan Robicheaux
host staff
Aidaire de Blanc
Elizabeth Sonnier
Isabella Rom
Ashlyn Walker
servers
Steve Stein
Jean Paul Ducrest
Nathan Robicheaux
Jude Digilormo
Jarred Castro
JP Taberski
Meg Forton
Myles Lawrence
back waiters
Kresse Fruge
Cayleigh Robert
Logan Watkins
Jeb Billeaudeau
Lori Piazza
bar staff
Lucas Duncan
Sarah Howard
Kylie Lovell
Logan Landry
line cooks
Jordan Causey
Zachary Miller
Coby Snead
Ed Alleyn
Hunter Louviere
Alex Farmer
Kaylee Ellsworth
Chris Fontenot
Devin Clarke
dish technicians
Andre Longon
Cameron Sheppard
Daniel Molaison

APPETIZERS

COCONUT SHRIMP	Zydeco Pepper Jelly 9
CRISPY OYSTERS	Spicy Remoulade 15
TARTARE OF TUNA	Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 18
ESCARGOT	Langlinais French Bread, Garlic Butter 10
SMOKED DUCK & TASSO SPRING ROLLS	Zydeco Pepper Jelly 13
ROASTED GARLIC & BRIE	Fruit Compote & Toast Points 13
PORK BELLY LETTUCE WRAPS	Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro, Fresh Jalapenos, Romaine Lettuce 10
CHARLEY G'S SAMPLER	Coconut Shrimp, Roasted Garlic & Brie, Smoked Duck & Tasso Spring Rolls for two 20 for four 30 -add crab cake minis for two \$6 -add crab cake minis for four \$12

SECOND COURSE

SMOKED DUCK & ANDOUILLE GUMBO	Pop's Gumbo, Langlinais French Bread 8/16
TRUFFLED SHRIMP & MUSHROOM BISQUE	Baby Bay Shrimp, Truffle Oil, Chives 8/16
WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
FALL HOUSE SALAD	Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 7/13
ROMAINE WEDGE	Wedge, Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive 10
BLUESIANA SALAD	Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 10/15

SEASONAL ENTREES

CHARLEY G'S BECHAMEL CRAB CAKES	<i>Autumn Tasso Hash, Creole Sage Aioli 14/20</i>
WOOD GRILLED SOCKEYE SALMON	<i>Artichoke Puree, Brussels Sprout Salad, Citrus Vinaigrette 25</i>
PAN SEARED SEA BASS	<i>Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra 36</i>
WOOD GRILLED MAHI	<i>Crispy Oysters, Butternut Squash Purée, Pork Belly Braised Seasonal Greens, Turbodog Steen's Glaze 29</i>
MARKET CATCH OF THE DAY	<i>Chef Holly's Seasonal Selection, Dock Fresh Catch Mkt</i>
SHRIMP SCAMPI	<i>Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce 18</i>
WOOD GRILLED YELLOWFIN TUNA	<i>Black Olive Tapenade, Crispy Artichoke Hearts, Dijon Sauce, Charred Cherry Tomatoes 26</i>
PAN SEARED SEA SCALLOPS	<i>Cauliflower Goat Cheese Puree, Cherry Tomatoes, Artichoke & Spinach Ragout 32</i>
CRISPY DUCK	<i>Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 32</i>
SOUS VIDE BERKSHIRE PORK TENDERLOIN	<i>Vidalia Onion Puree, Grilled Peaches, Balsamic Demi 23</i>

PREMIUM STEAKS

	<i>5oz Petit Filet 27</i>
	<i>8oz Aged Filet 42</i>
	<i>Prime Ribeye 45</i>
5OZ FILET OSCAR	<i>Wood Grilled Oscar Style, Fresh Crab, Asparagus, Lemon Caper Butter 40</i>
SURF & TURF	<i>5oz or 8oz Filet & Lobster Tail, Butter, Lemon MKT</i> <i>Add Cracked Black Peppercorn Cognac Sauce 4</i>

TABLE SIDES

Wood Grilled Asparagus	Yukon Gold Smashed Potatoes
Manchego Corn Grits	Corn & Tasso Macque Choux
Garlic Spinach	Autumn Tasso Hash
Butternut Squash Purée	Local Rice Grits