

Dinner Menu

Appetizers

NOLA Shrimp 10

Worcestershire Butter Sauce-Grilled Bread

Chicken Fried Bobwhite Quail 12

Local Hot Honey-Crispy Arugula

Crab Hushpuppies 9

House Remoulade

Crispy Goat Cheese Croquettes 7

Raspberry Jalapeño Jam

General Cho's Wings 8

Honey Sriracha Glaze-Sesame Seed-Scallions

Blistered Shishito Peppers 7

Chili Lime Seasoning

Oysters on the Half Shell Half Dozen 15 Dozen 30

Blue Point – Connecticut

Irish Point – Prince Edward Island

Beau Soleil – New Brunswick

Soups and Salads

House Salad 7

Mixed Baby Greens-Bleu Cheese-Strawberries-Candied Pecans-White Balsamic Vinaigrette

Caesar Salad 7

Romaine Lettuce-House Made Croutons-Parmesan Cheese

Wedge Salad 7

Baby Iceberg Lettuce-Tomatoes-Bacon-Bleu Cheese Dressing

Roasted Beet Salad 7

Roasted and Pickled Beets-Feta Cheese-Walnuts-Champagne Vinaigrette

Red Pepper Tomato Bisque Cup 5 Bowl 8

Entrees

Sea of Cortez Fluke 34

The East Table's Pad Thai-Peanuts-Chili Oil-Scallions

Charbroiled Beef Tenderloin 46

Roasted Fingerling Potatoes-Fried Brussels Sprouts-Mornay

Pan Roasted Chicken 24

Warm Potato Salad-Lemon Caper Vinaigrette

Grilled Double Bone-In Pork Chop 30

Cheddar Grits-Tomato Okra Stew-Green Beans

Lamb Loin Chops 30

Cilantro & Lime Rice-Masala Curry Vegetables-Cucumber Mint Raita

Pan Seared Ribeye 44

Parmesan Frites-Horseradish Cream

Cast Iron Seared Duck Breast 29

Charred Corn Succotash-Andouille Sausage-Thyme and White Wine Demi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you are Tax Exempt, you must notify us at the time of payment.