



Appetizers

Soup Of The Day

it may be a soup, bisque, gumbo, or chowder
your server will inform youpriced accordingly..

BBQ Pork Rillets 10-

seared pork rillets, cornbread, pickled jalapeno coleslaw, ancho chile
bbq sauce G*

Voodoo Shrimp 12-

sautéed shrimp, spicy worcestershire cream sauce, jalapeno cornbread

Bistro Mac n' Cheese 9-

cheddar-jack & benton's bacon, toasted bread crumbs

Clams & Andouille 12-

pan-roasted little neck clams & andouille sausage, garlic tomato broth
G

Jumbo Lump Crab Cake 12-

chipotle tartar sauce

Sauteed Rhode Island Calamari 12-

garlic, hot cherry peppers, fresh herbs, tomatoes, white wine, butter,
bread crumbs G*

Sweet Potato Empanada 9-

sweet & spicy andouille sausage & sweet potato filling, fruit chutney

Bistro Flatbread 9-

Benton's bacon, gorgonzola, fig puree, caramelized onions, field greens

House Salad 8-

field greens & garden vegetables, balsamic vinaigrette
add goat cheese or crumbled gorgonzola \$2 additional G

Southwestern Caesar Salad 9-

grilled heart of romaine, roast poblano & tomato salsa
bbq croutons, queso blanco, red chile caesar dressing G*

On The Side...

Sautéed Mushrooms 5- 'Loaded' Smashed Potatoes 5- Green Chile
Cheese Grits 5- Jalapeno Cornbread W/Honey Butter 5- Seasonal
Vegetables 3- Smashed Potatoes 3-

Main Courses

Pork Du Jour P/A

we love pork chops, shanks, shoulder, butt & tenderloins
it's so versatile, we change the pork nightly

Black Angus NY Strip Steak 28-

14oz, smashed potatoes, seasonal vegetables
caramelized shallot butter G

Chipotle Braised Beef Short Ribs 28-

smashed potatoes, seasonal vegetables, red chile onions, chipotle
braising jus G*

Pan Roasted Garlic & Herb Chicken 24-

½ boneless bell & evans chicken, roasted garlic, herb butter, natural jus
smashed potatoes & seasonal veggies G

Seared Day-Boat Sea Scallops 28-

roast butternut squash & ancho chile risotto G

Jumbo Lump Crab Cakes 25-

smashed potatoes, seasonal vegetables, chipotle tartar sauce

Casino Crusted Tilapia 22-

benton's bacon, peppers, onions, breadcrumbs
smashed potatoes, seasonal vegetables, lemon butter sauce

The 'Veg ' Plate 20-

black bean cakes, roast butternut squash & ancho chile risotto, red chile
onions

Shrimp & Grits 24-

shrimp, benton's bacon, mushrooms, tomato, scallions
green chile cheese grits G

Crawfish Etouffee 24-

smothered crawfish tails, trinity vegetables, white rice

Jambalaya 22-

it is spicy!!! chicken, andouille sausage, holy trinity vegetables &
tomato topped with shrimp creole (without shrimp Creole \$18) G

G – Gluten Free G* - Can be made to be gluten free
Most seasonal produce is from Samaha's of Aberdeen & Hauser Hill
Farms of Old Bridge

Sous Chef

Joe Armenti

Chef

Drew Araneo

Sous Chef

Tara Denardo

On The Side...

Sautéed Mushrooms 5- 'Loaded' Smashed Potatoes 5- Green Chile Cheese Grits 5-
poblano-cream corn 5-
Jalapeno Cornbread W/Honey Butter 5- Vegetable Couscous 5- **Seasonal Vegetables**
3-

Beverages

coffee, decaf & iced tea (free refills) 2- coke, diet coke, sprite 2- pellegrino 750ml 5-
housemade lemonade 2.50 blueberry iced tea 2.50

There will be a \$5.00 charge for a split or shared Main Course - There is a 2- service
charge for all checks split 3 ways or more

**** There is a \$20 minimum on credit card transactions - Not including gratuity

