



APPETIZERS

Maison Du Bayou Crab Cake | Pan-Seared Lump Crab | French Herbs | Cajun Spices | Creole Mustard Beurre Blanc / **20**
French-Cajun-Creole

Lamb Lollipops | Grilled Lamb Chop | Champion's Seasoning | Grain Mustard | Demi-Glace Mint Drizzle / **24**
British-Mediterranean-American

Beef Carpaccio Al Limón | Thinly Sliced Angus Tenderloin | Lemon-Truffle Vinaigrette | Capers | Aged Parmesan | Arugula / **26**
Italian Classic with a French Twist

Beef Crostini | Delicate Crostini | Beef Tenderloin | Dijon-Dill / **18**
French-American

Scallops Al Ajillo | Pan Seared Scallops | Garlic Butter | Roasted Corn Purée / **33**
Spanish-Mexican

Blackened Ahi Tuna 'Nikkei' | Crispy Wonton | Avocado Purée | Hoison Siriracha / **23**
Japanese-Peruvian-Mexican

STARTERS

Asian Caesar Salad | Baby Romaine | Wonton Strips | Miso-Caesar Dressing | Nori Dust | Yuzu Ponzu Gel / **14**
Asian-Inspired

Blood Orange & Fennel | Arugula | Pistachio | Lemon-Oregano Dressing / **16**
Italian-Mediterranean Blend

Watermelon & Cucumber Salad | Pickled Red Onion | Feta Crumble | Lime Vinaigrette | Mint / **14**
Fresh and Vibrant, Mexican-American Style

Burrata alla Caprese | Heirloom Tomato | Basil Oil | Balsamic Caviar | Sea Salt Crostini / **17**
Italian with a Modern Touch

Bisque De Langosta Al Chipotle | Lobster | Chipotle Cream | Corn Essence / **18**
Mexican-French

Roasted Tomato Basil Bisque | San Marzano Tomatoes | Aged Parmesan / **15**
Italian Classic Reimagined

VEGETARIAN

Farro & Chayote Mosaic | Roasted Chayote | Farro | Avocado Silk / **21**
Mediterranean-Mexican

Golden Cauliflower Cakes | Crispy Cauliflower | Herb Puree | Tahini Yogurt / **20**
Mexican

Connie Trujillo | Executive Chef

GF = Gluten Free, AL = Alcohol, NF = Nut Free

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. WHILE WE TAKE EVERY PRECAUTION, OUR KITCHEN HANDLES ALLERGENS AND CROSS-CONTAMINATION MAY OCCUR. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% GRATUITY FOR PARTIES OF 6 OR MORE



ENTRÉES

Miso Glazed Sea Bass | Daikon Purée | Baby Bok Choy | White Miso-Sake Sauce | Wild Rice Pilaf / 53

Japanese-American | AL

Calabrian Salmon | Seared Salmon | Calabrian Pepper Glaze | Wild Rice Pilaf | Charred Asparagus / 42

Mediterranean-Calabrian

Cioppino Mexicano | Shrimp | Mussels | Clams | Seabass | Tomato-Habanero Broth | Grilled Sourdough / 33

American-Italian-Mexican

Airline Chicken, Chicken Breast | Pepper Sauce | Parmesan Cream | Corn Rice Pilaf | Bacon / 22

French-Mexican-American

Duck À L'Orange | Pan-Seared Duck Breast | Orange-Hoisin Glaze | Parsnip Purée | Crispy Leeks / 34

French-Chinese Reimagined

Osso Bucco Milanese | Slow-Braised Veal Shank | Gremolata | Red Wine Jus | Saffron Fettuccine / 64

Italian-French

STEAKS

Flat Iron Au Chipotle Béarnise | Smoky Chipotle Béarnise / 32

French-Mexican

NY Strip | 16oz | Herb-Crusted | Red Wine Jus / 81

American-Asian

Filet Au Poivre | 8oz | Cognac Peppercorn Sauce / 52

Classic French | AL

Tomahawk Ribeye | 36oz | Prime Angus | Cascabel Pepper Demi-Glace / 125

Mexican-French

Wagyu Strip | 16oz | Choice of Japanese A5 or Australian Wagyu | Bordelaise Sauce / 120

Japanese-French

Bone-In Ribeye | 22oz | Dry-Aged | Roasted Garlic Béarnaise / 87

Classic French

SIDES

Sweet Corn Esquites | Cotija | Epazote | Lime Aioli / 14

Mexican

Lobster Mac & Cheese | Truffle Cheese Sauce | Gruyère | Brioche / 24

French-American

Sautéed Cremini Mushrooms | Butter Glaze | Brandy / 14

French-British | AL

Truffle Mashed Potatoes | White Truffle Oil | Chives / 14

Classic French

Charred Asparagus | Lemon-Ginger Beurre Blanc / 19

French-Japanese-Mediterranean

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