

## Small Plates

<b>Thunder Shrimp</b>	11
<i>Panko Fried Louisiana Shrimp finished with Southern Heat Sauce</i>	
<b>Satay Strips</b>	10
<i>Choice of Chicken or Beef strips, marinated then Chargrilled and finished with a Sherry-Ginger Demi Glaze with fried sweet potato grits</i>	
<b>Shrimp &amp; Black Bean Cakes</b>	10
<i>Shrimp &amp; Black Bean Cakes served with an avocado &amp; citrus relish</i>	
<b>Ceviche of Tuna</b>	14
<i>Ceviche of Tuna on a crispy wonton chips with Edemame Basil Puree and Pickled Carrot &amp; Ginger Slaw</i>	
<b>Crawfish Wontons</b>	10
<i>Fried Cream Cheese &amp; Crawfish stuffed Wontons with Chili Mint Glaze</i>	
<b>Mac &amp; Cheese</b>	10
<i>Dolin Vermouth, Parmesan, Gruyere, Sharp White cheddar, Cream &amp; Spices</i>	
<b>LA Blackened Fish Taco</b>	12
<i>Fresh fish of the day seared with Spicy rub, Tomato, onion sweet jalapenos, shredded cheddar and baby iceberg</i>	
<b>Hummus</b>	9
<i>Puree of Garbanzo &amp; Lemon Pesto Topped with Sundried Tomatoes, Cucumber, Roasted Garlic, Feta and Pita Chips</i>	
<b>LA Baked Brie</b>	9
<i>Baked Brie served with Apples, Pecans, Roasted Garlic, Honey</i>	
<b>LA Lamb Arancini</b>	12
<i>Crispy fried balls of Arborio rice, parmesan cheese and roasted lamb served with Roasted Pepper &amp; Mint Aioli</i>	

## Soups

	Cup/Bowl
<b>Chicken &amp; Sausage Gumbo</b>	8/11
<b>Shrimp Rockefeller</b>	8/12
<b>Seasonal Soup</b>	7/10
<b>LA Soup Trio – A Sampling of all three soup offerings</b>	14

## Salads

<b>Smoked Chicken</b>	12
<i>Fresh Greens, Carrots, Tomato, Cucumbers, Spiced Nuts, Soy Cured Quail eggs and Shitake Vinaigrette</i>	
<b>Caesar</b>	9
<i>Crisp Romaine, Tomato, Caesar dressing, Croutons and crispy Bacon</i>	
<b>LA Caprese Salad</b>	10
<i>Mozzarella alternated with fresh sliced Tomatoes, Fresh Basil and Drizzled with Olive Oil and Balsamic Reduction</i>	
<b>Field Green Salad</b>	8
<i>Fresh Greens, Tomato, Cucumber, Red Onion, Avocado, Carrots and Blue cheese</i>	
<i>Add:</i>	
<i>Shrimp</i>	8
<i>Chicken</i>	6

LA Denotes Signature Dish

## Sandwiches & Burgers

*Served with your choice of French fries or Sweet Potato fries*

### Po Boys

*All Fully Dressed and on Local French Bread*

<b>Shrimp – Fried or Grilled</b>	11	<b>Catfish - Fried or Grilled</b>	10
<b>Roast Beef Debris with gravy</b>	11	<b>Grilled Chicken</b>	10

### The House Burger

12  
*Fresh Ground Beef topped with Creamy Creole Mustard, Lettuce, Tomato and Sweet & Spicy Jalapenos*

### Mushroom Burger

13  
*Fresh ground Beef topped with Grilled Sweet Red Onions, Sautéed Portabella Mushrooms, Creamy Creole Mustard and topped with melted Gruyere*

## Entrees

### Beef Short Ribs

19  
*Slow roasted in red wine and roasted Garlic served with mashed sweet potatoes and vegetable medley.*

### Char Grilled Black Angus Rib Eye

32  
*High end Choice cut of Black Angus Just salt and pepper with sides of risotto and charred garlic asparagus*

### Shrimp & Grits

18  
*Louisiana Shrimp in a Cajun “Beer Blanc” over smoked Gouda grits with pickled Okra-Jalapeno relish*

### Smoked Chicken in Roasted Garlic Marinara

16  
*Slow smoked pulled chicken in a Classic Marinara infused with Roasted garlic with Penne pasta with a side of fresh vegetable medley*

### Seafood & Chilies with fresh Spinach & Papardelle pasta

20  
*Crab and Shrimp in a light full flavored spicy Peri Peri Sauce tossed with wide egg noodle pasta—Served with a side of sautéed spinach*

### Roasted semi Boneless Chicken Breast

18  
**with Roasted Pecan Meuniere**  
*Marinated “airline” style Breast slow roasted finished with lemon brown butter pecan sauce served with roasted broccoli with sweet peppers and cheese grits*

## Sides

<i>Risotto</i>	<i>Mac &amp; Cheese</i>
<i>Cheese Grits</i>	<i>French Fries</i>
<i>Mashed Sweet Potatoes</i>	<i>Sweet Potato Fries</i>
<i>Roasted Herb Potato Wedges</i>	<i>Charred Garlic Asparagus</i>
<i>Sautéed Fresh Spinach</i>	<i>Roasted Broccoli with Sweet Peppers</i>

*Fresh Vegetable Medley  
Zucchini, Yellow Squash, Red Bell Pepper, Onions*

*We serve Iced Tea, Coffee and Coca-Cola Products*

**Caution:** Certain individuals may be allergic to specific types of food, or ingredients used in food items. We are not responsible for any individual's allergic reaction to our food or ingredients used in this restaurant's food items. Please alert your server of any food allergies prior to ordering. \*There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these type products fully cooked.\*

**NOTE:** 20% Gratuity will be added to parties of 10 or more.