



HAPPY Valentine's Day

CHEF GABRIELLE'S PRE FIXE MENU

**\$70 PER COUPLE
\$95 WITH BOTTLE OF WINE**

STARTER TO SHARE

ROASTED OYSTERS

Herbsaint creamed spinach – topped with parmesan and bacon

EGGPLANT ROULADES

A stack of fried eggplant medallions topped with Louisiana crawfish, spinach, and smoked bacon cream sauce

BST FLATBREAD

Roasted grape tomatoes, spinach, bacon, mozzarella

ENTREES

TWIN FILETS MERLOT

Two medallions grilled to medium with a delicious merlot wine and Crimini mushroom reduction. Served with roasted garlic au gratin potatoes and creamed spinach.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce. Served with Italian Broccoli and Fingerling potatoes.

FIRE GRILLED CHICKEN MARSALA

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce. Served with roasted garlic au gratin potatoes and creamed spinach.

SHRIMP SCAMPI

Louisiana shrimp sautéed in a garlic and white wine sauce tossed with spaghetti

DESSERT TO SHARE

CHEESECAKE

with a raspberry sauce – white chocolate drizzle

SPECIALTY COCKTAIL

AMORE MIO

Stoli Vodka, Cointreau Liquor, House-Made Raspberry Syrup

BOTTLE SELECTION

HESS | CHARDONNAY

BANFI ROSA REGALE | SPARKLING
ROSE'

HESS | CABERNET SAUVIGNON

• STARTERS •

SPINACH AND ARTICHOKE DIP

With bruschetta \$8.99

ITALIAN CIABATTA BREAD

Warm sourdough accented with fresh rosemary 99¢
With marinara and feta \$3.99

SENSATION SALAD \$4.99

CRABCAKES LOUISIANA

With roasted corn maqchoux and creolaise \$11.99

EGGPLANT ROULADES A stack of fried eggplant disc topped with Louisiana crawfish, spinach, and bacon cream sauce \$9.99

CAESAR SALAD \$4.99

• GRILLED STEAK, CHICKEN, & PORK •

PURE CUT RIBEYE • 14 OZ.

Served with roasted garlic au gratin potatoes and creamed spinach \$25.99

TWIN FILETS MERLOT

Two filet medallions grilled and covered with a delicious Merlot wine and crimini mushroom reduction
Served with roasted garlic au gratin potatoes and creamed spinach \$21.99

FIRE GRILLED BONE-IN PORK CHOPS

Served with roasted garlic au gratin potatoes and creamed spinach \$18.99

FIRE GRILLED CHICKEN MARSALA

Marinated chicken breasts grilled and simmered in a delicious mushroom Marsala wine sauce
Served with roasted garlic au gratin potatoes and creamed spinach \$16.99

• FRESH FISH & SEAFOOD •

STUFFED REDFISH

Fresh redfish baked with crabmeat dressing and finished with creole lemon cream sauce
Served with hand shucked roasted corn maqchoux and simple pasta aglio oilio \$19.99

CEDAR ROASTED SALMON

Fresh salmon baked on a cedar plank and finished with creole lemon cream sauce
Served with Italian Broccoli and Fingerling potatoes \$19.99

GARLICQUED SHRIMP

Our version of New Orleans style barbecued Louisiana shrimp set on roasted garlic au gratin potatoes \$17.99

GULF COAST FRIED SHRIMP

Louisiana shrimp fried and served with French fries and our housemade cocktail and remoulade sauces \$15.99

• PASTA •

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and our smoked bacon cream sauce over thin spaghetti \$15.99

PASTA JAMBALAYA

Chicken, smoked sausage, andouille, tasso, onions, and peppers simmered in a roasted garlic cream sauce served over penne pasta \$14.99

SHRIMP & CRAB ALFREDO

Fresh Louisiana shrimp sautéed in our creole butter and finished with alfredo sauce, topped with a housemade crabcake and served over fettuccine \$17.99

CHICKEN BIANCO

Parmigiana crusted chicken and classic alfredo sauce served over penne \$14.99

MISS GRACE'S LASAGNA

Five cheeses, beef, Italian sausage, and marinara sauce \$14.99

CHICKEN PARMIGIANA

Parmigiana crusted chicken baked with marinara, provolone and parmigiana cheese.
Served with spaghetti \$14.99

EGGPLANT PARMIGIANA

Parmigiana crusted eggplant baked with marinara, provolone and parmigiana cheese.
Served with spaghetti \$13.99

MEATBALLS

Housemade meatballs baked and braised in marinara sauce served with thin spaghetti \$12.99

