

# OUR MENU

DINNER

PRE - FIXED MENU

Dinner - Wednesday to Friday 3:00 pm - 10:00 pm Saturday and Sunday 5 pm to 10 pm CST

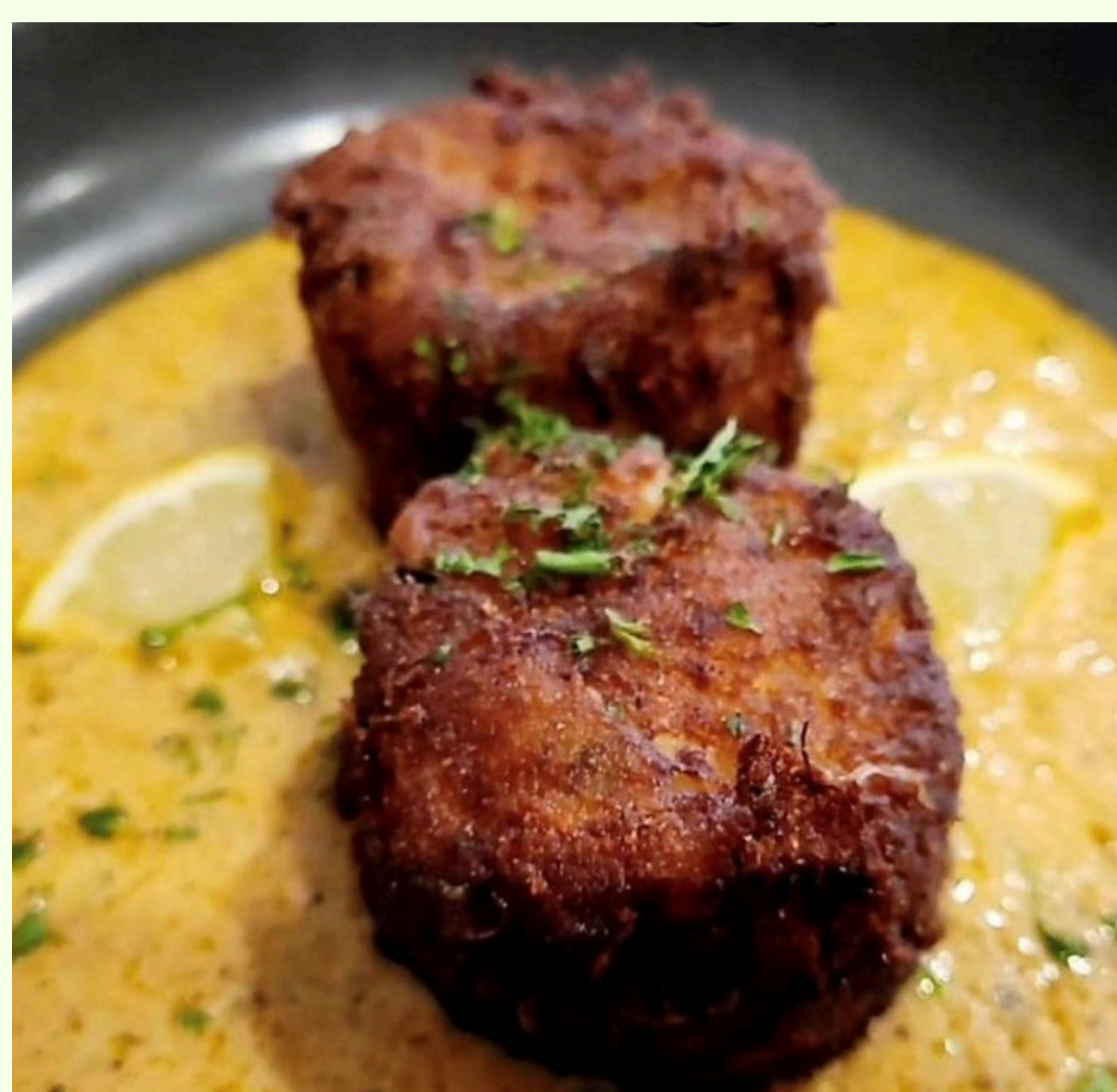
## HORS D' OEUVRES



**Escargot a La Moelle** \$16.00  
Snails in garlic white wine sauce over bone mar | Willakenzie Pinot Grigio



**Crevettes De Barbecue - Award Winning** \$20.00  
Sauteed shrimp, house-made sauce with fried baguettes | Bacchus Cabernet



**Les Galettes De Crabes** \$22.00  
Crab cakes fried, topped with crawfish cream sauce | Domaine Gueguen Sauvignon Blanc

**Coquille St Jacques** \$19.00  
Bay scallops baked in mushroom and white wine cream sauce served with toasted baguettes | Paired with Domaine Gueguen Sauvignon Blanc

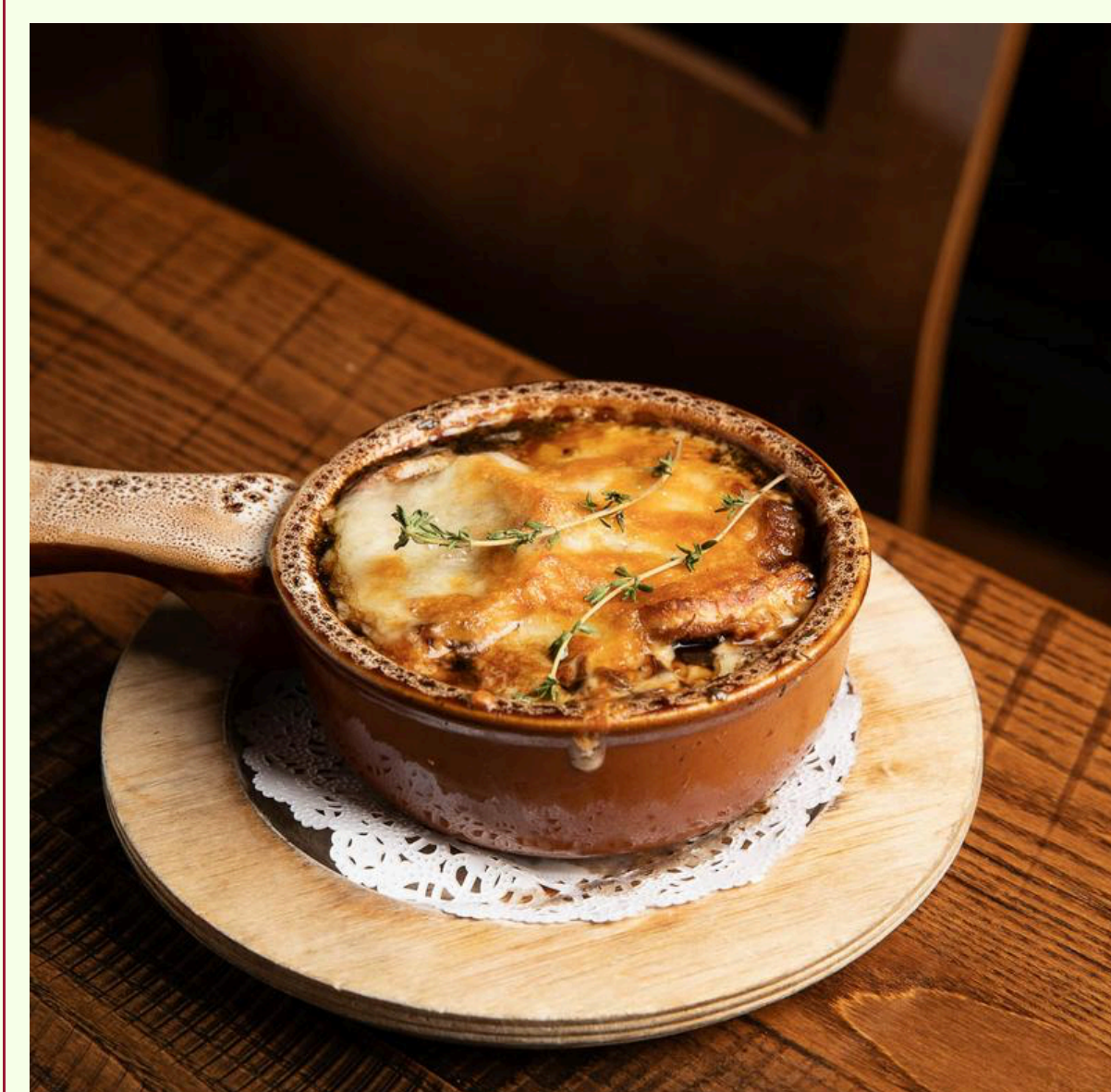
**Huitres Frites** \$16.00  
Flashed fried oysters on top of tomato mango chutney finished with honey garlic sauce | Willakenzie Pinot Grigio

**Choux De Bruxelles** \$12.00  
Fried brussel sprouts, goat cheese, bacon vinegar | Domaine Gueguen Sauvignon Blanc

**Crawfish Beignets** \$16.00  
Savory crawfish beignets served with crawfish cream sauce

## LES SOUPES

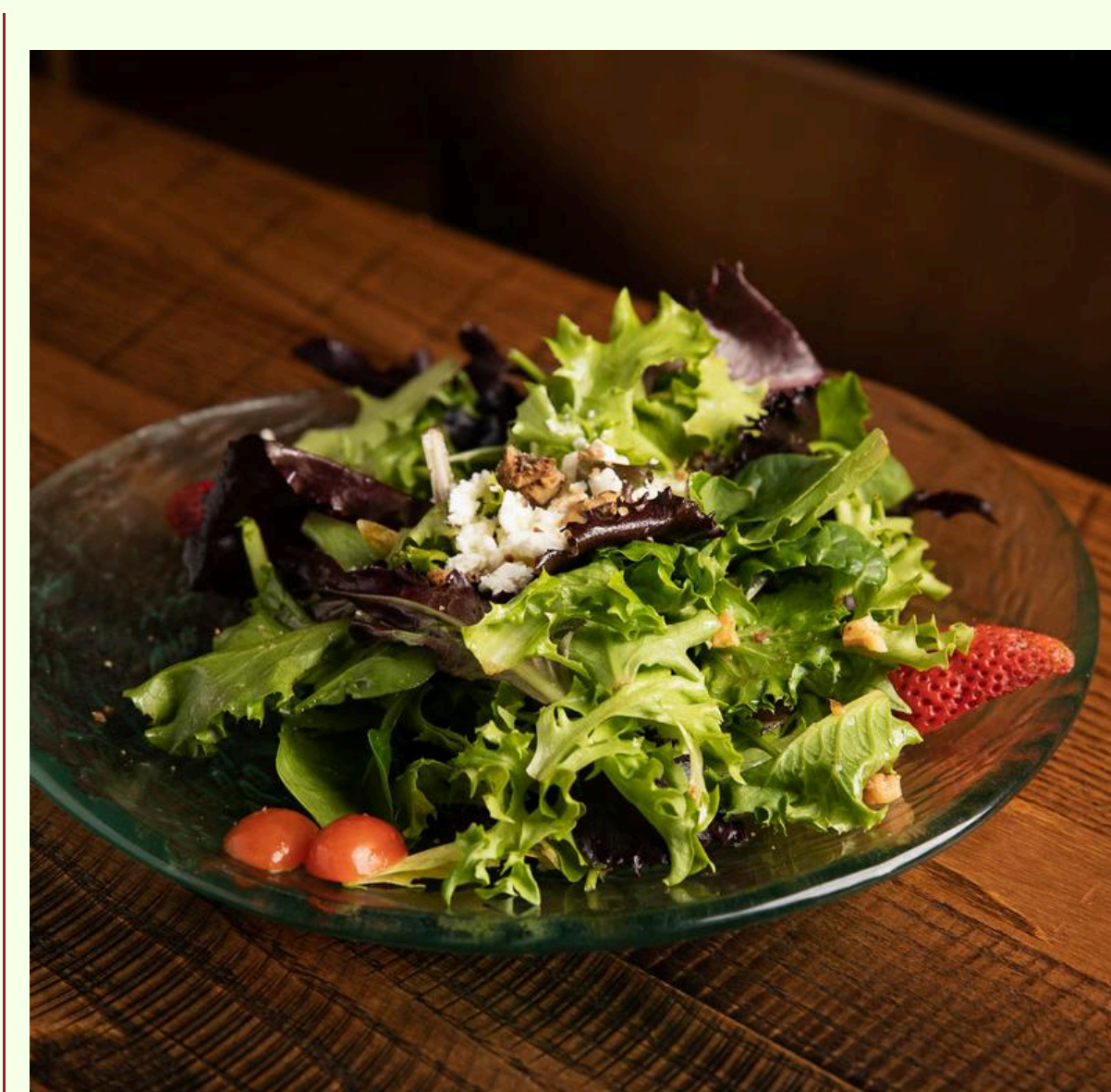
**Le Soup Du Jour** \$13.00  
Domaine Plouzeau Sauvignon Blanc



**L' Oignon Francis - Award Winning** \$14.00  
Willakenzie Pinot Noir

## LES SALADES

Add Shrimp - \$9 | Crabmeat or Fried Whaler Soft Shell Crab - Market Price



**Salade De Vyoone** \$12.00  
Mixed greens, candied walnuts, cherry tomatoes, strawberries, feta cheese, champagne vinaigrette | Willakenzie Pinot Noir

**Salade de Huitres** \$14.00  
Flash fried oysters, with spinach balsamic dressing tossed with pickled red onions and blueberries | Willakenzie Pinot Grigio

## LES ENTREES

**Le Burger** \$19.00  
8 oz Creekstone ground, Vyoone's seasoning, smoked brie, caramelized onions | Bacchus Cabernet

**Crevette, les pates, and ecrevisse** \$35.00  
Shrimp and Crawfish over fresh pappardelle pasta topped with butter cream sauce, garlic, leeks finished with aged white cheddar cheese and basil | Domaine Gueguen Sauvignon Blanc

**Crevettes Et Gruau** \$29.00  
Jumbo BBQ shrimp over grits topped with smoked gouda, cheese, bacon, and fresh peppers | Sonoma-Cutrer Chardonnay

**Duck A' Lorange** \$30.00  
Confit Duck quarter served with mushroom bread pudding and asparagus topped with fresh oranges and ginger sauce | Willakenzie Pinot Noir

**Coteletes D'argneau Grillees** \$35.00  
Grilled lamb chops over garlic mashed potatoes, diced carrots and peas with garlic mint sauce | Bacchus Cabernet

**Cotelette De Porc Farcie** \$40.00  
12 oz bone pork chop, corn bread stuffed with local andouille sausage grilled to perfection served with orzo pasta, ground beef, and fresh herbs and veggies, finished with pepper jelly | Willakenzie Pinot Noir

**Steak Et Pommes De Terre** \$55.00  
6 oz hard carved filet, house made barbeque shrimp, roasted vegetables, and garlic mashed potatoes | Bacchus Cabernet

**Poisson Et Pates** \$40.00  
Grilled gulf fish selection with crawfish stuffing, pappardella pasta, tomatoes, mushrooms topped with lemon beurre blanc sauce | Domaine Plouzeau Sauvignon Blanc

**Cotes** \$9.00  
Roasted Vegetables, Garlic Mashed Potatoes, Grated Brussel Sprouts, Saute Spinach, Truffle Fries, Saute Mushrooms, Grilled Asparagus