

1800°

PRIMESM

STEAKHOUSE

Fall Tasting Menu

Two for \$99

1ST COURSE

SEASONAL VEGETABLE SOUP CUP

STEAKHOUSE CAESAR SALAD

house made caesar dressing, shaved parmesan reggiano

MUSHROOM AND ARUGULA SALAD

apple gaufret, ricotta salatta, sherry vinaigrette

SEAFOOD BEIGNET

creole cream sauce

ENTRÉE

BRAISED SHORT RIB PENNE

parmesan crema, roasted squash, greens

GRILLED REDFISH

sauce orleanais, fingerling potato, yellow wax beans

6 OZ. FILET

smashed herbed new potatoes, asparagus, maître d' butter

HALF CHICKEN

roasted airline breast, confit chicken thigh, Louisiana jazzmen rice, tomato braised greens,
lemon herb beurre blanc

DESSERT

SEASONAL CRÈME BRULEE WITH SHORTBREAD CRISP

BOURBON APPLE COBBLER, VANILLA ICE CREAM

SOUTHERN CHOCOLATE TART, CANDIED PECANS, CHANTILLY CREAM

WINE

Promessa 2015-- Pinot Grigio
Uppercut 2015 - Sauvignon Blanc
Acacia 2015 - Pinot Noir
19 Crimes 2016 - Red Blend