

Private Dining Menu

Customize a prix fixe menu to your specifications

Preselect (2) Starters for Onsite Choices

Louisiana Crab Cake Crispy Blue Crab Cake, Lemon Butter, Toasted Almonds, Blackened Tomato

> Louisiana Chicken and Andouille Sausage Gumbo Pearl Grain Rice

Shrimp Louie Armstrong Gulf Shrimp Remoulade, Avocado, Bibb Lettuce, Fried Okra

Victory Garden Basket (V, GF) Seasonal Vegetables, Leafy Greens, Sunflower Seeds, Herb Vinaigrette

Popeye The Sailor Man (GF)

Iron Packed Spinach, Creole Tomato Vinaigrette, Hickory Smoked Bacon, Red Onion, Chopped Egg, Sliced Mushrooms

Waldorf Salad (V, GF) Heart of Romaine, Creamy Blue Cheese Dressing, Peppery Walnuts, Celery, Red Flame Grapes



Preselect (2) Entrées for Onsite Choices

Pan Seared Fresh Catch Grilled Vegetables, Wilted Chicory Salad, Caper-Citrus Vinaigrette

On The Homefront Meatloaf

Ketchup Lacquered Ground Sirloin, Hard-Boiled Egg, Garlic Mashed Potatoes, Crispy Onion Rings

The Admiral's Crabbie Patties

Crispy Blue Crab Cakes, Lemon Butter, Toasted Almonds, Blackened Tomatoes

Lemon- Basil Airline Chicken Creamy Risotto, Covey Rise Vegetables, Natural Pan Jus

Boneless Short Rib

Grilled Vegetables, Creamy Polenta, Crispy Leeks, Demi Glaze

Cast Iron Seared 6oz Petite Filet

Yukon Gold-Gouda Puree, Heirloom Vegetables, Truffle & Wild Mushroom Demi-Glace

Surf and Turf

4oz Filet Mignon & Grilled Gulf Shrimp, Yukon Gold- Gouda Puree, Heirloom Vegetables, Truffle & Wild Mushroom Demi-Glace

Barbecue Shrimp & Grits

Worcestershire Butter, Creamy Stone Ground Grits, Abita Amber, Spiced Tomato Crostini

Grilled Portobello Mushroom

Creamy Risotto, Heirloom Covey Rise Farm Vegetables, Truffle and Wild Mushroom Demi-Glace



Preselect (1) Dessert Option

Southern Pecan Pie & Praline

Local Seasonal Berry Trifle

Creole Cream Cheese Cheesecake, Salted Caramel

Chocolate Flourless Cake

Includes Three Courses, Coffee, Iced and Hot Teas

~Ask About Wine Pairings~

Printed custom menus are provided based on prior menu selections