

CRIOILLO

LUNCH 11:30AM-2:00PM

SMALL BITES

Sous Vide Pork Belly
sugarcane & pineapple glaze,
caramelized cinnamon plantain, Criollo salsa
PINEAPPLE DAIQUIRI
15

Compressed Watermelon
Thai basil & black pepper,
Australian feta cheese, white balsamic vinaigrette
PEYCHAUD'S APERITIVO SPRITZ
12

Surf & Turf
braised short rib & sea scallop, roasted shallots,
Chipotle sauce, Verde sauce
DOBEL TEQUILA MARGARITA
15

APPETIZERS

Shrimp, Crab, & Avocado Stack 20
chilled shellfish, guacamole, spicy tomato coulis

Angus Beef Carpaccio 22
Paddlefish caviar, egg, ravigote sauce, Gaufrette potatoes

Louisiana Spring Roll 12
collard greens, smoked chicken, tasso ham, red pepper purée, spicy mustard, peach chutney

Jumbo Lump Crab Cake 20 / 30
King Oyster mushroom, lemon-caper butter sauce

Blue Crab & Corn Beignets 19
Cajun brown butter, remoulades sauce

Acadian Honey Baked Brie & Strawberries 18
Marcona almonds, Grand Marnier flambé, sea salt crackers

Dill Rock Shrimp 16
black bean mango salad, sweet Chile sauce

CAVIAR

Kaluga Caviar
blinis, crème fraiche, onion, egg, chive
150

Oscietra Caviar
blinis, crème fraiche, onion, egg, chive
200

SOUPS & SALADS

SALAD ADDITIONS:

Grilled Chicken +\$6 | Grilled Shrimp +\$8 | Blackened Ahi Tuna +\$15 | Grilled Bistro Steak +\$16

New Orleans Seafood Gumbo 12
Louisiana shrimp, crawfish, okra

Chicken & Andouille Gumbo 12
chicken and andouille sausage

Soup of the Day 12
chef-inspired creation

Classic Caesar Salad 11
hearts of romaine, Parmesan Reggiano, brioche croutons

Baby Wedge Salad 11
baby iceberg lettuce, heirloom tomatoes, bacon lardons, fried onions, bleu cheese dressing

Strawberry & Golden Beet Salad 12
arugula, red endive, pomegranate seeds, pecan, goat cheese, feta, orange-poppy seed dressing

ARTICHOKE THREE-COURSE PRIX FIXE

35

FIRST

Roasted Artichoke & Marinated Tomato Salad or Artichoke & Shrimp Ceviche
arugula, goat cheese, pecan biscotti grilled mango, avocado, sriracha, wonton chip

SECOND

Sautéed Gulf Fish or Blackened Chicken Breast
artichoke & tomato risotto, chef's vegetables, shrimp Creole southern succotash, pimento cheese stuffed artichoke, lemon beurre blanc

THIRD

Southern Strawberry Shortcake or Butter Scotch Bread Pudding
honey anglaise sea salt gelato, whiskey sauce

ENTRÉES

Blackened Ahi Tuna 22
Napa cabbage, ginger-cilantro vinaigrette, mango salsa, avocado crema

Black Angus Bistro Steak 28
Worcestershire mushrooms, creamy garlic-parmesan sauce, handmade tagliatelle

BLFGT 18
smoked bacon, bibb lettuce, fried green tomato, Cajun aioli, demi baguette

Grillades & Grits 25
stone ground yellow grits, goat cheese, Creole tomato jam

Chicken Club Croissant 18
grilled marinated chicken breast, Swiss cheese, smoked bacon, avocado, tomato, ancho Chili aioli

Grilled Bistro Steak Sandwich 22
tomato confit, bleu cheese fondue, fried onions, ciabatta bread

Criollo Bacon Cheese Burger 22
house blended beef, apple smoked bacon, cheddar cheese, brioche bun

Lobster Benedict 26
house-made English muffin, lobster meat, Béarnaise sauce, trout roe

Eggs Calcasieu 27
grilled bistro steak, Marchand de Vin sauce, poached eggs, hollandaise sauce