

CRIOULLO

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
Chilled Shellfish, Guacamole, Spicy Tomato Coulis
20

Acadian Honey Baked Brie
& Strawberries
18
Marcona Almonds, Grand Marnier Flambe, Sea Salt Crackers

Artichoke & Italian Cheese Ravioli
Grana Padano, Ricotta, Basil Pesto Cream Sauce
15

Angus Beef Carpaccio
Paddlefish Caviar, Egg, Ravigote Sauce, Gaufrette Potatoes
22

Dill Rock Shrimp
16
Black Bean Mango Salad, Sweet Chile Sauce

Blue Crab & Corn Beignets
19
Cajun Brown Butter, Remoulade 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 Steak +\$16

New Orleans Seafood Gumbo
Louisiana Shrimp, Crawfish, Okra
12

Baby Wedge Salad
11
Baby Iceberg Lettuce, Heirloom Tomatoes,
Bacon Lardons, Fried Onions, Blue Cheese Dressing

Chicken & Andouille
Gumbo
12

Little Gem Caesar Salad
11
Baby Gem Romaine, Parmesan Reggiano,
Brioche Croutons

Criollo Salad
11
Bibb & Arugula Lettuce, Cucumber,
Heirloom Tomatoes, Carrots, Almonds, Dijon Vinaigrette

Soup of the Day
12
Chef Inspired Creation

ARTICHOKE THREE-COURSE PRIX FIXE

35

FIRST

Roasted Artichoke &
Marinated Tomato Salad
Arugula, Goat Cheese, Pecan Biscotti

or

Artichoke &
Shrimp Ceviche
Grilled Mango, Avocado, Sriracha,
Wonton Chip

SECOND

Sautéed Gulf Fish
Artichoke & Tomato Risotto,
Chef's Vegetables, Shrimp Creole

or

Blackened Chicken Breast
Southern Succotash, Pimento Cheese
Stuffed Artichoke, Lemon Beurre Blanc

THIRD

Southern
Strawberry Shortcake
Honey Anglaise

or

Butter Scotch
Bread Pudding
Sea Salt Gelato, Whiskey Sauce

ENTRÉES

Jumbo Lump Crab Cake 25
Pearl Couscous, Spinach, Tomato, Kalamata Olive

Blackened Ahi Tuna 22
Napa Cabbage, Ginger-Cilantro Vinaigrette, Mango Salsa, Avocado Crema

Sugarcane Skewered Gulf Shrimp 27
Tropical Quinoa Salad, Mango, Black Bean, Spicy Coconut Curry Sauce

Steak Frites 30
Steak Au Poivre, French Fries, Horseradish Cream

Grillades & Yellow Stone Ground Grits 25
Goat Cheese, Tomato Jam

Chicken Club Croissant 18
Grilled Marinated Chicken Breast, Swiss Cheese, Smoked Bacon,
Avocado, Tomato, Ancho Chili Aioli

Chicken & Biscuit 16
Buttermilk Fried Chicken, Jalapeño Cheddar Biscuit, Sausage Gravy

Criollo Bacon Cheese Burger 22
House Blended Beef, Apple Smoked Bacon, Cheddar Cheese, Brioche Bun

Southern Fried Chicken & Caviar 95
1 oz Kaluga Caviar, Whipped Buttermilk Ricotta, Gaufrettes, Lemon-Chive Crepes