

appetizer

Oysters

oyster shooters

fresh atlantic malpeque oysters, spicy clam cocktail and fresh grated horseradish ... **15**

fresh malpeque oysters on the half shell

on crushed ice with lemon and fresh grated horseradish ... **2 ½ / oyster**

oysters rockefeller

fresh malpeque oysters on the half shell oven baked with patis flavored chopped spinach sauce and three cheeses ... **15 ¾**

oyster kilpatrick

fresh malpeque oysters on the half shell with diced bacon and shallots in a light tabasco worcestershire sauce ... **15 ¾**

fried calamari

cross scored calamari lightly battered with spicy creole and rémoulade dips ... **11 ¼**

prawns rémoulade

chilled tiger prawns with grated horseradish crème fraîche served in a traditional style rémoulade with green onions, capers and a hint of cayenne ... **14 ½**

louisiana crab cakes

house made lightly breaded rock crab cakes with lemon crème fraîche and olive tartar sauce ... **15**

ahi tuna bites

cajun crusted ahi tuna on a bed of cold marinated soba noodles ... **15**

lobster corn dog

hand rolled rock lobster lightly breaded in a crispy corn batter and served with a red pepper rémoulade ... **16**

alligator pirogue

blackened alligator served on a chilled cajun style gazpacho inside hand sculpted phyllo boats ... **14**

baked eggplant napoleon

layers of eggplant, fresh spinach, goat cheese and oven dried tomatoes on a toasted crostini ... **13**

po'boy cheese garlic bread

baked with light citrus crème, emmenthal, gruyère and fontina cheese and served with a grilled red pepper rémoulade ... **9 ½**

blackened beef carpaccio

spice rubbed sterling silver tenderloin, seared and sliced thin with asiago, capers, balsamic reduction and citrus crema ... **15**



voodoo chicken satays

paprika lime marinated chicken skewers, spring roll wrapped with a sweet smoked tomato salsa ... **13 ¾**

red piano fries

our signature blend of yams, yukon gold and sweet potatoes ... **6 ½**



may taste spicy to some palettes

soup

chicken gumbo

chicken, andouille sausage & okra with whole grain rice ... cup **5** bowl **9**

seafood gumbo

shrimp, mussels and fresh fish in a light tomato broth ... cup **6** bowl **10**

roasted onion soup

caramelized onions and a crostini with emmenthal, gruyère and fontina cheeses ... **9**

red piano soup trio

a sampler of our chicken and seafood gumbo and roasted onion soup with a baguette ... **12**

salad

new orleans salad

roma tomatoes, red onions, olives and apple cider vinaigrette ... **11 ¾**

grapefruit salad

artisan lettuce, grapefruit, raspberries and strawberries tossed with star anise vinaigrette and finished with raspberry sorbet ... **13 ½**

bayou caesar salad

bayou caesar dressing, parmesan & asiago cheese, fresh bacon bits and herbed croutons ... **12 ¾**

add blackened chicken ... **5 ¼**

add skewer of 3 shrimp ... **5 ¾**



entree

Chef selection entrees

includes chef selection starch and vegetables

grilled duck twofer

pan roasted brome lake duck crisp confit and aux champ d'elise foie gras finished with a red wine demi ... **38**

filet black and white



house cut 8 oz sterling silver beef tenderloin, cajun spiced and finished with alaskan king crab butter and demi glace ... **38**

red piano rib-eye



house cut 10 oz sterling silver ribeye spiced and served with portabello mushrooms ... **35**

roasted rack of lamb

creole mustard and fine herb crust finished with a merlot reduction ... **36**

apple brined smoked boar

mesquite smoked wild boar loin with bbq style demi and fresh cracklins ... **33 ½**

signature entrees

shrimp scampi

sautéed prawns in garlic-lemon crème sauce with diced tomatoes, fresh herbs, angel hair pasta and vegetables ... **24 ½**

drunken chicken

grilled supreme marinated in rum and brown sugar and served with a raspberry ginger demi glace, dirty rice and daily vegetables ... **23 ¾**

jambalaya



stewed creole rice with chicken, andouille sausage, mixed seafood, sweet peppers, tomatoes and topped with a crawfish ... **24 ¾**

roasted artichoke stuffed tomatoes

beefsteak tomatoes rubbed with blackening spice, stuffed with portabello mushrooms, artichoke cream and collared green pesto and served with dirty rice and daily vegetables ... **22 ½**

king crab mac and cheese

alaskan king crab, macaroni, double smoked bacon and aged white cheddar ... **22 ¾**

blackened salmon



6 oz atlantic salmon seared in cajun spice with creole honey mustard and topped on a bed of dirty rice and daily vegetable ... **28**

lobster pan roast

7 oz atlantic lobster tail cut and pan roasted with garlic and herbs and finished with dirty rice, daily vegetable, drawn butter and creole sauce ... **43**

sweet

beignets

classic french quarter doughnuts covered with mounds of icing sugar and served piping hot ... **10**

banana foster bread pudding

with french vanilla ice cream & caramel sauce ... **10**

strawberry shortcake

warm shortcake biscuits with vanilla-macerated strawberries and lemon-lime cream ... **10**

molten chocolate cake trio

three baked to order molten chocolate cakes topped with vanilla bean ice cream and raspberry sorbet ... **10**

crème brûlée

creamy poached flan and caramelized raw sugar crust ... **10**

baked green apple cheesecake

with brandied caramel sauce and a vanilla wafer crust ... **10**

sides

grilled asparagus ... **6 ¾**

king crab mac and cheese ... **13 ½**

skewer of shrimp ... **5 ¾**

lobster tail 3oz ... **12 ¾**

king crab leg 4oz ... **11 ¾**



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