

Appetizers

Smoked Cheese Belle Chips \$10

Belle chips smothered in our house made Smoked Three Cheese Whiskey sauce.

Stuffed Creole Tomato \$9

Vine ripened tomato stuffed with the holy trinity of bell pepper, onion and celery, baked parmesan cheese and drizzled with a herb vinaigrette and fresh basil.

Frog Legs \$12

Classic Cajun appetizer. Deep fried, marinated frog legs served with our special spicy ranch dressing.

Charcuterie Plate \$16

Sampling sausages: Andouille, Alligator and Pork. Served with Duck and Fig sauces. Matched perfectly with cheeses: Cheddar, Port Salut and Brie.

Duck la orange \$10

Duck breast, pan seared in a special blend of herbs and spices, sliced and drizzled with a classic orange gastrique.

Salads

Garden Bouquet \$8

Mixed greens flavored with cucumber and topped with cherry tomatoes.

Watermelon Salad \$10

Watermelon feta and candied pecans drizzled with honey vinaigrette.

Salad-tini \$9

Layered Romaine with peas, carrots, black olives, cheese, garnished with green bean and tomato wedge.

Dessert

Chocolate Chip Cookie Sandwich and Dessert fries \$9

Ice cream sandwiched between two chocolate chip cookies. Served with dessert fries.

Bananas Foster \$10

Ice cream, bananas foster sauce...fire.

Bread Pudding Flambé \$8

Bread pudding, rum sauce...fire.

Entrées

Fried Chicken \$13

Our fried chicken is famous. Served with a side of southern style green beans and a baked potato.

Braised Ribs \$25

A full rack of ribs prepared with a passion for excellence. Served with southern style green beans and a baked sweet potato.

Rib-eye \$26

12 oz. savory certified Angus rib-eye. Served with grilled asparagus and a baked potato.

Grilled Pork Chops \$23

Sweet brined and grilled 8 oz. Frenched pork chops drizzled with an apple demi-glace. Served with home cooked broccoli and a baked sweet potato.

Chicken Sauce Piquant \$21

Chicken slowly stewed in a Creole red sauce. Served with grilled asparagus and wild rice.

Atrium Steak \$32

8 oz. Certified Angus stuffed with spinach, pecans, apples and goat cheese. Served with southern style green beans in a baked potato.

Ratatouille \$16

Roasted eggplant, zucchini, squash, onion and tomato. Served with home cooked broccoli and a side of wild rice.

Gumbo des Herb \$10

Vegetarian gumbo made with a variety of fresh greens, herbs and spices. Served with a generous portion of wild rice.

Grilled Tuna \$22

Ruby red, fresh tuna steak crusted in cracked peppercorns and grilled to your preference. Served on a bed of wild rice and topped with asparagus.

Stuffed Flounder \$18

8 oz. fresh gulf flounder, shrimp stuffing, rolled together and broiled. Served with home cooked broccoli and a sweet potato.