

<u>Appetizers</u>

Eggplant Frites Lemon Garlic Aioli Pomodoro Sauce Shaved Parmesan	\$13	Gorgonzola Chips GF Italian Bleu Cheese Queso Bacon Fresh Scallions	\$11
Warm Queso Blanco GF House-made Chorizo Fresh Pico Fire Roasted Salsa Corn Tortillas	\$13	Crispy Brussels Sprouts AGF Grilled Shrimp Bacon Bleu Cheese Sunflower Seeds Raspberry Pepper-Jelly	\$16
	Soup & S	Salad	
Craft Soup Turtle Soup French Onion Souf	Þ \$8	Salad Irene GF Feta Roasted Pumpkin Seeds Strawberry Radish Baby Kale Chili-Poppy Vinaigrette	\$10
Caesar Salad or Chateau Salad AGF • Large 9	\$7		
Baby Iceberg Wedge GF Bacon Double Bleu Cheese Campari Tomatoes "Everything" Topping Balsamic Glaze	\$12	Cobb Salad GF Bacon Bleu Cheese Avocado Boiled Egg Tomato Baby Greens Creole Vinaigrette	\$11
Steak Frites Salad AGF Grilled Beef Tenderloin Rosemary Truffle Fries Bleu Cheese Tomatoes Red Onion Arugula French Vinaigrette "The Sauce"	\$19	Caprese Salad GF Fresh Mozzarella Tomato Avocado Yellow Tomato Vinaigrette	\$10
		Ahi Tuna Poke AGF Edamame Avocado Roe Red Slaw Cukes Sweet Chili Ponzu Wasabi Aioli • Choice of Baby Greens, Jasmine Rice, or Wonton Chips	\$18

Addons: Grilled Chicken or Shrimp +6 Beef Tenderloin, Ahi Tuna, Salmon, or Black Skillet Catch +9

Handhelds & Entrées

Beau Chêne Burger – AGF Fresh Half Pound Patty Grilled Brioche LTOP Choice of Cheese • Sub: Turkey Burger or Chicken Breast Ahi Tuna +3	\$15
Grilled Gulf Fish Sandwich AGF Chipotle Aioli Pico de Gallo Avocado Red Slaw Grilled Brioche	\$17
Bang Bang Tacos (3) Fried Shrimp Creamy Sweet Chili Sauce Red Slaw Fresh Carrots and Herbs	\$17
Baja Fish Tacos (3) Battered Cod Fresh Fruit Pico Red Slaw Feta Chipotle Aioli	\$17
Grown-Up Grilled Cheese Swiss American Pepper-Jack Grilled Sourdough Pomodoro Dip Bistro Salad	\$14
Beau Quesadilla Cheddar-Jack Grilled Onions and Peppers Salsa Sour Cream Pico • Choice of Grilled Chicken or Shrimp Grilled Steak +3	\$15
Hand Battered Chicken Sandwich or Tenders Grilled Bread House Pickles "The Sauce"	\$14
Reuben Corned Beef Pastrami Kraut Swiss Cheese Russian Dressing Grilled Marble Rye	\$15
BLAT Bacon Green Leaf Avocado Tomato Toasted Wheat-Berry Bread	\$12
<u>Above Items Served With Choice of Fries Chateau Salad, Caesar, or Fruit Cup +2</u>	
Baby Back Ribs (Half Rack) Korean Barbeque Red Slaw Fresh Carrots and Herbs Steamed Jasmine Rice	\$18
Japanese Bowl AGF Crab Salad Fresh Avocado Nori Crunchy Panko Jasmine Rice Gochujang Ponzu • Choice of Grilled Salmon or Ahi Tuna	\$19
Meatloaf Filet Mignon Au Gratin Mashed Potatoes Peas & Carrots Rosemary Garlic Gravy	\$19

Hosie Bourgeois, Executive Chef Please notify your server of any dietary restrictions