

Appetizers

Southern Egg Rolls - \$7

Bacon, shredded pork, collard greens, onion, and Cajun spices make up a filling of this house specialty; served with sweet chili and a spicy Virginia peanut sauce

Crab Martini - \$12

Lump crab in garlic Chesapeake cream sauce garlic croutons

Spiced Shrimp Cocktail - \$10

(8) Old Bay steamed shrimp with spicy cocktail sauce

Corn Fritters - \$5

(6) Served with cinnamon honey butter

Diver Scallops - \$10

(5) Seared with Balsamic Glaze.

Vegetable Ravioli - \$7

Four ravioli with garlic pesto and parmesan cream sauce

Fried Oysters - \$8

(6) With sweet chili sauce and savory balsamic glaze

Fried Green Tomatoes - \$12

3 slices of green tomato, breaded and fried, served with mango salsa and a small Brie wedge for balance

Crispy Calamari - \$9

Lightly breaded rings topped with our zesty Pepperoncini Italian sauce

Soup

Soup Bowl Du Jour - \$5

Salads

Lafayette Salad - \$5

Mixed greens with a house-made balsamic vinaigrette, spiced pecans and apple julienne

Goat Cheese Salad - \$6

Mixed greens in balsamic vinaigrette, topped with goat cheese, dried cranberries, and spiced pecans

Nathaniel Greene Salad - \$6

Mixed greens, seasonal fruit, bleu cheese, and spiced pecans with creamy buttermilk ranch dressing

Baby Spinach Salad - \$6

Baby spinach, bacon, and hard boiled egg with bacon balsamic vinaigrette
(Vegetarian available)

It's "Betta' with Feta" Salad - \$6

Spring mixed greens with crumbled Athenos feta cheese covered with all natural Brianna's rich Poppy Seed Dressing and finished with an orange slice for perfection.

Cheese Board - \$12

Chef's artisan cheese medley with paired fruit (served both as an appetizer or dessert)

Entrees

Baltimore Style Crab Cakes – duo \$25
– trio \$35

Broiled jumbo with Cajun romaulade accompanied by julienne fries and slaw

Filet Mignon Duo, 8oz. \$28 – trio,
12oz \$37 – quad, 16oz. \$46

Grilled tenderloin, aged 21 days with sautéed mushrooms

Surf & Turf - \$26

Jumbo Crab Cake and 4oz Filet Mignon with sautéed mushrooms

Kansas City Strip Steak 12 oz. - \$25

Aged 21 days then seasoned and flame grilled, topped with beer battered onion rings

Skillet Pot Roast - \$18

With home style vegetable and potato

Chicken Lafayette - \$22

Roasted chicken breasts with spinach, sun dried tomatoes and goat cheese over a bed of rice

Lemon Chicken - \$20

Sautéed chicken breasts with fresh lemon and capers served with rice and vegetable

Brazilian Flat Iron Steak- \$24

Smokey citrus & herb house made marinated Flat Iron Steak, Flame grilled and served sliced on the bias for maximum marinate exposure. Cilantro topped with a lime slice for full effect. Served with “gravy” topped rice and vegetable. A delicious variation for the “everyday” steak connoisseur.

Pork Shank Osso Buco - \$26

Braised, bone-in pork served with vegetable and potato

Duck “Tina Turner” - \$24

Two delicious legs and thighs, slow cooked with green peppercorns and cherries

Braised Lamb Hindshank - \$28

Deluxe heel-on hindshank, hand seasoned and oven-seared. Then slowly braised in a classic demi glace for maximum succulence.

Atlantic Salmon - \$21

Blackened with rice and vegetable

Seafood Catch of the Day – Ask Server

(Dependant on seafood monger from local suppliers)

Lafayette Shrimp & Grits - \$21

Sautéed shrimp in Southern Comfort barbecue sauce, served over fresh stone ground grits

Cajun Pasta - \$21

Onion, tomato, peppers and shrimp sautéed with a spicy parmesan cream sauce over pasta (Vegetarian optional)

Vegetable Wellington - \$19

Roasted vegetables baked in a puff pastry served with a splash of garlic & oregano tomato pink sauce

Any Turf can Surf - \$12

Add a Jumbo Crab Cake or Old Bay Shrimp Skewer to any entrée

Specialty Coffees

*"The Standard"- Amaretto, Baileys and
Starbuck Liquor \$7*

*Irish with Jamison Whiskey \$6 Italian
with Romana Sambuca \$6*

*Spanish with Mexican Kahlua \$6
(Each with a whipped cream top)*

*Consumer Advisory-Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness,
especially if you have had certain medical conditions.*

