

GULF COAST KITCHEN

\$24.95 prix fixe

Fresh baked sweet potato biscuit
with honey butter

First Course

Gulf Coast Chowder

Montauk clams with tasso ham and sweet potatoes

Gulf Coast Greens

Tossed with candied pecans, crispy shallots and sour orange dressing,
served with fried goat cheese

Mussels

Sauteed with grilled tomatoes, shallots, tequila and ancho cream

Second Course

Fried Chicken

½ chicken, brined and dipped in secret spices, with candied
sweet potatoes and collard greens

Lonestar Steak

Chili rubbed NY strip with cowboy beans and a fried onion

Blackened Fish and Chips

Fresh catch, with key lime tartar sauce and string bean fries

Chili Relleno

Stuffed with three cheeses, served over rice and black beans
with salsa cruda, cilantro pesto, and pomegranate sauce

Dessert

Spicy Brownie Sundae

Topped with homemade ice cream and Mexican chocolate sauce

Cuban Bread Pudding

Soaked in rum custard, with toasted coconut

Cookie Trio

with organic milk

