

River Oaks

APPETIZERS

TUNA TARTARE 15
WITH WASABI MAYONNAISE

CAMEMBERT CHEESE BEIGNETS 13
WITH RATATOUILLE

JUMBO LUMP CRAB CAKES 17
WITH SEASONAL GREENS, AVOCADO, MANGO AND
CITRUS VINAIGRETTE

CHARCUTERIE PLATTER 19
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI,
ARTICHOKES AND ROASTED PEPPERS

CRISPY QUAIL BREAST 14
WITH SEASONAL GREENS, ALMONDS, AND
PROSCIUTTO VINAIGRETTE

THREE CHEESE TASTING 14

SOUP 7

- M - SPRING PEA WITH CRÈME FRAÎCHE
- T - TOMATO & ONION GRATINÉE
- W - CAULIFLOWER WITH CRISPY PROSCIUTTO
- T - CELERY ROOT BISQUE
WITH PARSLEY WALNUT GREMOLATA
- F - CHICKEN TORTILLA
- S - GASPACHO

SALADS

TOMATO, WATERMELON SALAD 14
WITH PISTACHIOS AND BASIL OIL

NIÇOISE SALAD 17
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES,
SOFT-BOILED EGGS

NOT SO CLASSIC CAESAR SALAD 15
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI,
PARMESAN AND GARLIC SHRIMP

WARM GOAT CHEESE 14
WITH OLIVE TAPENADE

GOLDEN BEETS, FARRO & BRUSSELS SPROUTS 14

LYONNAISE BABY SPINACH SALAD 11
WITH FRESH FARM EGGS, BACON AND CROUTONS

PETIT SALAD 8
ROMAINE AND PARMESAN

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD \$10

PLATS DU JOUR

- M - SPICE RUBBED PETIT TENDERLOIN 26
WITH SPINACH, CHEESY POTATOES
- T - BRANZINO 27
STUFFED WITH ARTICHOKES AND OLIVES
- W - GLUTEN FREE ORGANIC FRIED CHICKEN 24
WITH MASHED POTATOES, TRUFFLE SAUCE
- T - CRISPY DUCK CONFIT 26
WITH HOMEMADE FETTUCCINE
- F - FISH SPECIAL (MARKET)
- S - CHEF'S SPECIAL (MARKET)

ENTRÉES

CARAMELIZED WILD SALMON 27
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION

CRISPY AHI TUNA 28
WITH ENGLISH PEA, WASABI PURÉE, PEARL PASTA,
TARO ROOT AND YELLOW SQUASH

PAN SEARED HALIBUT 29
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND
LEMON OIL

WILD RED SNAPPER 28
WITH CERIGNOLA OLIVES, BLOOD ORANGE, FENNEL

SEA SCALLOPS & HOMEMADE ANGEL HAIR 32
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC

DUCK BREAST WITH HONEY LEMON GLAZE 28
ARUGULA GNOCCHI, AND CARROTS

STEAK FRITES 28
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE,
POMMES FRITES

FILET MIGNON 30
WITH PIQUILLO PEPPERS, CORN GALETTE, AND
CHATEAU POTATOES

CHEF JOSÉ'S SIRLOIN BURGER 15
WITH BACON BITS ON CRUSTY ROLL WITH POMMES FRITES,
CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR
ADD CARAMELIZED ONIONS, BACON OR A CHEVAL
(FARM FRIED EGG) \$2 EACH

CRISPY ORGANIC LEMON CHICKEN PAILLARD 22
WITH PETITE SALAD PARMESAN

HERB CRUSTED LAMB RACK 29
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE

SLOW COOKED PORK SHOULDER 28
IN COCONUT MILK WITH EDAMAME AND PLANTAINS

LOCAL MARKET VEGETABLES 24

SIDES 6

HARICOT VERTS | POMMES FRITES | ANGEL HAIR | BROCCOLI
RATATOUILLE | CAULIFLOWER RISOTTO | ASPARAGUS
BASIL MASHED POTATOES

DESSERTS 8

WARM DARK CHOCOLATE FONDANT CAKE
WITH BERRIES AND VANILLA ICE CREAM

CRÈME BRÛLÉE

HOMEMADE SORBETS OR ICE CREAMS

KEY LIME PIE
WITH NUT CRUST AND DULCE DE LECHE WHIPPED CREAM

PANACOTTA WITH FRESH FRUIT

WARM "MOJO" CHOCOLATE CHIP COOKIE
WITH ICE CREAM 12

*WARNING: CONSUMING RAW OR UNCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.