



Classic Starters

- Soup Du Jour – Homemade Daily! Ask Your Server for Details. M.P.
- Chris' French Onion Soup – Mouth Watering Broth, Sweet Onions, Brioche Crouton and Melted Cheese. 9
- Chicken Spring Rolls – Served with Wasabi Dijon, Cucumber in Soy Sauce and Sweet & Sour Dipping Sauce. 8
- Tender Fried Calamari – Made Fresh to Order, Lightly Battered Served with Sweet Roasted Garlic Dipping Sauce. 10
- Down Home Shrimp & Grits – Grilled Gulf White Shrimp Over a Bed of Our Southern Style Cheesy Grits. 12
- Crispy Beignet of Goat Cheese – Fresh Goat Cheese Fried in a Spring Roll Wrapper, Served Over a Chilled Sugar Beet Salad and Drizzled with Balsamic Glaze. 8
- Apple Salad – Field Greens, Crisp Apples, Golden Raisins, and Asiago Cheese Dressed with a House Made White Balsamic Vinaigrette. 9
- Romaine Salad – Grilled Romaine Hearts with Chris' Lip Smacking Lemon Parmesan Dressing & Topped with a Crispy Cheese Tuile. 8

Entrees

- Chris' Original Bayou Shrimp & Crab Cake - Pan Seared Golden Brown and Served with Cajun Saffron Rice and Lemon Dijon Sauce. 26
- Southern Barbeque Platter - St. Louis Style Spare Ribs & Chicken Slathered in Chris' Famous BBQ Sauce, with Our Tide Water Cole Slaw & Crispy Sweet Potato Fries. 26
- New Orleans Style Jambalaya – Shrimp, Chicken, & Andouille Sausage Tossed in Our Zesty Cajun Rice. A Time Tested House Favorite! 22
- Chicken Pot Pie - Tender Pieces of Roasted Chicken, Peas, Carrots, Onion and Potatoes. Delicately Seasoned with Savory Herbs and Topped with Buttery Puff Pastry. 18
- Coquilles St. Jacques - Pan Seared Diver Scallops over Mushroom Risotto Finished with Porcini Butter. 28
- Moroccan Lamb Stew - Succulent Lamb with Cinnamon, Raisins, Orange and Coriander Served over Cous Cous. 24
- Stuffed Chicken - Pan Seared and Stuffed with Mushrooms and Garden Fresh Herbs Served with Potatoes Gratin. 21
- Duck Parmentier - Tender Duck with Carrots, Celery, Onion and Shitake Mushrooms, Topped with Oven Browned Mashed Potatoes. 24

New Starters

- Escargot - Sauteed Snails in Buttery Puff Pastry and Parisian Vegetables Finished with a Silky Beurre Blanc. 12
- Gravlax - House Cured Salmon Sliced Thin and Served with Saffron Sour Cream and Micro Greens. 14
- Shrimp Cocktail - Colossal Wild Gulf Shrimp Poached and Served with French Quarter Cocktail Sauce. 14
- Frogs Legs - Sauteed and Boneless on Potato Stuffed Choux Pastry, Finished with Garlic Parsley Coulis. 11
- Mac & Cheese - Petit Pasta Shells with Crab and Shrimp Topped with Toasted Butter Bread Crumbs. 13
- Carpaccio of Beef - Shaved Raw Beef with Bleu Cheese and Toasted Walnuts and Accented with Celtic Sea Salt. 14
- Ravioli or Gnocchi Du Jour - Made Fresh Daily with Seasonal Ingredients and Accompaniment. M.P.

- Pasta Primavera - Seasonal Pan Roasted Vegetables Tossed in a Creamy Toasted Garlic Sauce with House Made Pasta & Parmigiano-Reggiano. A Vegetarian Delight! 19

Sandwiches

- Dizzy Burger - Hand Formed Ground Beef Char-Grilled to Order, Topped with Hickory Smoked Bacon, Aged Vermont Cheddar & Caramelized Shallots on a Toasted Bun. 15
- Ella Fitzgerald - Grilled Boneless Breast of Chicken with Smoked Mozzarella, Topped with a Red Onion Marmalade & Ripe Tomato. 14
- John Coltrane - Filet of Fried Catfish with Homemade Cajun Tartar Sauce, Juicy Tomato and Crisp Lettuce. 14
- Miles Davis - Slow Cooked BBQ Pulled Pork. Topped with Tide Water Slaw & Fizzled Onions on a Toasted Artisan Bun. 13

Sides

- Take Your Pick! \$5 Each
- Mac & Cheese • Cajun Saffron Rice • Cheesy Grits • Sweet Potato Fries
- Tide Water Cole Slaw • Mushroom Risotto • Sautéed Vegetables

A 2% Convenience Charge Will Be Added to Credit Card Purchases. Consuming Raw or Under Cooked Egg, Beef, Pork, Poultry, Seafood or Shellfish May Increase Your Chances of Food Borne Illness.

