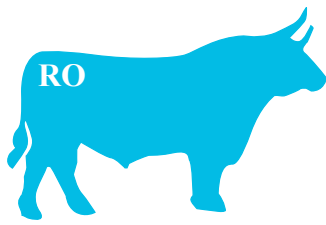


EST.



2014

Rustic Oak

By CHEF WENDELL PRICE

le Dinner

French Country

**Thursday - Friday
Reservations Only**

Hors d'oeuvres

R.O. CARPACCIO 13

thinly sliced beef, cold pressed, dusted with Mediterranean sea salt, cracked black pepper, horseradish aioli

SALMON TARTARE 15

with brioche crostini

BBQ PRAWNS 14

NOLA style

CRAB CAKE 22

blended lump crab meat, panko, onions and garlic, pan seared, laced with crawfish étouffée

SHE CRAB SOUP 11/17

CHEESE BOARD 16

assorted cheeses, local honeycomb, crostini, grapes, pears, gala apples, serrano ham

Salades

GRILLED PEACH SALAD 13

butter lettuce, roasted tomatoes, caramelized pecans, peach reduction drizzle, blue cheese crumbles

BEET AND RHUBARB SALAD 16

heirloom beets, goat cheese, herbes de Provence, rhubarb reduction, caviar on top

FOIE GRAS SALAD 16

pan seared foie gras, petite potatoes, asparagus black truffle bits, l'armagnac vinaigrette

Plats Principaux

FISH OF THE DAY MKT

mashed parsnips, ginger long beans

JERK LAMB CHOPS 26

French cut, drizzled with jerk sauce, whipped truffle mash, grilled asparagus

HENNESSEY GAME HEN 19

whipped roasted sweet potato, crispy brussel sprouts

VEGAN LOVERS NAPOLEON 16

layered, grilled polenta and seasonal vegetables, dressed with pomodoro

R.O. RIBEYE 35

cast iron pan seared Pittsburgh steak, hints of smoked paprika and aromatic herbs, 16 oz., topped with Oscar sauce

a la Carte

LOBSTER MAC N CHEESE 16

STEAK FRITTERS 22

Sides

(SERVED FAMILY STYLE)

TRUFFLE RISSOTO 11

PEI MUSSELS 16

HOT WATER CREAMED CORN BREAD 13 (SERVES FOUR)

BRAISED COLLARDS WITH SMOKED TURKEY 9

POMMES FRITES 11

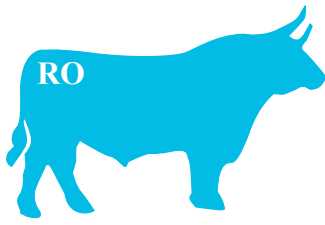
Dessert

PEAR COBBLER 9

SWEET POTATO CRÈME BRULEE 11

TRIPLE CHOCOLATE CAKE 11

EST.



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Rustic Oak

PRIVATE PARTIES | OFF-SITE CATERING | HIGH TEA PARTIES

BY CHEF WENDELL PRICE

Tuesday Cooking Class

7PM - 10PM

EXPERIENCE OUR INTERACTIVE COOKING CLASS WITH DIFFERENT FLAVORS FROM AROUND THE WORLD. FOUR COURSES WITH FOUR WINES PAIRINGS. ALL PREPARED BY YOU AND CHEF WENDELL. 70 / PERSON | RESERVATION ONLY

Grill Out Wednesday

4PM - 11PM

14OZ R.O. RIBEYE
GARLIC MASH & GARDEN SALAD.
35

GRILLED CHICKEN BREAST
GARLIC MASH WITH GARDEN SALAD
25

GRILL CAESAR SALMON
GARLIC MASH W/GARDEN SALAD
35

Saturday - Sunday Brunch

11AM - 4PM

SHRIMP ETOUFÉE & GRITS
RED VELVET PANCAKES
CARMELIZED BANANA PANCAKES
TRUFFLE SCRAMBLE EGG
APPLE SMOKED BACON
TURKEY SAUSAGE
FRESH FRUIT
CUMIN INFUSED AIRLINE CHICKEN
FRIED CHICKEN (SUNDAY)
LOBSTER MAC (SUNDAY)

SIDES

BRAISED COLLARD GREENS
GLAZED HEIRLOOM CARROTS
SAUTÉED KALE

DESSERTS

BANANA FOSTER BRIOCHE BREAD PUDDING

a la Carte

FILET MIGNON
WITH CREAM SPINACH
EGGS YOUR WAY
35

CRAB CAKE BENEDICT
OVER BRIOCHE
WITH HOLLANDAISE
35