

BAR MENU

SEAFOOD NACHOS	9
Shrimp & Crab in a Cheesy Lobster Sauce Served with Tortilla Chips	
1/2 BEET SALAD	7
Roasted Gold and Red Beets, Goat Cheese, Candied Pistachios over Mixed Greens with a Balsamic Reduction	
1/2 CAESAR SALAD	6.5
Romaine tossed with Caesar Dressing, Croutons and Shaved Parmesan Cheese	
BRIE EN CROUTE	14
Brie Cheese wrapped in Puff Pastry Served with a Berry Puree & Apples	
DAVID'S CRAB CAKE	8
One Crab Cake with Lump Crab Meat Sautéed to perfection and Served with Red Pepper Coulis	
SHRIMP COCKTAIL	13
6 Chilled Shrimp served with Cocktail Sauce	
DAVID'S ESCARGOTS	14
Six Escargot baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	
BILOXI MIDDLE NECK CLAMS	13
Sautéed with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	
FILET KABOB	11
Grilled Tenderloin Medallions Skewered with Bell Pepper & Onion Served over Mashed Potatoes	
BEEF SATAY	11
Tips of Tenderloin Marinated in Citrus Ponzu Served with House Vegetable	
GRILLED LAMB CHOPS	11
2 New Zealand Lamb Chops Cooked to order With Basil Pesto	
CHILEAN SEABASS FISH CAKE	12
Made with Fresh Wild Caught Seabass and served with a Caper Rémoulade	
FRENCH DIP	16
Sliced Prime Rib on a Baguette with Melted Provolone & Au Jus	

Consuming raw or undercooked meat, eggs, poultry or
seafood increases your risk of contracting a food borne illness.