

# BAR MENU

ROASTED BONE MARROW Roasted Wagyu Bone with Fresh Rosemary, Garlic & Olive Oil Served with Rustic Crostini ½ & Full Order	10/19
SEAFOOD NACHOS Shrimp & Crab in a Cheesy Lobster Sauce Served with Tortilla Chips	10
½ BEET SALAD Roasted Gold and Red Beets, Goat Cheese, Candied Pistachios over Mixed Greens with a Balsamic Reduction	7
½ CAESAR SALAD Romaine tossed with Caesar Dressing, Croutons and Shaved Parmesan Cheese	6.5
BRIE EN CROUTE Brie Cheese wrapped in Puff Pastry Served with a Berry Puree & Apples	14
DAVID'S CRAB CAKE One Crab Cake with Lump Crab Meat Sautéed to perfection and Served with Red Pepper Coulis	8
SHRIMP COCKTAIL 6 Chilled Shrimp served with Cocktail Sauce	13
DAVID'S ESCARGOTS Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	14
BILOXI MIDDLE NECK CLAMS Sautéed with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	13
FILET KABOB Grilled Tenderloin Medallions with Skewered Bell Pepper & Onion Served over Mashed Potatoes	12
BEEF SATAY Tips of Tenderloin Marinated in Citrus Ponzu Served with House Vegetable	12
GRILLED LAMB CHOPS 2 New Zealand Lamb Chops Cooked to order With Basil Pesto	11
CHILEAN SEABASS FISH CAKE Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.	12