

Appetizers

Cornmeal Fried Oysters atop Four Cheese Tortellini Tossed with Country Ham,
Fresh Basil and Roasted Garlic Cream

\$9

Fried Eggplant Rounds topped with Jumbo Lump Crabmeat and Choron Sauce

\$10

Seared Scallops on a Bed of Saffron Risotto Drizzled with Basil Oil

\$11

Flash Fried Pork with a Garlic Chili Glaze, Thai Dipping Sauce, Pickled Ginger

\$8

Jumbo Lump Crabcake with Frazzled Leeks and a Creole Mustard Hollandaise

\$10

Portabella Fries topped with sautéed Crawfish tails in a L.A. hot sauce Beurre Blanc

\$9

Fried Green Tomatoes, Lump Crabmeat Cooked in Sherry, Lemon Beurre Blanc, White Truffle oil

\$11

Salads

Caesar Salad with Anchovies and House-made Croutons

\$7

Dunleith Salad, Mixed Greens, Mandarin Oranges, Purple Onion, Almonds, Dunleith dressing

\$7

The "Montgomery" Salad, Mixed Greens, Hearts of Palm, Tomato – Cucumber
relish, Chopped Mixed Nuts, Blue cheese, Basil and a Tomato vinaigrette

\$8

" The Godchaux" Lump Crab and Jumbo Shrimp, Romaine lettuce, Remolaude,
Capers, Egg, Tomato

Half \$9 Whole \$16

Warm Spinach Salad, Baby Spinach tossed with Duck Confit, Mandarin Oranges,
Grilled Portabellas, Diced Eggs with a Jalapeno-Bacon Vinaigrette

\$9.00

Pastas

Seared Chicken Breast tossed with Red Onions, Tomatoes, Portobello Mushrooms, Bacon and Bowtie Pasta with a Garlic Chili Cream Sauce

\$20

Shrimp tossed with Purple Onions, Sun Dried Tomato, Artichoke Hearts, Roasted Garlic, and Cheese filled Tortellini in a Cream Sauce

\$22

Entrees

♥♥♥ Grilled Pork Tenderloin, Creamed Sweet Potato, Stir-fried Collard greens, Sweet and Sour Demi

\$18

Grilled Filet with Demi Glace, Bacon Wrapped Asparagus Bundles and Creamy Mashed Potatoes

\$34

♥♥♥ Pan Seared Duck Breast topped with Roasted Apple Compote, served with Pecan Wild Rice and Seared Spinach

\$20

♥♥♥ Grilled Salmon on top a bed of Couscous, topped with a Cilantro Orange Glaze and served with Sautéed Asparagus

\$22

Seafood "Castle-let" with Shrimp, Scallops, and Lump Crabmeat on a bed of Risotto topped with Hollandaise

\$27

Grilled New York Strip with our own Dunleith Steak Sauce, Roasted Garlic Mashed Potatoes and a Sautéed Vegetable Medley

\$26

Pecan Crusted Tilapia, Spinach and Mushroom Risotto, Crawfish Beurre Blanc

\$24

There will be a shared plate charge of \$7.00 on all entrées.

♥♥♥ For a lighter flair, try one of our relish or salsa ♥♥♥

We can prepare menu items to meet particular dietary needs.
Please do not hesitate to ask your server or consult with the chef.