

FRENCH QUARTER

SMALL PLATES

CHEESY GARLIC SPREAD - 9

A HOT BLEND OF ROASTED GARLIC, THREE CHEESES, SUN DRIED TOMATOES & IMPORTED OLIVES SERVED IN A BELL PEPPER WITH BUTTERY CROSTINIS AND GRILLED PEPPER PETALS FOR SPREADING

ARTISAN CHEESE PLATTER - 11

A SELECTION OF SMALL BATCH FARMHOUSE CHEESES, CROSTINI, IMPORTED NUTS AND LOCAL FRUIT PRESERVES

JUMBO LUMP CRAB CAKES - 12

SERVED OVER RED PEPPER JAM, CRISPY FRIED SWEET POTATO AND BASIL OIL

GRAHAM CRACKER CALAMARI - 10

CRISPY GOLDEN FLASH FRIED CALAMARI WITH SWEET PEPPER JAM FOR DIPPING

MAYTAG BLEU ROCKEFELLER - 12

JUMBO HALF SHELL OYSTERS TOPPED WITH BLEU CHEESE, SPINACH, AGED PARMESAN, SMOKED BACON AND PANKO BREAD CRUMBS

FRENCH QUARTER EGG ROLLS - 8

BLACKENED CHICKEN, CAJUN ANDOUILLE, MIREPOIX, CHEDDAR ROUX AND CHIPOTLE RANCH DIPPING SAUCE

SHRIMP COCKTAIL - 12

LARGE GULF SHRIMP WITH ZING ZANG BLOODY MARY COCKTAIL SAUCE AND FRESH LEMON

SALADS/SOUPS

HEARTS OF ROMAINE - 6

AGED PARMESAN, PLAYER'S CROUTON, CAPER BERRIES, AND CAESAR VINAIGRETTE

CASINO HOUSE SALAD - 5

ICEBERG AND ROMAINE MIX WITH FRESH VEGETABLES, AND PLAYER'S CROUTON. CHOICE OF HOUSE MADE DRESSINGS: BUTTERMILK RANCH, BUTTERMILK BLUE, BLONDE BALSAMIC VINAIGRETTE, HONEY MUSTARD, CATALINA OR ITALIAN

MIXED GREENS - 7

FIELD GREENS & BABY ARUGULA TOSSED IN A BLONDE BALSAMIC VINAIGRETTE, TOPPED WITH APPLEWOOD BACON, GRILLED RED ONION, MAYTAG BLEU AND TART CHERRIES

BEETS THE ODDS - 6

SLICED ROASTED RED BEETS AND PEARS WITH GOAT CHEESE, MIXED FIELD GREENS, EVO, BALSAMIC REDUCTION, AND SEA SALT

WILD MUSHROOM SOUP - 5

TRUFFLE OIL AND SNIPPED CHIVES

CRAB & LOBSTER BISQUE - 6

CREAMY SHELLFISH SOUP FINISHED WITH A TOUCH OF SHERRY AND LUMP CRAB MEAT

TRADITIONAL FRENCH ONION - 5

CARAMELIZED ONIONS, BRANDY, A RICH BEEF STOCK, BUTTERY CROUTONS AND MELTED PROVOLONE

ADD GRILLED CHICKEN — 4

ADD GRILLED STEAK — 6

ADD GRILLED SHRIMP - 7

MAIN COURSE

SMOKED CHICKEN PASTA - 18

HAND PULLED SMOKED CHICKEN, SHIITAKE MUSHROOMS, ZUCCHINI, TOMATOES AND FRESH SPINACH TOSSED IN A HERB INFUSED WINE WHITE AND BUTTER SAUCE WITH FRESH PARMESAN

CAJUN SEAFOOD ALFREDO - 21

SAUTÉED TIGER SHRIMP, WHITEFISH AND LUMP LOBSTER MEAT WITH APPLEWOOD SMOKED BACON, WILTED SPINACH AND TOMATOES

SPADE GROUPER - 21

PAN-ROASTED BLACKENED GROUPER FILET WITH PEACH MANGO CHUTNEY, ROASTED YUKON GOLD POTATOES AND FRENCH BEANS

RITZY FISH & CHIPS - 22

DEEP-FRIED & RITZ CRACKER CRUSTED 10 OZ. LAKE ERIE WALLEYE TOPPED WITH ROASTED GARLIC & RED PEPPER AIOLI SERVED WITH HAND CUT FRENCH FRIES

WINNER, WINNER CHICKEN DINNER - 20

SALT BRINED AND BUTTERMILK BATHED FRIED CHICKEN BREASTS SERVED WITH BUTTERMILK CHIVE MASH & FRENCH GREEN BEANS

FRENCH QUARTER FILET - 28

HALF POUND CHAR-GRILLED BEEF TENDERLOIN WITH SWEET POTATO MASH, GRILLED ASPARAGUS AND A BURGUNDY DEMI GLACE.

BLUE CHEESE BUTTER SIZZLE - 3

SURF, TURF & EARTH - 32

CHAR-GRILLED TENDERLOIN MEDALLIONS, 1/2 POUND COLDWATER LOBSTER TAIL AND TIGER PRAWNS DRIZZLED WITH A RICH BRANDY CREAM SAUCE, ROASTED YUKON GOLD'S, AND GRILLED ASPARAGUS

FRENCH QUARTER PRIME RIB - 24

14OZ. CUT, CHAR SEARED AND SLOW ROASTED AND SERVED WITH BUTTERMILK AND CHIVE MASH, GRILLED ASPARAGUS & YUENGLING AU JUS

BOURBON MAPLE PORK CHOPS - 22

FRENCH BONE-IN CENTER CUT CHOPS SERVED WITH SWEET POTATO MASH, SAUTÉED FRENCH GREEN BEANS

KOBE BEEF BURGER - 16

HALF-POUNDER TOPPED WITH APPLEWOOD SMOKED BACON, DOUBLE GLOUCESTER, GRILLED RED ONION, ARUGULA & SERVED WITH HOUSE CUT FRIES

SIDES: YUKON MASH, SWEET MASH, ROASTED POTATOES, BROCCOLI, SAUTÉED SPINACH, FRENCH GREEN BEANS, SAUTÉED MUSHROOMS & ONIONS