

Appetizers

Roasted Beet Salad 10

toasted goat cheese, herb vinaigrette, micro greens

Watermelon Salad 12

heirloom tomatoes, vine-ripened watermelon, herbs,
Pure Luck feta, rice wine vinaigrette

Baby Lettuce 12

lola rosa, red oak, garden herbs, baby heirloom tomatoes,
emulsified balsamic

Escargots Bourguignon 13

traditionally served with parsley and garlic butter

House Cured Scottish Salmon Gravlox 14

lemon aioli, frisse, poached yard egg, bowfin caviar

Lump Crab and Heirloom Tomato 14

thinly sliced tomato, champagne vinegar marinated crab, fines
herbs

Braised Octopus 19

avocado aioli, garlic puree, chorizo, & celery heart salad

Stuffed Calamari 14

wild mushroom and shrimp stuffed calamari, grilled prawn,
crispy tentacle, yuzu, kimchi

Soups and Sandwiches

all sandwiches served with hand-cut fries

Lobster Bisque 12

with Louisiana lump crabmeat

French Dip 12

roasted top round, lettuce, tomato, beef au jus

Petite Lafitte 15

sautéed beef tenderloin, crispy oysters, red wine demi

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R E S T A U R A N T
C I N Q

Light Lunch

Chopped Salad 14

seasonal garden vegetables, ham, bacon, red wine vinaigrette

Cesar Salad 10

add grilled shrimp or crispy oysters 5

classic dressing, white anchovies, garlic croutons, parm twille

Jumbo Lump Crab Tower 25

avocado, tomato, marinated cucumbers, citrus

Gulf Red Snapper 18

simply grilled with spring vegetables

Grilled Supreme Chicken Breast 14

simply grilled with spring vegetables

Five Spice Center Cut Pork Tenderloin 18

pommes puree, granny smith apple sauce, roasted corn relish

Sides

Spring Vegetables 9

Shrimp Hash 9

Truffle Mac 9

Osetra Caviar Service Available

Entrees

Scallops 22

fried green tomatoes, whole grain mustard vinaigrette, cucumber,
tomato, crispy parsnip

Pan Seared Grouper 22

jalapeño polenta, avocado relish, peppered shrimp consommé

Alaskan Halibut 24

braised bok choy, pickled gingered salad, wasabi essence

Braised Short Rib 26

roasted eggplant caviar, ratatouille, crispy shallots, parsley

Filet Mignon 29

grilled and served with spring vegetables

Blackened Ribeye 34

aged 21 days, blackening spice, fried okra, confit chipolini onions,
roasted potatoes, compound butter

Baby Colorado Rack of Lamb 36

whole roasted two bone rack, spring vegetables, red wine demi

Blackened Shrimp with Grit Cake 19

stone-ground grits, smoked bacon vinaigrette, watercress

Pan Seared Supreme Chicken Breast 20

traditional molé, roasted poblano sauce

Executive Chef Jeramie Robison

Sous-Chef Victor Peña